



TECHNICAL SHEET FINISHED PRODUCT

QUALITY CONTROL PROCEDURES IN THE PRODUCTION PROCESS

VERSION 02

MARCH 2015

CODE FT Cd -07

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CEREAL GRANOLA- COCONUT AND RAISINS

Flakes cereal mixture made from WHOLE GRAIN with dried fruit ready for consumption

MANUFACTURER	PROCESADORA NACIONAL DE CEREALES SA
TAX IDENTIFICATION NUMBER	811022715 - 4
ADDRESS	CRRA 50A No 43 - 13 BODEGA 103 / ITAGUI - ANTIOQUIA
TELEPHONE	(4) 372 08 74
LEGAL DENOMINATION OF THE PRODUCT	CEREAL GRANOLA
BRAND	PRONALCE DEL SUR
NET WEIGHT	200g
SANITARY CERTIFICATE	RSAA10I13106
PACKING MATERIAL	Polyethylene laminated BOPP

The inks used are solvent-based and FDA certified as suitable for food packaging

PACKAGING	CORRUGATED CARDBOARD
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LEGISLATION AND STANDARDS	Decree 3075 of 1997 BPM , Resolution 5109 of 2005 labeling information . Resolution 333 OF 2011 nutrition information and Resolution 11488 of 1984 Art 41 and Art 42, Resolution 683 of 2012, Resolution 2674 of 2015, Resolution 719 of 2015.
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SENSORY CHARACTERISTICS	SPECIFICATIONS
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SMELL AND TASTE	free of odor and fungus flavors , fermented , rancid , bitter and other type of objectionable flavors.
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COLOR AND CONSISTENCY	mixture of cereals and dried fruits; loose and in tones beige , brown and black.
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INGREDIENTS


Oats flakes, barley flakes , wheat flakes , rice cereal , syrup (water, cane sugar and sugar) , raisins and caramelized coco (coconut and cane sugar)

Physicochemical characteristics in 100g of Product	SPECIFICATIONS
HUMIDITY	8% approximately
CARBOHYDRATES	80% approximately
PROTEIN	7% approximately
TOTAL FAT	4% approximately
DIETARY FIBER	12% appoximately
ASHES	1% appoximately

Complies with Resolution 4506 of 2013 , which limits are established for chemical contaminants

MICROBIOLOGICAL CHARACTERISTICS	MINIMUN	MAXIMUN
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mesophilic UFC/g		< 10000
Total coliforms NMP		< 3
fecal coliforms NMP		< 3
molds and yeasts UFC / g		< 100
coagulase positive staphylococci UFC/g		< 100
Bacillus Cereus UFC/g		<100
salmonella in 25 / g		negative
Escherichia coli/g		negative

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CONDITIONS OF TRANSPORTATION AND STORAGE			
The product must be transported in vehicles that do not cause pollution risk and / or proliferation of microorganisms and protect against deterioration of the food or damage of the packing material. Store in a cool, clean and dry place, free from strong odors and moisture.			
SPECIFICATIONS AND EXPIRATION DATE			
The product has consecutive number that is the lot , and this tells us the workers who participated in the process ; followed by the expiration date that is generated to a closed year, and we trace the date of manufacture.			
ALLERGEN STATEMENT			
Oats , barley and wheat contain gluten , not suitable for celiacs.			
CONDITIONS OF TRANSPORTATION			
The product must be transported in vehicles are properly sealed with protected floor , free of odors and completely clean.			
SHELF LIFE		9 MONTHS IN GOOD CONDITION OF STORAGE	
OBSERVATIONS			
For granola no national legislation is applied or defined, therefore the results are due to laboratory analysis			
INSTRUCTIONS			
Add a half cup of granola PRONALCE , milk or yogurt or Kumis to taste.			
EXPECTED USE			
The granola is consumed for people of all ages for breakfast or lunch at any time of day. It is not a dietary food.			

BALKIS FLOREZ RAMIREZ
Quality and Development Director