

Product specification

Q-ES-TC-XXX
Date: July/2019
Issue: 02



Product name: DEV. N° 586/18 – ORGANIC SALTED BIG TORTILLA CHIP WITH CHICKPEA

Description:

Triangular snack (organic certified) with rounded vertexes obtained from the extrusion of cooked and moist milled corn along with chickpea. Finally it is fried and salted.

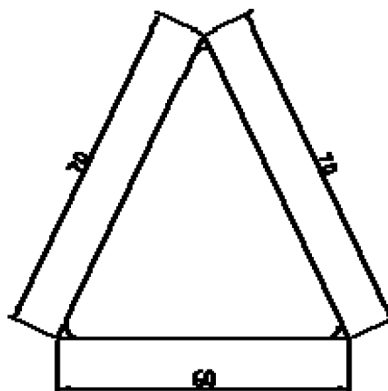
Ingredients:

- Corn from organic agriculture
- Sunflower oil from organic agriculture
- Chickpea from organic agriculture (20%)
- Himalayan salt

Allergens according currently legislation: It may contain traces of milk

Certification number for organic production: ES-ECO-019-CT (CCPAE) Agriculture UE/No UE

Physical-chemical characteristics:	Units	Method	
▪ Vegetable oil:	27 ± 3	%	Lab Method.
▪ Salt:	0,8 ± 0,3	%	Lab Method.
▪ Moisture:	1,3 (0,8 - 1,7)	%	Lab Method.
▪ Defects:			
(*) Broken pieces:	Standard: 0 Limits: <20	%	Lab Method.
Others:	Standard: <10 Limits: <20	%	Lab Method.
(*) Broken pieces limit is considered by Liven Group at packaging output. It's considered as broken pieces those which size is smaller than 50% of the total chip surface.			
▪ Weight of 10 pieces:	22 ± 2	g	Lab Method.
▪ Dimensions:	Sides: 70 x 70 x 60 (±5)	mm	Lab Method.



Vegetable fat during frying process:	Units	Method
By: Chief Technologist Officer		

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- Acidity (FFA): Limits: <0,550 (% in oleic) Lab Method.
- Peroxides: Limits: <8 (meq O₂/Kg) Lab Method.

Microbiology:		Units	Method
Total bacteria:	< 5.000	ufc/g	External lab.
Yeasts+moulds:	< 300	ufc/g	External lab.
Enterobacteria:	< 10	ufc/g	External lab.
E. Coli:	Absence/1g	ufc/g	External lab.
Staphylococcus aureus:	< 10	ufc/g	External lab.
Salmonella:	Absence/25g	ufc/g	External lab.
Streptococcus D Lancefield:	< 100	ufc/g	External lab.

Nutritional Information (per 100g of product)*:		Units
Energetic value:	509 (2125)	Kcal (KJ)
Protein:	10,00	%
Carbohydrates:	52,7	%
of which sugars:	0,8	%
Fat:	27,2	%
of which saturates:	2,8	%
Fibre:	6,8	%
Salt:	0,8	%

*Based on analysis and theoretical of one product.

Shelf life:

6 months in metallized bag

G.M.O.:

The product does not contain any genetically modified organism (G.M.O.) which may obligate to be declared and, according to European Legislation, it does not have to be labelled as genetically modified product.

Storage conditions:

Keep in a cool and dry place, out of direct light and its original package.

*Note that all these data are not definitive, as they are the result of a small scale trial. Therefore, these specifications could be modified during first productions, due to process adjustments.

By: Chief Technologist Officer