

## PRODUCT DATASHEET

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

<b>ITEM CODE:</b>	02012009
Update date:	08/20/2023

<b>DENOMINATION</b>	<b>BLUEBERRY LEMON CAKE (LAYER CAKE AC)</b>
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PRODUCT DATES	Commercial brand	BLUEBERRY LEMON CAKE (LAYER CAKE AC)
	Category - Description	Round semi-fried cake with a diameter of 24cm. Four layers of cake with blueberries and lemon cheese cream. Decorated on the surface with strawberry shavings and white chocolate flakes.
	Presentation / number of cuts	1 unit / 18
	Weight per unit net (gr)	2,600,000
	Weight per unit gross (gr)	2,800,000
	Gross repackaging weight (gr)	2,800,000
	Approximate Unit Weight	2,600,000
	Conservation Conditions	-18°
	Product life	12 months

<b>INGREDIENTS</b> 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.	Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch, raising agents (E450, E500ii), emulsifier (E471, E466, E481), enzymes, black currants, cranberries (2%), sugar, glucose syrup and fructose, modified starch (E1442), acidulant (E330), preservative (E202), natural flavor, thickener (E418), glucose syrup, lemon peel (1%), lemon essential oil, flavors, stabilizers (E415, E466), color (E160b), antioxidant (E300), dextrose, anti-caking agent (E551), aroma]; Cream CHEESE: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), stabilizer (E401), modified corn starch, pasteurized MILK, CREAM, LACTIC ferments, salt, stabilizers (E466, E406, E417), fully hydrogenated vegetable fat (palm), vegetable fat (palm), antioxidants (E306, E304)]; Chocolate curls: [cocoa butter, whole MILK powder, emulsifier (SOY lecithin), aroma, coloring (E120), natural vanilla aroma]; White chocolate: [Sugar, whole MILK, cocoa butter, emulsifier (SOY lecithin), flavor]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).
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<b>ALLERGENS</b> EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of nuts and peanuts
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<b>OMG</b>	There is no
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Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	
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DESTINATION CONSUMER	General public
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RISK CONSUMER	Allergic to gluten, egg, milk, soy, nuts, peanuts.
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EXPECTED USE	Defrosting and plating in commerce and restaurants, final consumer.
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INDICTED	Preparation of ingredients, filling, freezing, decoration, cutting and packaging.
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## CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	clear
	Smell	lemon, forest fruits
	Flavor	lemon, peeled fruits.
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.95
	SSD humidity	47.9
	Ph	5.1
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1188KJ/285Kcal
	Fats	17.6
	of which saturated	8.02
	Carbohydrates carbon of	25
	which sugars	16.8
	Proteins	4.1
	Salt	0.52

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

PRESENTATION FORMATS:	circular 24cm diameter, cardboard box, cardboard base, plastic bag.	
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EAN 13:	8436028751716	DUN 14 (unit):	08436028751716
DUN 14 (full box):	18436028751713	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
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 the date of manufacture: 12 months when frozen.  Secondary date: 7 days from defrosting date in refrigeration 5°C.	
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PHOTOGRAPHY:

