



|  | | FICHA TECNICA | | |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|-----------------------|---|---|---|---|--|-------------------------|-----|------------------------------------|-----|-------------------------|----|----------------------|----|------------------|-----------------------|---------------|---------|--|-----|----------------------|-----|-----------------|----|----------------|----|--------------|-----|-------------------------|-----|--------------------|----|--------------|----|------------------|------------|----------------|----------------|------------|------------|
| | | RIZADAS PICANTICAS - EXPORTACIÓN | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| FT-12-180 | | Versión No. 3 | | 26/04/2021 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| COPIA CONTROLADA | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Nombre del producto / Product description | | PAPAS FRITAS RIZADAS CON SABOR A PICANTICAS / ARTIFICIAL SPICY FLAVORED POTATO CHIPS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredientes / Ingredients | | Papas, aceite vegetal (oleína de palma), sabor artificial a picante y sal / Potatoes, Vegetable Oil (Palm Olein), Spicy Artificial Flavor (aji criollo favor [Natural and artificial Flavors, Starch, Monosodium Glutamate, Salt, Vegetable Oil [corn], Hydrolyzed corn protein, Silicon Dioxide, Sodium aluminum silicate [anti-caking agent], mono/diglycerides of fatty acids), Spicy Flavors seasoning [Wheat Flour, Natural Flavors, Bread crumbs [fortifies wheat flour, vegetable palm fat, salt, invert sugar, malt extract, water, leavening agents [sodium bicarbonate, monocalcium phosphate, ammonium bicarbonate], yeast, yeast food [calcium sulfate, monocalcium phosphate, alpha amylase], milk powder, emulsifier [soy lecithin], Flavor enhancer [monosodium glutamate], lactic acid, enzymes], salt, Flavor enhancers [Monosodium Glutamate, Disodium Guanylate, Disodium Inosinate], Tomatoes, Spices [Onion, Garlic], Citric Acid, Acetic Acid, Silicon Dioxide, Maltodextrin, Yeast Extract, Caramel Color, Sugar, Capsicum Extracts, Onion Extracts, Artificial Flavors] and Salt. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Origen / Origin | | Vegetal /Vegetable, mineral / mineral Geográfico / geographical: nacional e importado / national and imported. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Información Alérgenos / Allergen Information | | Contiene leche, gluten y soya. Manufacturado en una planta que procesa coco / Contains milk, gluten and soy. Manufactured in a plant that processes coconut. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Información técnica / technical information | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Características Fisicoquímicas / Physicochemical characteristics | | Variable / Variable | Especificación y tolerancia / Specification and tolerance | Método de ensayo / Testing method | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Cloruros (%) / Chlorides (%) | 1.85±0.15 | Mercurometría / Mercurometry (NA-05-009) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Humedad (%) / Humidity (%) | Máximo / Maximun 3 | Medición directa / Balanza secado infrarrojo. Método interno / Direct measurement / Infrared dried balance. Internal method (NI-07-067) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Características microbiológicas / Microbiological characteristics | | Variable | Especificación y tolerancia | Método de ensayo | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Recuento total de aerobios mesófilos UFC/g-ml / mesophiles UFC/g-ml | < 10.000 | AOAC 966.23 ED 21:2019 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Recuento de mohos UFC/g-ml / molds UFC/g-ml | < 300 | ISO 21527-2:2008 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Recuento de levaduras UFC/g-ml / yeasts UFC/g-ml | < 300 | ISO 21527-2:2008 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Coliformes totales UFC/g-ml / total coliforms UFC/g-ml | < 100 | ISO 4832:2006 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Coliformes fecales 45°C UFC/g-ml / fecal coliforms 45°C UFC/g-ml | < 10 | ISO 4832:2006 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Detección de Escherichia coli / Escherichia coli detection | AUSENCIA / ABSENCE | ISO 4832:2006 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Recuento de Estafilococo coagulosa positiva UFC/g-ml Staphylococcus Coagulase UFC/g-ml | < 100 | ISO 6888-1:2000 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Características sensoriales / Sensory characteristics | | Atributo / attribute | Especificación y tolerancia / Specification and tolerance | Método de ensayo / Testing method | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Apariencia / appearance | Hojuela rizada / curly potato | Sensorial / sensory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Color / color | Amarillo claro / Slightly yellow | Sensorial / sensory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Olor / smell | Característico al aroma aplicado / Characteristic to applied aroma | Sensorial / sensory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Sabor / taste | Característico al aroma aplicado / Characteristic to applied aroma | Sensorial / sensory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Información nutricional / Nutrition