




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

	<b>TECHNICAL SHEET FINISHED PRODUCT</b>		
	<b>QUALITY CONTROL PROCEDURES IN THE PRODUCTION PROCESS</b>		
<b>VERSION 02</b>	<b>MARCH 2015</b>	<b>CODE FT Cd -01</b>	<b>PAGE 2 OF 2</b>
<b><u>CEREAL GRANOLA WITH RED BERRIES</u></b>			
<b>Flakes cereal mixture made from WHOLE GRAIN with red berries ready for consumption.</b>			
<b>CONDITIONS OF TRANSPORTATION AND STORAGE</b>			
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.			
<b>SPECIFICATIONS AND EXPIRATION DATE</b>			
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.			
<b>ALLERGEN STATEMENT</b>			
Oats , barley and wheat contain gluten , not suitable for celiacs.			
<b>CONDITIONS OF TRANSPORTATION</b>			
The product must be transported in vehicles are properly sealed with protected floor , free of odors and completely clean.			
<b>SHELF LIFE</b>	<b>9 MONTHS IN GOOD CONDITION OF STORAGE</b>		
<b>OBSERVATIONS</b>			
For granola no national legislation is applied or defined, therefore the results are due to laboratory analysis			
<b>INSTRUCTIONS</b>			
Add a half cup of granola PRONALCE , milk or yogurt or Kumis to taste.			
<b>EXPECTED USE</b>			
The granola is consumed for people of all ages for breakfast or lunch at any time of day. It is not a dietary food.			