

PRODUCT DATASHEET

BIOPASTIS SL

PI Alto losar, plot 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012109
Update date:	01/20/2023

DENOMINATION	LINDA'S FUDGE CAKE (2600g) "BIGGER"
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PRODUCT DATES	Commercial brand	LINDA'S FUDGE CAKE (2600g) "BIGGER"
	Category - Description	Round semi-cold cake with a diameter of 24cm, with 6 layers of filling chocolate sponge cake, filled with chocolate cream.
	Presentation / number of cuts	1 box / 14 servings
	Weight per unit net (gr)	2,600,000 g
	Weight per unit gross (gr)	2,800,000g
	Gross repackaging weight (gr)	2,800,000 g
	Approximate Unit Weight	2,600,000 g
	Conditions of conservation	-18°
Product life	12 months	

INGREDIENTS	Chocolate cake (8% cocoa): [WHEAT flour, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT GLUTEN, emulsifier (E477) , aroma, cocoa, acidulant (E501i)]; Chocolate cream (60% cocoa): [Sugar, glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), preservative (E202), aroma, whole MILK, sugar, skimmed MILK, syrup glucose, gelling agent (agar-agar), skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifier (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), cocoa mass, butter cocoa, emulsifier (SOYA lecithin), aroma, vegetable oils and fats (palm, coconut, sunflower), emulsifier (E471), aroma, coloring (carotenes)]; Chocolate (46% cocoa): [Sugar, cocoa mass, cocoa butter, emulsifier (SOY lecithin)]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).
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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

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 catering trade, 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	Dark
	Smell	Chocolate
	Flavor	Chocolate
	Aspect	View photo

PHYSICOCHEMICAL CHARACTERISTICS	Aww	0.94
	SSD humidity	26
	Ph	6.1

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1596 KJ / 387 Kcal
	Fats	18.9
	of which saturates	7.36
	carbohydrates	<i>Four files</i>
	of which sugars	33.3
	Proteins	6
	Salt	0.49

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

PRESENTATION FORMATS:	Circular cake with silver cardboard base, cardboard sash, plastic bag and square cardboard box.	
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EAN 13:	8425236310358	DUN 14 (unit):	08425236310358
DUN 14 (full box):	08425236310358	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 (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.	Shelf life from date of manufacture: 12 months in freezing. Secondary date: 7 days from date of defrosting in refrigeration 5°C.	Once thawed, do not freeze again.
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PHOTOGRAPHY:

