



| Ficha Técnica De Galletas Chaplin | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|-----------------------------------|---|-------------------|-----------------|-----------------|---|----------|------------------|--|-------|-----------|--|---------------|---------------|---|----------------|------------|--|-------------|-----------|--|-------------|------------|--|--|---|---|--|--|--|-----------------|-----------------|
| Determinación Del Producto | Galleta Natural Dulce "Chaplin". | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Descripción | Producto de consumo directo, cuya composición tiene mezcla de harina de trigo, manteca vegetal, azúcar y agua, de cuya mezcla luego del horneado, se obtiene un producto final de consistencia crocante, buena textura a su masticación, de sabor dulce. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Factores De Calidad | <table border="1"> <tr> <td>Organoléptica</td> <td>Color</td> <td>Beige</td> </tr> <tr> <td></td> <td>Olor</td> <td>Galleta horneada</td> </tr> <tr> <td></td> <td>Sabor</td> <td>Dulce</td> </tr> <tr> <td></td> <td>Textura</td> <td>Rígida, firme</td> </tr> </table> | Organoléptica | Color | Beige | | Olor | Galleta horneada | | Sabor | Dulce | | Textura | Rígida, firme | | | | | | | | | | | | | | | | | | |
| | Organoléptica | Color | Beige | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Olor | Galleta horneada | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Sabor | Dulce | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Textura | Rígida, firme | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | <table border="1"> <tr> <td>Físico-químico</td> <td>Humedad</td> <td>4.26 %p/p</td> </tr> <tr> <td></td> <td>Proteína</td> <td>15.00 %p/p</td> </tr> <tr> <td></td> <td>Grasa</td> <td>9.00 %p/p</td> </tr> <tr> <td></td> <td>Carbohidratos</td> <td>25.00 %p/p</td> </tr> <tr> <td></td> <td>Fibra dietaria</td> <td>17.00 %p/p</td> </tr> <tr> <td></td> <td>Calcio (Ca)</td> <td>5.00 %p/p</td> </tr> <tr> <td></td> <td>Hierro (Fe)</td> <td>24.00 %p/p</td> </tr> </table> | Físico-químico | Humedad | 4.26 %p/p | | Proteína | 15.00 %p/p | | Grasa | 9.00 %p/p | | Carbohidratos | 25.00 %p/p | | Fibra dietaria | 17.00 %p/p | | Calcio (Ca) | 5.00 %p/p | | Hierro (Fe) | 24.00 %p/p | | | | | | | | | |
| Físico-químico | Humedad | 4.26 %p/p | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Proteína | 15.00 %p/p | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Grasa | 9.00 %p/p | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Carbohidratos | 25.00 %p/p | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Fibra dietaria | 17.00 %p/p | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Calcio (Ca) | 5.00 %p/p | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Hierro (Fe) | 24.00 %p/p | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calidad Microbiológica | <table border="1"> <thead> <tr> <th>Agente microbiano</th> <th>Categoría</th> <th>Clase</th> <th>n</th> <th>c</th> </tr> </thead> <tbody> <tr> <td>Limite por g</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Mohos</td> <td>2</td> <td>3</td> <td>5</td> <td>2</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td>m</td> <td>M</td> </tr> <tr> <td></td> <td></td> <td></td> <td>10²</td> <td>10³</td> </tr> </tbody> </table> | Agente microbiano | Categoría | Clase | n | c | Limite por g | | | | | Mohos | 2 | 3 | 5 | 2 | | | | | | | | | m | M | | | | 10 ² | 10 ³ |
| Agente microbiano | Categoría | Clase | n | c | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Limite por g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Mohos | 2 | 3 | 5 | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | m | M | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | 10 ² | 10 ³ | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredientes | Harina de trigo, azúcar y manteca vegetal | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Envase O Empaque | Bolsas de polipropileno | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vida Útil | 180 días | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Almacenaje | En lugar fresco y seco | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Mercado Objetivo | Público en general | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Alérgeno | Contiene gluten | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |