



emfacar

from Doñana to your table

TECHNICAL DATA SHEET

PREMIUM

LITTLE SHRIMP PANCAKES



DEEP FROZEN PRODUCT

Do not refreeze after defrosting.

PRODUCT PRE-COOKED IN SUNFLOWER OIL

INGREDIENTS:

Water, **WHEAT** and chick-pea flour, **SHRIMP** 27.85% (*Palaemonete* sp.), onion, soda water, salt, parsley, thickener E-412, flavour enhancer E-621 and sunflower oil.

ALLERGEN INFORMATION

Contains gluten and crustaceans. May contain traces of fish, milk, lactose, egg and soy.

NUTRITIONAL INFORMATION

Approximate average composition per 100 g

Energy value	236,1 Kcal/ 985 KJ
Fats	14,6 g
Saturated fat	14,6 g
Carbohydrates	20,3 g
Sugars	1 g
Dietary fiber	0,35 g
Proteins	5,7g
Salt	1,83 g
Sodium	0,73 g

MICROBIOLOGICAL SPECIFICATIONS:

Regulation 2073/2005 on the microbiological criteria applicable to foodstuffs.

Salmonella: Absence/25 g
Listeria monocytogenes: ≤ 100 ufc/g

ORGANOLEPTIC SPECIFICATIONS:

Thin, crispy pancakes with a delicious shrimp flavour and yellowish colour.

NOMINAL SPECIFICATIONS:

Packing date: Reference on package, on label.

Shelf life: 18 months

Batch: It refers to the packing date according to the daily chronological order of the Julian calendar and prefaced by the last 2 figures of the current year.



PACKING AND PACKAGING

2 Kg BULK:

Trade unit: 2 Kg box with blue and interlaminated bag (net weight).
Cardboard box (Length: 25,4 cm; Width: 23,4 cm; Height: 13,2 cm).
Box gross weight: 2,24 Kg.

Euro-pallet palletised product (120x80x15), composed of 12 units in height (160 cm) and 15 base units (total 180 units).

Bar code of 2 Kg box: 8436017986204.

-18°C IN STORAGE



-15°C DURING TRANSPORT

RECOMMENDATIONS FOR USE



Deep-fryer: Do not defrost. Fry in abundant, very hot oil (180°C) for 2 to 3 minutes until golden brown. In order to maintain the frying temperature, do not fry too many units at once.



Grilled: Defrost, add a teaspoon of oil to the grill surface and cook to taste.



Oven: Preheat the oven to 180°C, defrost the pancakes and bake in the oven for 15 minutes (depending on the oven). It is advisable to flip the pancakes while baking.
