

Item number	4780
Product name	Santa Maria Soft Tortillas 6" 12 x12 330g



Product Specification

Paulig
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Product description

Brand name:	Santa Maria	Size:	15 ± 1.5 cm 10% of the batch may be 1.5 cm outside of the target diameters. Hourly plus one per shift for QC
Country of origin:	United Kingdom of Great Britain and Northern Ireland (the)	Total shelf life :	150 days
Commodity code:	1905908000	Storage conditions:	Store dry and away from direct sunlight. Ambient
Classification category code:	10000165	Storage conditions after opening:	chilled

Ingredient list

WHEAT flour (65%), water, rapeseed oil, humectant (E422), salt, emulsifier (E471), preservatives (E202, E282), WHEAT gluten, raising agent (E500), acid (citric acid), thickener (E415).

Nutritional value

	Unit	100g
Energy (kJ)	kJ	1337
Energy (kcal)	kcal	320
Fat	g/100g	6.2
Fat of which saturates	g/100g	1.2
Carbohydrate	g/100g	56
Carbohydrate of which sugars	g/100g	2.2
Fibre	g/100g	2.2
Protein	g/100g	7.7
Salt	g/100g	1.7

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Allergenes

Allergen	Yes	No
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Organoleptic

Appearance:	Off-white generally round tortilla. Minimum ovality & fraying. There will be evidence of bake on both sides of the tortilla. The top of the tortilla will have larger more randomly spaced scorch marks and the base smaller more uniform scorch marks. Translucency < 25% Hourly plus one per shift for QC Off-white Minimum ovality & fraying. There will be evidence of bake on both sides of the tortilla. The top of the tortilla will have larger more randomly spaced scorch marks and the base smaller more uniform scorch marks. Translucency < 25% Excessive ovality or fraying. Holes in tortilla. Translucency >25% / Increased ovality or fraying. Translucency 20%.	Taste:	Similar to freshly baked bread.
Texture:		Texture:	Soft, round, light texture. Pliable to roll when warmed. Product should separate easily. Hourly plus one per shift for QC Soft, round, light texture. Pliable to roll when warmed. Product should separate easily. Cracks on rolling or crumbles when lightly scrunched. / Less pliable to roll.
Aroma:	Similar to freshly baked bread. Hourly plus one per shift for QC Similar to freshly baked wholemeal bread. Off- or rancid odours. / Reduced odour		

GMO

We do not use any genetically modified raw materials or organisms in our products.

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Suitable for

Description	Yes	No
Suitable for vegans	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for coeliacs (gluten <20 ppm)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for halal requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for kosher requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Microbiological specifications

Analysis	Unit	Value	LL	UL
Bacillus cereus	cfu/g	1000	0	0
Yeast	cfu/g	1000	0	0
Mould	cfu/g	1000	0	0
Salmonella	Neg/25g	Negative	0	0
E. coli	cfu/g	neg	0	0

Product Structure

Next Lower Level Trade Item 1:	7311310047801 12 P04445	Next lower level trade item 1:	17311310047808 48
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Primary level

GTIN base:	07311310047801	Depth base:	42 mm
Descriptive size:	330 g	Height base:	230 mm
Package weight base:	7 Gram	Width base:	184 mm
Gross weight base:	338 Gram	Barcode type_base:	EAN 13
Drained weight:		Packaging type code_base:	Bag

Secondary level

GTIN case:	17311310047808	Packing pattern - depth:	2 piece
Package weight case:	503 Gram	Packing pattern - height:	3 piece
Gross weight case:	4559 Gram	Packing pattern - width :	2 piece
Depth case:	400 mm	Consumer units per outer case:	12 piece
Height case:	132 mm	Barcode type_case:	
Width case:	370 mm	Packaging type code_case:	Box

Tertiary level

GTIN pallet:	77311310047800	Height pallet:	1206 mm
Quantity per layer:	6 Case	Width pallet:	800 mm
Quantity of complete layers:	8	Barcode type_pallet:	
Quantity per pallet:	48	Next lower level trade item 1:	17311310047808 48
Gross weight pallet:	243832 Gram	Next lower level trade item 2:	
Depth pallet:	1200 mm	Next lower level trade item 3:	