

## **PRODUCT DATASHEET**

#### **BIOPASTIS SL**

PI ALTO LOSAR, parcl. 4 45800 - Quintanar de la Orden - Toledo - Spain B45316742

ITEM CODE:	02012006
Update date:	03/07/2023

DENOMINATION

BANANA CHOCOLATE FUDGE CAKE (LAYER CAKE AC)

	Commercial brand	CHOCOLATE FUDGE CAKE
		BANANA (LAYER CAKE AC)
		Round semi-cold cake with a
		diameter of 24cm, four layers of
	Category - Description	banana sponge cake, filled with
	Calegory - Description	chocolate fudge, decorated with rosettes of the same
		filling.
PRODUCT DATES	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	3,100,000
	Weight per unit gross (gr)	3,300,000
	Gross repackaging weight (gr)	3,300,000
	Approximate Unit Weight	3,100,000
	Conditions of conservation	-18º
	Product life	12 months

INGREDIENTS

According to royal decree 1334/1999 of July

Presentation and advertising of food products. Regulation CE1169/2011 of October 25 on food information provided to consumers.

Chocolate Fudge (60% cocoa): [Sugar, 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, 31, which approves the general labeling standard. sugar, butter cocoa, emulsifier (SOYA lecithin), vegetable oils and fats (palm, coconut, sunflower), salt, emulsifier (E471), acidifier (E330), preservative (E202), aromas, coloring (carotenes), cocoa, acidifier (E501i)]; Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aromas, banana (4%), stabilizer (E1520), aroma]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).

Possible traces of nuts and peanuts
There is no



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RISK CONSUMER	Allergic to gluten, egg. milk, soy, nuts, peanuts.
EXPECTED USE	Defrosting and plating in catering trade, final consumer.
INDICTED	Preparation of ingredients, filling, freezing, decoration, cutting and packaging.

### CHARACTERISTICS OF THE FINAL PRODUCT

Color	dark
Smell	chocolate and banana
Flavor	chocolate and banana
Aspect	View photo
Aww	0.92
SSD humidity	30.5
Ph	6.1
Acrylamide	<300mg/kg
Energetic value	1489KJ/356Kcal
Fats	18.1
of which	
saturated	6.01
Carbohydrates	
carbon	42
of which	
sugars	25.9
Proteins	5
Salt	0.63
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	
	Smell   Flavor   Aspect   Aww   SSD humidity   Ph   Acrylamide   Energetic value   Fats   of which   saturated   Carbohydrates   carbon   of which   sugars   Proteins   Salt   Listeria Monocytogenes: absence/25g, Total Enterobacteriad   Mesophilic aerobes <3x10^4, Escherichia coli: absence/g, Si



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#### LOGISTICAL FEATURES

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

EAN 13:	8436028751679	DUN 14 (unit):	08436028751679
DUN 14 (full box):	18436028751676	EAN 128:	

PACKAGING						
Box reference	Units per box	Box dimensions (mm)	Boxes per row	Rows per euro-pallet	Total boxes per euro pallet	Total pieces per euro pallet
10024	1	280X280X110	12	13	156	156
DISTRIBUTION		с			30.	

HANDLING FEATURES		
	1	
HANDLING METHOD (SHELF LIFE):	Storage life period	
Royal Decree 496/2010 of April 30,	from the date of manufacture:	
which approves the quality	12 months when frozen.	
standard for the production,		
circulation and trade of	Secondary date: 7 days	
confectionery, pastry, pastries	from defrosting	
and pastries.	date in refrigeration	
	5ºC.	Once thawed, do not refreeze



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