

## PRODUCT DATASHEET

BIOPASTIS SL

PI ALTO LOSAR, PARCL. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012111
Update date:	06/01/23

DENOMINATION	GATEAU WITH CHOCOLATE NOIRE CREAM (LAYER CAKE)
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PRODUCT DATES	Commercial brand	GATEAU WITH CREAM CHOCOLATE NOIRE (LAYER CAKE)
	Category - Description	Round semi-cold cake with a diameter of 24cm, strong chocolate sponge cake, filled with cream cheese cream with cocoa cookie crumbs, decorated with a topping sacher chocolate, red velvet crumbs, cocoa cookies.
	Presentation / number of cuts	1 box / 18 Servings
	Weight per unit net (gr)	2,450,000
	Weight per unit gross (gr)	2,627,000
	Gross repackaging weight (gr)	2,627,000
	Approximate Unit Weight	2,450,000
	Conditions of conservation	-18°
	Product life	12 months

INGREDIENTS	Sponge cake: [WHEAT flour, EGG, sugar, sunflower oil, cocoa, acidifier (E501i), aromas, modified starch (E1422), MILK whey, raising agent (E500ii, E450), salt, WHEAT gluten, emulsifier (E477), aroma, anti-caking agent (E551), color (E124*: SULPHITES)]; Cream CHEESE with cracker: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservatives (E202), LACTIC ferments, skimmed MILK, fully hydrogenated vegetable fat
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## INGREDIENTS

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.

(palm kernel), emulsifiers (E475,E435,E433), stabilizers (E412,E407), color (E160a), dextrose, stabilizer (E401), modified corn starch, biscuit (WHEAT flour, cream (vegetable fat (palm and palm kernel), WHEAT starch, emulsifier (SOYA lecithin), vegetable oil (sunflower), cocoa, acidulant (E500i), glucose and fructose syrup, gelling agents (E503ii, E500ii), honey, fully hydrogenated vegetable fat (palm), vegetable fat (palm), anti-caking agent (E551), antioxidants (E306,E304)]; Chocolate cream: [vegetable oils and fats (sunflower, palm kernel, palm), cocoa, HAZELNUT, emulsifier (SOY lecithin), butter cocoa, cocoa paste, natural vanilla flavor]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)). \*May have negative effects on the activity and attention of children

ALLERGENS EC Regulation 1169/2011 of October 25 on food information provided to consumers.	May contain traces of mustard and peanuts
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OMG Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no
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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	Dark color
	Smell	chocolate
	Flavor	chocolate
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.91
	SSD humidity	25
	Ph	5.9
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1389KJ/360Kcal
	Fats	17.2g
	of which saturated	9.01g
	Carbohydrates carbon	28g
	of which sugars	10.2g
	Proteins	5.6g
	Fiber	1.3g

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	Salt	0.56g
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, Staphylococcus coagulase positive: 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	

## 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						
Reference of the box	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 and circulation and	Shelf life from date of manufacture: 12 months frozen. Secondary date: 7 days	ONCE DEFROSTED DO NOT RETURN FREEZE
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trade in confectionery, pastry, pastries and pastries.	from defrosting date in refrigeration 5°C.	
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PHOTOGRAPHY:

