

PRODUCT DATASHEET

BIOPASTIS SL

PI ALTO LOSAR, PARCL .4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012003
Update date:	07/03/2023

NAME	RED VELVET CAKE
------	-----------------

PRODUCT DATES	Commercial brand	RED VELVET CAKE
	Category - Description	Round semifreddo cake with diameter 24cm, four layers of red Vel sponge cake - Vet with cream cheese. Decorated with velvet red crumbs on the base, chocolate rice balls and chocolate stripes.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2.300,000
	Weight per unit gross (gr)	2.577,000
	Gross repackaging weight (gr)	2.577,000
	Approximate Unit Weight	2.300,000
	Conditions of conservation	-18°
	Product life	12 months

INGREDIENTS	Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aromas, cocoa, acidifier (E501i) , colorant (E124*: SULPHITES)]; Cream CHEESE: [Skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, coloring (E160a), pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments, fully hydrogenated vegetable fat (palm), vegetable fat (palm), anti-caking agent (E551), antioxidants (E306, E304), dextrose, stabilizer (E401), modified starch corn, anti-caking agent (E551)]; Chocolate (40% cocoa): [Cocoa, glucose and fructose syrup, modified starch, acidulant (E334), gelling agent (E440), preservative (E202), aroma]; Chocolate rice balls: [Cocoa butter, whole MILK, emulsifier (SOY lecithin), natural vanilla flavor, rice flour, WHEAT malt, coating agent (E904, E414)]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)). *May have negative effects on children's activity and attention.
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 consumers.	

ALLERGENS	
EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of nuts and peanuts

OMG	
Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no

PRODUCT DATASHEET

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

ITEM CODE:	02012003
Update date:	07/03/2023

DESTINATION CONSUMER	General public
----------------------	----------------

RISK CONSUMER	Allergic to milk, egg, gluten, soy, nuts and peanuts.
---------------	---

EXPECTED USE	Defrosting and plating in commerce, restaurants and final consumers.
--------------	--

INDICTED	Preparation of ingredients, filling, freezing, decoration, cutting and packaging.
----------	---

CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLETIC	Color	Red
	Smell	cheese and raspberry
	Flavor	cheese and raspberry
	Aspect	Far photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Well	0.95
	SSD humidity	36.3
	Ph	6.1
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1445KJ/346Kcal
	Fats	19.8
	of which saturated	8.06
	Carbohydrates of which	36
	sugars	22.9
	Proteins	5.5
	Shall	0.69

PRODUCT DATASHEET

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

ITEM CODE:	02012003
Update date:	07/03/2023

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae: 3×10^3/gr, Mesophilic aerobes 3×10^4, Escherichia coli: absence/g, Coagulase positive Staphylococcus: absence/g, Molds and yeasts 500cfu/g, salmonella: absence / 25g, anaerobic sulfite-reducing bacteria count: 1×10^3, Shigella: absence/25g
---	---

LOGISTICAL FEATURES

PRESENTATION FORMATS:	24 cm circular cake on a silver cardboard base, cardboard sash, protective plastic bag and cardboard box.
-----------------------	---

EAN 13:	8436028751976	DUN 14 (unit): 08436028751976
DUN 14 (full box):	18436028751973	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 pallet
10169	1	280x280x110	12	13	156	156
DISTRIBUTION		C				

HANDLING FEATURES

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

PRODUCT DATASHEET

BIOPASTIS SL

PI ALTO LOSAR, PARCL

.4 45800 – Quintanar de la Orden – Toledo - Spain

B45316742

