

PRODUCT DATASHEET

BIOPASTIS SL
PI ALTO LOSAR, PARCL. 4
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02012002
Update date:	01/03/2023

NAME	TARTA FUDGE CHOCOLATE TOFFEE (LAYER CAKE AC)
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PRODUCT DATES	Commercial brand	TARTA FUDGE CHOCOLATE TOFFEE (LAYER CAKE AC)
	Category - Description	Round semi-fried cake with a diameter of 24 cm: Four layers of chocolate sponge cake, filled with Fudge and Toffee chocolate cream. Decorated with crocanti, dulce de leche stripes and chocolate squares.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2.350,000
	Weight per unit gross (gr)	2.550,000
	Gross repackaging weight (gr)	2.550,000
	Approximate Unit Weight	2.350,000
	Conditions of conservation	-18°
	Product life	12 months

INGREDIENTS According to royal decree 1334/1999 of July 31, which approves the general labeling standard. Presentation and advertising of food products. Regulation CE1169/2011 of October 25 on food information provided to the consumer.	Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, cocoa, acidifier (E501i), scent]; Chocolate and toffee cream (33% cocoa): [glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), preservative (E202), aromas, whole MILK, sugar, skimmed MILK, glucose syrup, gelling agent (agar-agar), skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, coloring (E160a), cocoa mass, butter cocoa, emulsifier (SOYA lecithin), vegetable oils and fats (palm, coconut, sunflower), salt, aromas, buff color (carotenes)]; SOY, natural vanilla flavor, mold release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).
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ALLERGENS EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of nuts and peanuts
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OMG Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no
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DESTINATION CONSUMER	General public
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RISK CONSUMER	Allergic to eggs, gluten, milk, soy, nuts, peanuts.
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EXPECTED USE	Defrosting and plating in catering trade, final consumer
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INDICTED	Cake baking, filling preparation, freezing, decorating, cutting and packaging.
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CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	dark
	Smell	chocolate and caramel
	Flavor	chocolate and caramel
	Aspect	Far photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Well	0.86
	SSD humidity	23.1
	Ph	6.1
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1618 KJ/387 Kcal
	Fats	18.7
	of which saturated	7.01
	Carbohydrates carbon	46
	of which sugars	32.8
	Proteins	6.8
	Shall	0.55

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae: <3X10 ³ /gr, Mesophilic aerobes <3x10 ⁴ , Escherichia coli: absence/g, Staphylococcus coagulase positive: absence/g, Molds and yeasts <500cfu/g, salmonella: absence/25g, anaerobic sulfite-reducing bacteria count: <1x10 ³ , Shigella: absence/25g
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LOGISTICAL FEATURES

PRESENTATION FORMATS:	24 cm circular cake on cardboard base silver, cardboard sash, protective plastic bag and cardboard box.
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EAN 13:	8436028751785	DUN 14 (unit):	08436028751785
DUN 14 (full box):	18436028751782	EAN 128 :	

PACKAGING						
Box reference	Units per box	Box dimensions (mm)	Boxes per row	Rows per euro-pallet	Total boxes per euro palette	Total pieces per euro palette
10110	1	280 X 280 X 110	12	13	156	156
DISTRIBUTION		C				

HANDLING FEATURES

HANDLING METHOD (SHELF LIFE):	Storage life period from manufacturing date: 12 months frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C.	Once thawed, do not freeze again.
Royal Decree 496/2010 of April 30, which approves the quality standard for the production, circulation and trade of confectionery, pastry, pastries and pastries.		

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