



**1. GENERAL INFORMATION:**

**Product code:** 512604011

**EAN (Product):** 8436537451428

**EAN (Box):** 8436537451428

Origin: China

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

**2. DESCRIPTION:**

100 % Dehydrated irregular pieces of figs. Product obtained from frozen figs, cut and then freeze dried. Taste typical of figs. Without additives.

**3. INGREDIENTS:**

Pieces of lyophilized fig.

**4. APPLICATION:**

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: [www.albertyferranadria.com](http://www.albertyferranadria.com)

**5. SHELF LIFE**

24 months from date of production. If stored in proper conditions.

**6. RECOMMENDED STORAGE CONDITIONS:**

Store in a cool and dry place out of reach of children.

**7. LOGISTICS AND PACKAGING INFORMATION:**

**Weight unit (net):** 100g/3.52oz

**Units per box:** 6

**Weight box:** 1.2 kg

**Unit dimension:** High: 160 mm

Diameter: 99 mm

**Box dimension:** 31.5 x 21.5 x 17 cm

**Box per layer:** 10

**Layer per palet:** 18

**GTIN-13 code:** 8436537451428

**GTIN-14 code:** 8436537451428

## 8. LEGAL REQUERIMENTS:

All ingredients conform to E.U. food laws and regulations.

## 9. SPECIFICATIONS:

### Chemical/physical specifications

Parameter	Target Range	Method	Doc. Ref
Moisture content	The target is less than 5 %	Oven (4hrs at 10°C under vacuum)	ISO 1026

Sieve analysis: 10 % max < 2mm

### Microbiological specifications

Parameter	Target Range	Method	Doc. Ref
Total viable count	Will not exceed 200,000ufc per g	PCA 30°C	NF V08-051 ISO 4833
Total Colifoms	Will not exceed 1000ufc per g	VRBL 30°C	NF V08-050 ISO 4832
Clostridium Perfingers	Will not exceed 20ufc per g	TSC 37°C	NF V08-056 ISO 7937
E.Coli	Will not exceed 10ufc per g	TBX 44°C	NF V08-053 ISO 6391
Yeast	Will not exceed 5000ufc per g	OGA 20 – 25°C	NF V08-059 ISO 7954
Mould	Will not exceed 5000ufc per g	OGA 20 – 25 °C	NF V08- 059 ISO 7954
Salmonella	None detected in 25 g	Kristensen & Hektoen	ISO 6579

## 10. ALLERGEN INFORMATION:

**\*According to Regulation (EU) No 1169/2011**

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	X
Crustaceans and products thereof	No	X
Eggs and products thereof	No	X
Fish and products thereof	No	X
Peanuts and products thereof	No	X
Soybeans and products thereof	No	X
Milk and products thereof (including lactose)	No	X
Nuts and products thereof	No	X

Celery and products thereof	No	X
Mustard and products thereof	No	X
Sesame seeds and products thereof	No	X
Sulphur dioxide and sulphites	No	X
Lupins and products thereof	No	
Molluscs and products thereof	No	

#### 11. **NUTRICIONAL VALUE:**

<b><i>Average values per 100 g</i></b>	<b><i>EU</i></b>
Energy (Kcal)	318
Energy (kJ)	1347
Protein g	6,4
Carbohydrates g	63,7
Of which sugars g	63,7
Fat g	2,5
Of which saturated g	0,4
Fiber g	9,9
Sodium g	0,01
Salt g	0,01

These nutritional data are on average (literature: Souci, Fachmann, Kraut: Die Zusammensetzung der Lebensmittel (1986/87/94 o. 2000)). Other sources of information can be used, too. There are tolerances due to natural and technological variations. If this ingredient is incorporated into a formulated item, it is recommended that the customer product nutrition facts be based upon analysis of the finished product.

Salt is calculated by Sodium content.

#### 12. **GMO STATEMENT:**

All of the raw materials used have been investigated and non are derived from genetically modified organisms including additives and processing aids.

#### 13. **DIETARY INFORMATION:**

<b>Suitable for</b>	<b>Yes / No / if Required</b>
Vegetarian diet	Yes
Vegan diet	Yes
Kosher diet	Yes
Halal diet	Yes

## 14. LABEL

8 43633 743104

Net Weight  
**200g/7.05oz e**

**100% NATURAL**

**Nutritional Values** (Per 100g product). The values are for indicative purposes only.  
Energy 1.270 kJ / 304 kcal - Fat 2.5g (saturated 0.4g) - Carbohydrates 63.2g (Sugars 63.2g)  
Protein 6.4g - Salt 0g - Dietary fibre 9.9g

**SOLEGRAELLS**  
S.L./S.L.L.

Distributed by Guzmán Gastronomía S.L.  
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www.solegralls.com - www.guzman gastronomias.com

**LYO·SABORES**  
Albert y Ferran Adrià

"Visit our site to find recipes and applications of this product"  
[www.albertyferranadria.com](http://www.albertyferranadria.com)

**5** **Ingrédients:** Tranches de figes lyophilisées.  
LyoSabores **100% Natural** es una línea de ingredientes naturales seleccionados por Albert y Ferran Adrià a los que se les ha extraído totalmente el agua (liofilización), en envases sin conservantes manteniendo su sabor, aroma y color originales para que disfrute de toda su calidad y valor nutricional. **Modo de empleo:** Usar en el aderezo de platos (ensaladas, helados, postres...), y también para la elaboración de mermeladas, merengues, croquis, nougats, croquants...  
*Use / Consumir preferentemente antes de: ver base. Conservar en lugar fresco y seco.*

**12** **Ingrédients:** Morceaux de figues lyophilisées.  
LyoSabores **100% Natural** est une gamme d'ingrédients naturels sélectionnés par Albert et Ferran Adrià dont toute l'eau a été extraite grâce à un processus de lyophilisation. Ils sont conditionnés sans conservateurs et gardent leurs saveurs, arômes et couleurs d'origine pour vous offrir une qualité et un apport nutritionnel optimum. **Utilisation:** Pour assaisonner vos salades, glaces ou desserts, ou pour la préparation de confitures, meringues, nougats et croquants.  
*Use / Consommer de préférence avant le: voir emballage. Conserver dans un endroit frais et sec.*

**NATURAL CRUNCHY FRUIT FOR DESSERTS AND SNACKS**

# lyohigo

Pieces of lyophilised fig

**13** **Ingrédients:** Fico liofilizzato in pezzi.  
LyoSabores **100% Natural** è una linea di ingredienti naturali totalmente deidratati (liofilizzati) selezionati da Albert e Ferran Adrià. Questi vengono confezionati senza conservanti, preservandone così il sapore, l'aroma e il colore originali in modo da apprezzarne tutta la qualità e il valore nutrizionale. **Modalità di utilizzo:** usare per condire i piatti (insalate, gelati, dessert...) e per la preparazione di marmellate, meringhe, nougats, croquants...  
*Use / Consumare preferibilmente entro il: vedere la base. Conservare a lungo fresco e asciutto.*

**14** **Ingrédients:** Frysstarrede figenstykker.  
LyoSabores **100% Natural** er en produktlinie bestående af naturlige ingredienser udvalgt af Albert og Ferran Adrià, hvorfra man har fjernet vandet fuldstændigt (frysstarthing). Frugterne emballeres uden konserveringsmidler og deres smag, aroma og oprindelige farve bevares, så man til enhver tid kan nyde deres fulde kvalitet og næringsværdi. **Brugeanvisning:** Bruges til at pynte maden (salater, is, desserter, etc.) samt til at lave marmelade, marengs, nougats, krukant, mm.  
*Batch-nummer/Avendes inden: se bunden. Opbevares koldt og tørt.*

**⚠️ MUY IMPORTANTE!** Una vez abierto el envase, utilizar la cantidad deseada y volver a tapar rápidamente para evitar el contacto con la humedad ambiental.

**5** **Ingrédients:** Pieces of lyophilised fig.  
LyoSabores **100% Natural** is a line of natural ingredients selected by Albert and Ferran Adrià from which the water has been completely removed (lyophilisation). They are packaged without preservatives, maintaining their flavour, aroma and original colours so that you can enjoy all their quality and nutritional value. **How to use:** Use to dress dishes (salads, ice cream, desserts etc) and also to make jams, dry meringues, nougats, croquants, etc.  
*Use / Best before: see base. Store in a cool and dry place.*

**⚠️ VERY IMPORTANT!** Once opened, use the desired amount and close immediately to avoid contact with humid atmosphere.

**⚠️ TRÈS IMPORTANT!** Une fois le pot ouvert, utiliser la quantité souhaitée et refermer rapidement pour éviter tout contact avec l'humidité ambiante.

**12** **Zutaten:** Gefriergetrocknete Feigenstücke.  
LyoSabores **100% Natural** ist eine Produktlinie naturreiner, von Albert und Ferran Adrià ausgewählter Zutaten, denen das Wasser vollständig entzogen wurde (Lyophilisation oder Gefrier Trocknung). Sie werden ohne Konservierungsmittel abgepackt und bewahren ihren ursprünglichen Geschmack wie auch ihr Aroma und ihre Farbe, sodass Sie unveränderte Qualität und Nährwerte erhalten. **Verehdung:** Zum Verzieren und Würzen von Gerichten (Salate, Eis, Nachspeisen usw.) wie auch bei der Zubereitung von Marmeladen, trocknem Baiser, Nougat, Krukant etc. Use / Mindestens halten bis: siehe Basis. An einem kühlen und trockenen Ort aufbewahren.

**⚠️ SEHR WICHTIG!** Nach dem Öffnen der Verpackung die gewünschte Menge entnehmen und die Verpackung sofort wieder verschließen, um das Eindringen von Luftfeuchtigkeit zu vermeiden.

**⚠️ MOLTO IMPORTANTE!** Una volta aperta la confezione, utilizzare la quantità desiderata e richiuderla rapidamente per evitare il contatto con l'umidità ambientale.

**13** **Ingrédients:** Stukjes gedroogde vijgen.  
LyoSabores **100% natural** is een serie natuurlijke ingrediënten geselecteerd door Albert en Ferran Adrià, waarvan het water volledig is onttrokken (lyofilisatie). Ze worden zonder conserveermiddelen verpakt, waardoor hun oorspronkelijke smaak, geur en kleur bewaard blijven en u volop kunt genieten van de kwaliteit en voedingswaarde van deze ingrediënten. **Gebruiksaanwijzing:** te gebruiken voor het op smaak brengen van gerechten (salades, ijs, nagerechten...) en ook voor het maken van jam, droog schuimgebak, noug, croquant...  
*Parity / Ten minste houdbaar tot: zie onderkant. Op een droge en koelke plaats bewaren.*

**⚠️ ERG BELANGRIJK!** Naak de pot open, gebruik de gewenste hoeveelheid en doe de deksel snel weer op de pot om te voorkomen dat het product in contact komt met de vochtigheid van de lucht.

**⚠️ MEGET VIKTIG!** Efter åbning af emballagen tages den ønskede mængde ud, hvorefter produktet skal lukkes til spjældkægt for at undgå kontakt med luftfugtigheden i den omgivende luft.

**14** **原材料名:** フリーズドライのイチジク片。  
LyoSabores **100% Natural** は、フェラン・アドリアとアルベルト・アドリアが厳選した天然素材を凍結乾燥させ、水分を完全に取り除いたフリーズドライです。風味や香り、元の色を保つことなく保存料不使用で製品化しているため、品質や栄養面に優れています。  
**用途:** 料理 (サラダ、アイスクリーム、デザートなど) の飾りつけや、ジャム、ドライマーレンゲ、ヌガー、クワッタンなどの材料にも。  
**保存:** 開封後は賞味期限・下部に表示された消費期限を厳密に守り、涼しく乾燥した場所で保存してください。

**⚠️ 重要:** 開封後は湿度を避けるために、必要量を使用したらすぐに封をし、再度開封しないでください。

Based on: Product information of the manufacturer.

Review date: 22 September, 2023

Revision number: 6

Revised by:  
Quality Responsible  
Bidfood Iberia

Approved by:  
Quality Manager  
Bidfood Iberia