Facts | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: center;">Información Nutricional</th> </tr> <tr> <td colspan="2" style="text-align: center;">Tamaño de la porción 1,06 oz (30g)</td> </tr> <tr> <td colspan="2" style="text-align: center;">Porciones por envase **</td> </tr> <tr> <th colspan="2" style="text-align: center;">Cantidad por porción</th> </tr> <tr> <td style="text-align: center;">Calorías 170</td> <td style="text-align: center;">Calorías de grasa 100</td> </tr> <tr> <th colspan="2" style="text-align: center;">Valor Diario*</th> </tr> <tr> <td style="text-align: center;">Grasa Total 11 g</td> <td style="text-align: center;">17%</td> </tr> <tr> <td style="text-align: center;">Grasa Saturada 4,5 g</td> <td style="text-align: center;">23%</td> </tr> <tr> <td style="text-align: center;">Grasa Trans 0 g</td> <td></td> </tr> <tr> <td style="text-align: center;">Colesterol 0mg</td> <td style="text-align: center;">0%</td> </tr> <tr> <td style="text-align: center;">Sodio 180 mg</td> <td style="text-align: center;">8%</td> </tr> <tr> <td style="text-align: center;">Carbohidrato Total 15 g</td> <td style="text-align: center;">6%</td> </tr> <tr> <td style="text-align: center;">Fibra dietaria 1 g</td> <td style="text-align: center;">4%</td> </tr> <tr> <td style="text-align: center;">Azúcares 1 g</td> <td></td> </tr> <tr> <td style="text-align: center;">Proteína 2 g</td> <td style="text-align: center;">4%</td> </tr> <tr> <td style="text-align: center;">Vitamina A 0 %</td> <td style="text-align: center;">Vitamina C 2 %</td> </tr> <tr> <td style="text-align: center;">Calcio 0 %</td> <td style="text-align: center;">Hierro 2 %</td> </tr> </thead> </table> <p>* Los porcentajes de Valores Diarios están basados en una dieta de 2000 calorías.</p> | | | | | | | Información Nutricional | | Tamaño de la porción 1,06 oz (30g) | | Porciones por envase ** | | Cantidad por porción | | Calorías 170 | Calorías de grasa 100 | Valor Diario* | | Grasa Total 11 g | 17% | Grasa Saturada 4,5 g | 23% | Grasa Trans 0 g | | Colesterol 0mg | 0% | Sodio 180 mg | 8% | Carbohidrato Total 15 g | 6% | Fibra dietaria 1 g | 4% | Azúcares 1 g | | Proteína 2 g | 4% | Vitamina A 0 % | Vitamina C 2 % | Calcio 0 % | Hierro 2 % |
| Información Nutricional | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Porciones por envase ** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cantidad por porción | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calorías 170 | Calorías de grasa 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Valor Diario* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Grasa Trans 0 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Colesterol 0mg | 0% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sodio 180 mg | 8% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Carbohidrato Total 15 g | 6% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Fibra dietaria 1 g | 4% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Azúcares 1 g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Proteína 2 g | 4% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vitamina A 0 % | Vitamina C 2 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calcio 0 % | Hierro 2 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ** Porciones según contenido neto de cada referencia / Servings per container according to net content of each reference | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vida útil / Shelf life | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Referencia / Reference | | Tiempo de duración / Shelf life | | | | Vida media del producto en condiciones de almacenamiento a medio ambiente / Product half-life in environmental storage conditions. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Panamá | Estados Unidos | Haití | Aruba-Curazao | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Rizadas Picanticas 28g | 24 semanas / weeks | 24 semanas / weeks | 24 semanas / weeks | 24 semanas / weeks | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Rizadas Picanticas 250g | | | N/A | 24 semanas / weeks | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Codificación del Producto / Printed encoding | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cada empaque y etiqueta lleva grabado en una forma visible, legible el lote y la fecha de vencimiento, así / Each package and label has the batch and the expiration date engraved in a visible, legible form, as follows: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Panamá | | | Estados Unidos / Haití / Aruba-Curazao | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| VENCE: 16ENE21 L281 W2 10:51 <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">VENCE:</td> <td style="text-align: center;">16</td> <td style="text-align: center;">ENE</td> <td style="text-align: center;">21</td> </tr> <tr> <td></td> <td style="text-align: center;">DÍA</td> <td style="text-align: center;">MES</td> <td style="text-align: center;">AÑO</td> </tr> <tr> <td style="text-align: center;">L281</td> <td style="text-align: center;">W2</td> <td style="text-align: center;">10</td> <td style="text-align: center;">51</td> </tr> <tr> <td style="text-align: center;">LOTE DÍA JULIANO</td> <td style="text-align: center;">EMPACADORA</td> <td style="text-align: center;">HORA</td> <td style="text-align: center;">MINUTOS</td> </tr> </table> | | | VENCE: | 16 | ENE | 21 | | DÍA | MES | AÑO | L281 | W2 | 10 | 51 | LOTE DÍA JULIANO | EMPACADORA | HORA | MINUTOS | Best Before: 16JAN21 L218 W2 10:51 <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">Best Before:</td> <td style="text-align: center;">16</td> <td style="text-align: center;">JAN</td> <td style="text-align: center;">21</td> </tr> <tr> <td></td> <td style="text-align: center;">DÍA</td> <td style="text-align: center;">MES</td> <td style="text-align: center;">AÑO</td> </tr> <tr> <td style="text-align: center;">L218</td> <td style="text-align: center;">W2</td> <td style="text-align: center;">10</td> <td style="text-align: center;">51</td> </tr> <tr> <td style="text-align: center;">LOTE DÍA JULIANO</td> <td style="text-align: center;">EMPACADORA</td> <td style="text-align: center;">HORA</td> <td style="text-align: center;">MINUTOS</td> </tr> </table> | | | | Best Before: | 16 | JAN | 21 | | DÍA | MES | AÑO | L218 | W2 | 10 | 51 | LOTE DÍA JULIANO | EMPACADORA | HORA | MINUTOS | | |
| VENCE: | 16 | ENE | 21 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | DÍA | MES | AÑO | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| L281 | W2 | 10 | 51 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Best Before: | 16 | JAN | 21 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | DÍA | MES | AÑO | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| L218 | W2 | 10 | 51 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| LOTE DÍA JULIANO | EMPACADORA | HORA | MINUTOS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Formas de consumo y consumidores potenciales / consumption and potential consumers | | | Recomendaciones de preservación y uso / Preservation and use recommendations | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1. Producto listo para consumir, no requiere preparación / Ready for eat. 2. Población objetivo / Target Consumer: Adolescentes y adultos / Teenagers and adults 3. Consumo previsto / planned consumption: niños y adultos mayores (Público en general) / children and older adults (general public). | | | 1. No exponer directamente a la luz del sol / Do not expose to sunlight 2. Conservar el producto en un lugar fresco, seco y alejado de olores fuertes / Keep the product in dry and cool place and far away of strong smell 3. Consumir todo el contenido una vez abierto / Consume totally once opened | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

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|--|---|---|---|---|---|
|  | FICHA TECNICA | | |  | |
| | RIZADAS PICANTICAS - EXPORTACIÓN | | | | |
| | FT-12-180 | Versión No. 3 | 26/04/2021 | | |
| COPIA CONTROLADA | | | | | |
| Condiciones de Transporte / Transportation Conditions | | | | | |
| El transporte del producto se debe hacer en condiciones que impidan la contaminación y la proliferación de microorganismos y eviten su alteración así como los daños en el envase o embalaje según sea el caso / The transport of the product must be done under conditions that prevent contamination, the proliferation of microorganisms that prevent their alteration as well as damage to the container or packaging. | | | | | |
| Presentaciones comerciales y Códigos de Barras / Commercial presentations and barcodes | | | | | |
| Marca(s) / Brand | | Yupi - Rizadas | | | |
| Presentación Comercial / Commercial presentation | Material de empaque primario / Primary packing material | Código de barras / Barcode | | | |
| | | Unidad / Unit | Empaque secundario / Secondary package | Empaque terciario / Tertiary packing | |
| RIZADAS PICANTICAS 28gx12x6 | 17/17 Biorientado de polipropileno BOPP BTE+BOPP MET | 7703133091572 | 7703133091589 | 17703133091586 | |
| RIZADAS PICANTICAS 250gx12 | 25/12/20 Biorientado de polipropileno BOPP BTE+BOPP MET | 7703133087681 | N/A | 17703133787694 | |
| Nota: El material de empaque secundario corresponde a polietileno de baja densidad PEBD y para el empaque terciario a caja corrugada / Note: The secondary packing material corresponds to PEBD low density polyethylene and for tertiary corrugated box packing. | | | | | |
| Embalaje / Packaging | | | | | |
| Referencia / Reference | Ítem / Item | Peso (g) | Ancho de frente (cm) | Alto de frente (cm) | Fondo |
| Rizadas Picanticas 28g | Paquete / Package | 28 | 13 | 18 | 3 ± 2 |
| | Display / Display | 336 | 33 | 42 | 6 ± 2 |
| | Caja / Box | 2016 | 34 | 27.5 | 45.9 |
| | Estibado / Stowe | 169344 | 140 | 193 | 140 |
| Rizadas Picanticas 250g | Paquete / Package | 250 | 22.5 | 37 | 5 ± 2 |
| | Display / Display | N/A | N/A | N/A | N/A |
| | Caja / Box | 3000 | 35 | 24.5 | 59 |
| | Estibado / Stowe | 168000 | 140 | 172 | 140 |
| Control de Cambios / Change control | Versión 1. Documento Nuevo / Version 1. New Document. Versión 2. Se ajusta humedad, se actualiza Vida útil para rizadas 28g y 250g US y codificación del producto para todos los destinos. Se ajusta la grasa, humedad y especificación de coliformes fecales. Versión 3. Se actualizan metodos de ensayo para microbiología. | | | | |
| Elaborado por / produced by: | | Revisado por / reviewed by: | | Aprobado por / approved by: | |
| Luz Amanda González Gestión Documental | | Robinson Trochez Coordinador de Asuntos Regulatorios | | Adriana Hoyos Gerente de Calidad y Asunt. Corp. | Henry Dario Ortiz D. Director de Innovación y Desarrollo |