



Technical Data Sheet - Jordà Food Group

Product name:	Crispy tuille mix "sourdough"
Product category:	Jordà Food Group - Jordà
Customs code:	11010090
Product code:	FC0115A 550 gr

Description: Dry mix for making sourdough tuiles. Preparation; mix 100 g mix + 120 g water and 30 g oil - Mix all ingredients, spread on silicone molds and bake for 15-20 minutes at 155°C.

Visual:	Powder
Texture:	Powder
Taste:	Sourdough
Smell:	Sourdough
Colour:	White



Composition: **WHEAT** flour, maize flour, potato starch, fermented **WHEAT & RYE** flour, **MILK** powder, modified starch, powdered **EGG** white, dextrose, salt, powdered **CREAM**, stabiliser: E450, acidity regulator: E500, powdered **BUTTER** (**BUTTER**, malto-dextrin, **MILK** protein, emulsifier: E471), natural flavouring, thickener: E415, E412

Shelf life:	Date on packaging
	3 Years 1095 Days After production

Conservation: Store cool and dry

Allergens:	X = Present	O = Absent	RCC = may contain traces of
Gluten (wheat)	X		
Molluscs, crustaceans	O		
Fish	O		
Peanut	O		
Other nuts (hazelnuts)	O		
Celery	O		
Milk	X		
Egg	X		
Soy	O		
Mustard	O		
Sesame	O		
Lupine	O		
Sulphite	X		
Lactose	X		

Further information:

+ = YES - = NO

KOSHER	-
HALAL	-
VEGAN	-
NO GMO	+

Nutritional values for 100 gr:

Energy	1464 / 346	KJ / KCAL
Fat	2.8	Gram
of which saturated	1.5	Gram
Carbohydrates	69.4	Gram
Of which sugar	4.5	Gram
Proteins	8.6	Gram
Salt	3.24	Gram
Fiber	2.9	Gram

Microbiological values:

Standards	Max.	Unit
Total germ count	100.000	CFU/G
Molds and yeasts	<1000	CFU/G
Enterobactriaceae	<100	CFU/G
E. Coli	<100	CFU/G
Salmonella	Absent	/25 g

GMO:

Jordà Food Group can confirm that all final products, including their raw materials and sub-components, are not produced from GMO. With reference to the requirements established in EU Directives 1829/2003 and 1830/2003, we hereby declare that there is no requirement to label this product as GMO. For more information, please see our GMO Policy.