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<b>PRODUCT NAME</b>	<b>VEGAN OMELETTE WITH ONION - 200 g</b>
<b>COMMERCIAL CATEGORY</b>	<b>NA</b>
<b>ITEM NUMBER</b>	<b>1302</b>
<b>PRESENTATION</b>	<b>ROUNDED SHAPE, VACUUM-PACKED</b>
<b>SUPPLIER</b>	<b>JUMPIN JUICE LTD</b>

<b>VALIDATION DATE</b>	01/10/2025
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## RAW MATERIALS AND INGREDIENTS SPECIFICATIONS

<i>PRODUCT NAME</i>	<i>NET WEIGHT <sup>1</sup></i>
<b>Plant based Tortilla with chickpeas and fried onion</b>	<b>200g</b>

<sup>1</sup> In compliance with the current law with regard to effective content.

### INGREDIENTS / ALLERGENS CONTENT

**INGREDIENTS:** Fried potato (44%) (potato and sunflower oil), water, fried onion (12%) (onion, virgin olive oil, and salt), dehydrated cooked whole chickpeas (8%), sunflower oil, olive oil, salt, modified starch and acidifier (citric acid).

**ALLERGENS CONTENT:** Gluten content < 20 ppm

## TECHNICAL SHEET OF FINISHED PRODUCT

### MICROBIOLOGICAL SPECIFICATIONS

**According to Regulation 2073/2005 and its modifications, p.o.b. Ready-to-Eat food that cannot support the growth of *Listeria monocytogenes*, been products with thermal treatment without possibility of recontamination.**

**NOTE:** The Regulation 2073/2005 indicate there are not require regular analysis on this products.

<b>Microorganism</b>	<b>Number of admitted colonies</b>	<b>Analytic method</b>
<i>Listeria monocytogenes</i>	n=5, c=0, m/M=10 <sup>2</sup> ufc/g (at the end of its useful life)	- NMP

**No legal criteria apply, to different parameter of *Listeria monocytogenes*. The products are made following Good Manufacturing Practices that guarantee your Food Safety**

### PHYSICAL-CHEMICAL SPECIFICATIONS

**Product parameters**

***pH: between 5.5 and 6.5.***

***Additives (Regulation 1333/2008 on food additives)***

***No legal limits apply***

### ***NUTRITIONAL INFORMATION (average values per 100 g of product) (Regulation 1169/2011 on food information to consumers)***

<b>ENERGY</b>	622/149 kcal
<b>FAT</b>	6,6 g
<b>OF WHICH SATURATED</b>	0,8 g
<b>CARBOHYDRATES</b>	18 g
<b>OF WICH SUGARS</b>	1,3 g
<b>FIBRE</b>	2,0g
<b>PROTEIN</b>	3,3 g
<b>SALT</b>	0,76 g

### ORGANOLEPTIC CHARACTERISTICS

Flavor: Typical of the vegan omelet with potatoes

Color: yellow with lightly roasted areas

Smell : characteristic smell of the vegan omelet with potatoes

Texture: Once the tortilla has been heated, its texture is soft like the potato omelette

## DATA SHEET OF PACKAGING, LOGISTIC AND LABELING

### PRESENTATION

#### PRESENTATION:

Omelettes are presented to the consumer in a container consisting of a vacuum-sealed plastic lid and base. Each unit has a label showing how to prepare the product. The best-before date is printed on the packaging.

### CONDITIONS OF CONSUMPTION, STORAGE AND TRANSPORT

<b>Mode of preparation / Consumption</b>	Pasteurized omelettes are ready to eat. We recommend one of the following methods of preparation: Remove the omelette from its packaging, brush with oil, and heat: • In the microwave: cover the omelette and heat on high (850 W) for 1.5 to 3 minutes • In a frying pan: place the omelette in the pan, cover it, and heat over low heat for 2 minutes on each side • In the oven: place on a rack and bake for up to 14 minutes in an oven at 180–200°C.
<b>Best before / secondary best before date</b>	Best before date: 60 days after the date of manufacture, indicated by day, month, and year. Best before date indicated by day, month, and year. Once opened keep refrigerated and consume within 24 hours.
<b>Conservation</b>	Keep refrigerated (0-4°C)
<b>Transport</b>	Transport between 0-4°C

### LABELLING (Regulation 1169/2011 about food informations to consumers)

*Preservation method. Net weight.*

*Ingredients. BBD. Lot*

Suitable for coeliacs (< 20 ppm)

*Sanitary registration*

### APPLICABLE BASIC LEGISLATION

**Compliance with any legislation applicable to the product as well as the update.**

**Among them:**

- Regulation 178/2002 establishing the general principles and requirements of food legislation, creating the European food safety authority and establishing procedures related to food safety
- Hygiene package: Regulation 852/2004 on the hygiene of foodstuffs, Regulation 853/2004 laying down specific hygiene standards for foods of animal origin and Regulation 2017/625 on controls and other official activities carried out to ensure the application of food and feed legislation, and standards on animal health and welfare, plant health and plant protection products.
- Regulation 2073/2005 regarding microbiological criteria applicable to food products
- Regulation 2023/915 relating to the maximum limits of certain contaminants in food and repealing Regulation (EC) No 1881/2006
- Regulation (EC) No. 396/2005 on maximum residue limits of pesticides in food and feed of plant and animal origin
- Regulation (EU) No 37/2010 on pharmacologically active substances and their classification with regard to maximum residue limits in food products of animal origin
- Regulation 1333/2008 on food additives
- Royal Decree 773/2023, of October 3, which regulates the technological aids used in the processes of manufacturing and obtaining food.
- [Regulation 1334/2008 on flavors and certain food ingredients with flavoring properties used in foods](#)
- [Regulation 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation \(EC\) No. 1333/2008](#)
- Regulation 2023/2006 on good manufacturing practices for materials and objects intended to come into contact with food

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- Regulation 1935/2004 on materials and objects intended to come into contact with food
- Regulation 10/2011 on plastic materials and objects intended to come into contact with food
- Regulation 1169/2011 on food information provided to consumers
- Royal Decree 3/2023 which establishes the technical-sanitary criteria for the quality of drinking water, its control and supply.
- [Royal Decree 1085/2024, of October 22, approving the Regulation on water reuse and amending various royal decrees regulating water management.](#)
- [Royal Decree 1801/2008, of November 3, establishing rules on nominal quantities for packaged products and the control of their actual content.](#)
- Royal Decree 1021/2022, of December 13, which regulates certain requirements regarding hygiene in the production and marketing of food products in retail establishments.
- Commission Implementing Regulation (EU) No 828/2014 of 30 July 2014 on the requirements for the transmission of information to consumers on the absence or reduced presence of gluten in foods
- ELS-RG-001 General Regulations European Licensing System (ELS) Rev 03/22
- ELS-RT-001 Technical regulation European Licensing System (ELS) Rev 03/22
- AO ECS Standard for Gluten-Free Foods Version: 3.0, 2022