

PRODUCT DATASHEET

BIOPASTIS SL
PI Alto Losar, plot 4.
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02012051
Update date:	05/12/23

DENOMINATION	RAINBOW CAKE (RAINBOW AC)
---------------------	----------------------------------

PRODUCT DATES	Commercial brand	RAINBOW CAKE (RAINBOW AC)
	Category - Description	Round semifreddo cake with six layers of rainbow-colored sponge cakes filled with cream cheese and violets. Decorated on the surface with cream cheese and small multicolored stars.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,300,000
	Weight per unit gross (gr)	2,500,000
	Gross repackaging weight (gr)	2,500,000
	Approximate Unit Weight	2,300,000
	Conditions of conservation	-18°
	Product life	12 months

INGREDIENTS	<p>Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, colorings (E133, E124* (SULFITES), E160a, E160c, E1520, E120), acidulant (E330), preservative (E202)]; DAIRY Mix: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservatives (E202), DAIRY ferments, skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, dextrose, stabilizer (E401), modified corn starch, anti-caking agent (E551), fully hydrogenated vegetable fat (palm), vegetable fat (palm), antioxidants (E306,E304)]; Colored confetti: [Potato starch, high oleic sunflower oil, rice flour, natural vanilla flavor, colorants (E163)]; Glucose syrup, colorants (E122*, E131), stabilizers (E415, E416)], Mold release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).</p> <p>*May have negative effects on children's activity and attention</p>
-------------	---

ALLERGENS	Possible traces of nuts, soy and peanuts
-----------	--

OMG	There is no
-----	-------------

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

PRODUCT DATASHEET

BIOPASTIS SL
PI Alto Losar, plot 4.
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02012051
Update date:	05/12/23

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

EXPECTED USE	Defrosting and plating in catering trade, final consumer
--------------	--

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

CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLETPIIC	Color	Clear
	Smell	Vanilla and cheese
	Flavor	Vanilla and cheese
	Aspect	view photo.

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.9
	SSD humidity	37.9
	Ph	6.4
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1413 KJ / 338 Kcal
	Fats	19.3g
	of which saturated	7.35g
	Carbohydrates	
	carbon of	36g
	which sugars	24.5g
	Proteins	4.6g
	Fiber	1.1g
Salt	0.64g	

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, Staphylococcus coagulase positive: absence/g, Molds and yeasts 500cfu/g, salmonella:
---	---

PRODUCT DATASHEET

BIOPASTIS SL

PI Alto Losar, plot 4.

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012051
Update date:	05/12/23

	absence/25g, anaerobic sulfite-reducing bacteria count: 1×10^3, Shigella: absence/25g
--	---

LOGISTICAL FEATURES

PRESENTATION FORMATS:	Circular format, silver cardboard base, sash and plastic bag in a cardboard box.	
-----------------------	--	--

EAN 13:	8436028751846	DUN 14 (unit):	08436028751846
DUN 14 (full box):	18436028751846	EAN 128:	

PACKAGING

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

HANDLING FEATURES

HANDLING METHOD (USEFUL 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 manufacturing date: 12 months frozen. Secondary date: 7 days from thawing date in refrigeration 5°C	ONCE DEFROSTED DO NOT RETURN FREEZE
--	---	-------------------------------------