

## Technical Sheet Of Product

Code

Product

Roasted Kunafa

Date: 1-9-2024

### 1° Product Characterization

**A) Quantity Composition**

100% Kunafa Candy

**B) Ingerdients**

Flour, sugar, vegetable oils, salt, water.

**C) Storage Conditions**

Keep in a cool and dry place

**D) Organoleptic Characteristic**

Flavour	Characteristic
Colour	Uniform
Odour	Characteristic

**E) Physical and chemical characteristics**

Humidity	≤ 7.0 + 0,3 %
Additives	Absence

**F) Microbiological Characteristics**

staphylococcus	Max 1 x 10 <sup>3</sup> cfu/g
Moulds	Max 1 x 10 <sup>4</sup> cfu/g
Yeasts	Max 1 x 10 <sup>4</sup> cfu/g
<i>E. coli</i>	Max 1 x 10 <sup>4</sup> cfu/g
Enterobacteriaceae	Max 1 x 10 <sup>2</sup> cfu/g
Salmonella	Not Detected
TPC	Max 1 x 10 <sup>4</sup> cfu/g

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## H) Nutritional Information (100g)

a) Energy	89 Kcal
b) Fats	4.8 g
of which Saturates	0 g
c) Carbohydrates	14.89 g
of which sugars	4.38 g
d) Fibre	0.96 g
e) Protein	1.97 g
f) Salt	0.056 g

## 2° Elaboration Process

### A) Intended use

The kunafa is suitable for consumption for all ages, after being cooked. It is understood by cooking, First, we paint the Konafa with ghee Then we put it on the fire until it changes color to golden Then we put syrup on it .  
Suitable for vegetarians .

## 3° Quality Control

Made according to BRC and IFS, international standards of Food Safety.

## 4° Legislation

ISO 22000 : 2005

### B) Codification

- a) Best before end :  
    18 months from the Production Date
- b) Batch Manufacturing  
    lot X Y Z  
    X The number of the day  
    Y number of the month  
    Z number of Year

