




PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	DU09001					
Product name	Picos de pan, mini breadsticks, 230g					
Legal name	Plain baked mini breadsticks					
Product net weight (g) / net content (ml)	230	Gross (g)	233	Drained (g)	N/A	
Weight tolerance (g)	±9g					
Need to cook?	No					
Time / temperature						
Product description	One of the commonest accompaniments to cheese, ham and charcuterie in many Spanish bars and restaurants is the simple breadstick, often made using olive oil. The shape may vary, but they all they provide a textural contrast to the meats or cheeses. These little pointed breadsticks are crisp and crunchy. 75 units approx.					
Commodity code	19059030					
Product dimensions (Length x Width x Height cm)	7cm x 1.7cm x 1.7cm					

Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable.
(Certificates as BRCGS / Organic / ISO / IFS / FSSC 22000 / IOP Certification).

Supplier Name	Franjuba Pan, S.L.		
Address	Plaza de Santiago, 6; 41950 Castilleja de la Cuesta (Sevilla) Spain		
Health mark	ES-20.0032514/CA		
Telephone	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Mobile phone	Via Brindisa
Third party certification	IFS Food	Organisation	ACERTA
Final packaging site details (if different to above)			
Company name			
Address			
Health mark			
Telephone			
Third party certification		Organisation	

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	1 year
Wheat flour	*	*	Spain	Shelf life into Brindisa	9 months
Water	*	*	Spain	Shelf life into customer	7 months
Olive oil	10	*	Spain	Shelf life once opened	5 days, in an airtight container
Yeast	*	*	Spain	Shelf life determination technique (please attach study details)	Microbiological and organoleptic
Salt	*	*	Spain		
*Confidential information				Batch code system description and meaning	Three numbers: the Julian day of the year.
				Other declarations	
				Organic (Yes / No)	No
				DOP / IGP designated	No
				Other quality claims / certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				One of the commonest accompaniments to cheese, ham and charcuterie in many Spanish bars and restaurants is the simple breadstick, often made using olive oil.	
Storage conditions					
Storage temperature		Keep in a cool and dry place, away from direct sunlight			
Storage temperature once opened		Keep in a cool and dry place. Once opened, store in an airtight container and consume within 5 days.			
RH%		N/A			
Serving temperature		Room temperature			
Suitable for freezing		Yes / No: No		If so, for how long	-
Defrosting instructions		N/A		Shelf life once defrosted	-

Authorised by: Technical Manager	Doc. name: Brindisa product technical specification (Eng.)	Issue date: 21.03.2013
Rev. date: 03.01.2023	Rev. No: 01	Page 1 of 6



Analytical standards						
Parameter	Target	Reject	Test Method	Frequency		
pH	-					
Total moisture	-					
aW (water activity)	< 0.92	≥ 0.92	Gravimetric	Annual		
Total fat content	-					
Histamine (fish)	-					
Total aflatoxins (cereal, nuts and spices)	-					
Ochratoxin A (cereal, nuts and spices)	-					
Heavy metals (cereal, spices, fish)	-					
Pesticide residues	-					
F ₀ value (preserves-canning)	-					
Illegal dyes (spices)	-					
Acrylamide (fried and roasted prod.)	<10 µg/kg	>350 µg/kg	MET-CR-ACRILAMIDA-LCMSMS	Annual		
Other results - please state	-					
Meat physical standards and parameters						
Total meat content	-		Extensive or intensive farming			
Primal cut used	-		Own herd			
Visible lean	-		Slaughter house name			
Processing details: size and type (e.g. minced, diced...)	-		Third party certification of slaughter house			
Fat %	-		Average age of slaughter			
Gristle %	-		Maximum age of slaughter			
Skin	-		Slaughter method: manual (e.g. with knife) or mechanical			
Bone	-		Cooling time, between slaughter until meat gets to 5°C			
Cartilage	-		Shelf life from slaughter / quartering to processing			
Connective tissue	-					
Curing period	-					
Type of casing	-					
If natural casing, brine salt concentration where are kept	-					
Starters used?	-					
Parameter (cured and cooked meats)	Target	Reject	Test Method	Frequency		
Nitrite (recipe)	-					
Nitrite (finished product)	-					
Nitrate (recipe)	-					
Nitrate (finished product)	-					
Allergy information, warnings and claims						
Contains <i>EU Reg. 1169/2011, Annex II</i>	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
Peanuts and products thereof	No	No	No		Vegetarians	Yes
Nuts and products thereof	No	No	No		Vegans	Yes
Fish and products thereof	No	No	No		Diabetics	Yes
Crustaceans and products thereof	No	No	No		Coeliacs	Yes
Molluscs and products thereof	No	No	No		Lactose intolerants	No
Sesame seeds and products thereof	No	No	No	Present as may contain in one of the ingredients used	Halal diet	No
Eggs and products thereof	No	No	No		Kosher diet	No
Soybeans and products thereof	No	Yes	Yes		Additives used	
Celery and products thereof	No	No	No		Substance	Function
Mustard and products thereof	No	Yes	Yes		-	
Cereals containing gluten and products thereof	Yes	Yes	Yes	Wheat flour	-	
Sulphur dioxide and sulphites at concentrations of more than	No	Yes	Yes		-	



Allergy information, warnings and claims

Contains <i>EU Reg. 1169/2011, Annex II</i>	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
10mg/kg or 10 mg/litre in terms of the total final SO ₂						
Lupin	No	No	No			
Milk and products thereof	No	Yes	Yes			

Contains (other):	Yes / No	Other claims on labels	Yes / No	Supported by documentation (Yes / No)
GMO	No	Free range	N/A	
Yeast and derivatives	Yes	Packed in a protective atmosphere	No	
Fruit and products thereof	No	Microwaveable	No	
MSG	Yes	Fishing / capture area	N/A	
Caffeine	No	Suitable for home freezing	No	
Aspartame	No	Made with free range eggs	N/A	
Alcohol	No	Sugar free	No	
Hydrogenated fat	No	Fat free	No	
Titanium dioxide (E171)	No	Gluten free	No	
Tin contains BPA?	N/A	Low in fat	No	
If yes, quantity		Low in salt	No	

Microbiological standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	cfu/g	-	-	-	-
Enterobacteriaceae		-	-	-	-
Staphylococcus aureus	cfu/g	-	-	-	-
Salmonella spp	25g	Not detected	Detected	Plate count	Annual
Listeria monocytogenes	25g	Not detected	Detected	Plate count	Annual
Escherichia coli	cfu/g	-	-	-	-
Bacillus spp and cereus	cfu/g	-	-	-	-
Clostridium perfringens	cfu/g	-	-	-	-
Coliforms	cfu/g	-	-	-	-
Moulds and yeasts	cfu/g	<10	>200	Plate count	Annual
Mesophilic aerobic-anaerobic	cfu/g	-	-	-	-
Lactic acid bacteria	cfu/g	-	-	-	-
Other	cfu/g	-	-	-	-

Laboratory details

Name of laboratory:	Eurofins (Vital, S.L.U)
Accreditation:	ENAC No 1155/LE2238 - ISO 17025

Packaging and logistics information

Selling unit | Primary packaging

Packaging component description: bottle, tin, lid, jar, film, tray, sleeve, label, guarantee tag, bag, sack, easy-open, etc.

Material: glass, plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), laminated paper, foil, tinplate, cork, ceramic, cardboard, paper, wood, elastic band, etc.

Can it be recycled? Yes / No

Does it contain recycled material? Yes / No | Recycled material %

Weight in grams of each packaging component, including labels.

Dimensions (mm)

Component of packaging description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Bag	BOPP	Yes	No	10g	5	150	260	-



Logistic unit | Secondary packaging

Packaging component description: tray, case, label, tape, etc.
Material: paper, cardboard (type), plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), etc.
Can it be recycled? Yes / No
Does it contain recycled material? Yes / No | Recycled material %
 Weight in grams of each packaging component, including labels.
Dimensions (mm)



Component of the logistic unit description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Case	Cardboard	Yes	Yes (100%)	398	290	370	360	-
Label	Paper	Yes	No	1	224	-	78	-

Logistic unit | Tertiary | Pallet

Packaging component description: pallet, divider between rows, cover, base, corner bear, wrapping, retractile film, label, etc.
Material: wood, composite, cardboard (type), steel, plastic and plastic film (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), paper, etc.
NIMF 15 certified? Yes / No
Can it be recycled? Yes / No
Does it contain recycled material? Yes / No | Recycled material %
 Weight in grams of each packaging component, including labels.
Dimensions (m)


Description	Material	NIMF 15 certified	Can it be recycled?	Does it contain recycled material? %	Component weight (g)	Dimensions (m)		
						Length	Width	Height
Euro pallet	Wood	Yes	Yes	Yes (100%)	22500	1.2	0.8	0.144


Type of packaging Vacuum, modified atmosphere (MAP)	No	Residual oxygen	-
		Gas %	-
Units per case	30		
Case gross weight (all contents with packaging) (kg)	7.599		
Cases per layer	8		
Layers per pallet	5		
Total cases per pallet	40		
Total height of pallet (m)	2		
Total weight of pallet (kg)	304/ 326 (with pallet)		

Barcode details

Product barcode	8428150000039	Barcode type / format	EAN13
Outer case barcode	38428150000030	Barcode type / format	DUN14

Product label Case label







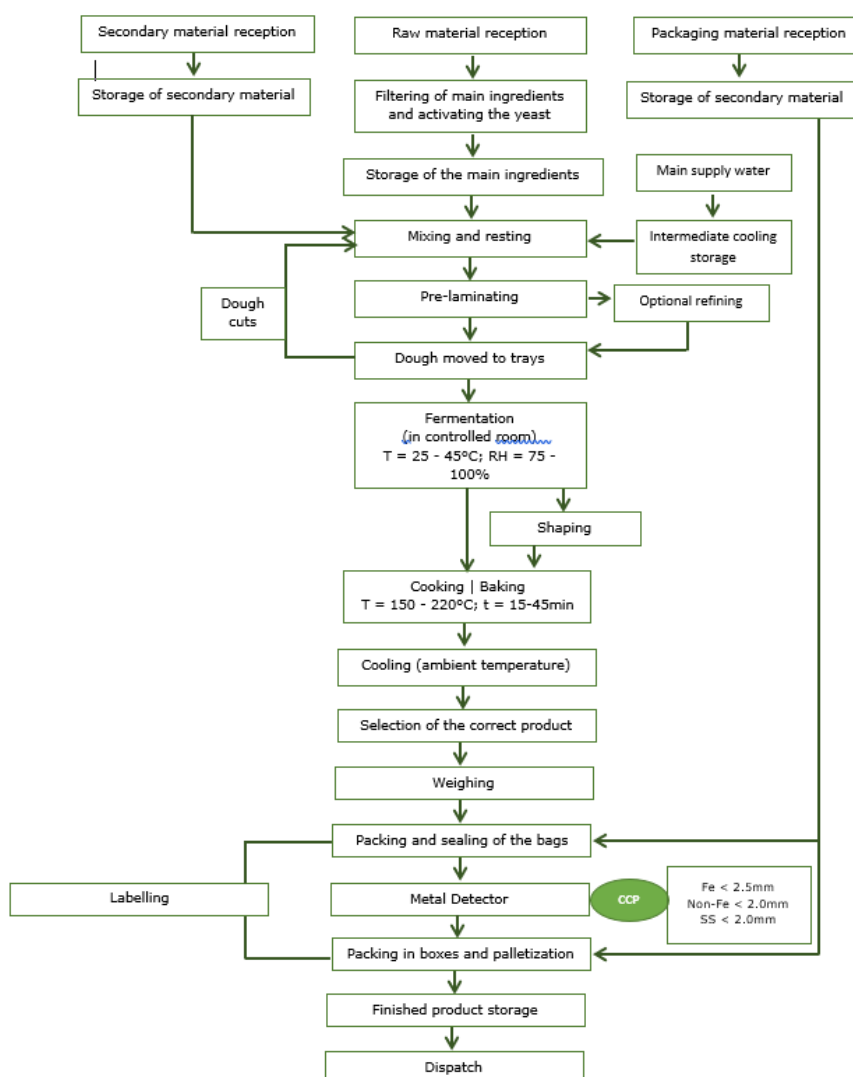
Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated / Analysis (method)	Taste / Flavour	Bready with olive oil notes
Energy	kJ	1724	Analysis		
	kcal	409	Analysis		
Fat	g	8.9	Analysis	Colour	Beige
of which saturates	g	1.5	Analysis		
monounsaturated	g	-	-		
polyunsaturated	g	-	-		
Carbohydrate	g	69	Analysis	Odour / Smell	Bread
of which sugars	g	1.4	Analysis		
Protein	g	12	Analysis	Texture	Crisp and crunchy
Fibre	g	2.9	Analysis		
Salt	g	1.79	Analysis		
HFSS score		9			

HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT**.

If the product passes through a **metal detector**, please state test pieces used and size.





Process stage	Hazard	Control measure	Critical limit	Monitoring (Who/How/Frequency)	Action if out of specification
Packing (metal detector)	Physical (foreign body - metal pieces)	Metal pieces presence.	Test pieces -For Sartorius: Fe \geq 1.5mm Steel \geq 2mm -For Exakta pack Exa Dm: Fe \geq 1.5mm Steel \geq 4mm	-Visual inspection of operation of the detector noting that the alarm works (Technical department/daily). -Metal detector testing with test pieces (person in charge of packing/ between different product production and Technical department/daily). -Setting the metal detector (Business manager/daily).	- Stop production, reject product and fix metal detector. - Review rejected product and recheck through metal detector. -If positive, reject product as waste (from last check) and fill in a non-conformance.
Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilisation ...)		Low aW after baking			

Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa prior to product dispatch. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

Specification completed by:

Name	Manuel Andrés Bernal
Position	Production Director
Company	Aceitunas Callosa, S.L.
Date	29.01.2019

Specification approved / revised by:

Name	Arantxa Monsalve
Position	Technical Manager
Company	Brindisa Ltd.
Date	05.06.2024