

PRODUCT DATASHEET

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

ITEM CODE:	02012112
Update date:	05/20/2023

DENOMINATION	MONSTER CAKE (BIGGER CAKE)
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PRODUCT DATES	Commercial brand	MONSTER CAKE (BIGGER CAKE)
	Category - Description	Round semi-cold cake with a diameter of 24cm, filling chocolate sponge cake, filled with chocolate cream and cheesecake, decorated on the surface with a chocolate topping, caramel, cream and milk chocolate with almonds and cereals.
	Presentation / number of cuts	1 box / 14 servings
	Weight per unit net (gr)	2,300,000
	Weight per unit gross (gr)	2,400,000
	Gross repackaging weight (gr)	2,400,000
	Approximate Unit Weight	2,300,000
	Conservation Conditions	-18°
	Product life	12 months

INGREDIENTS	<p>Sponge cake: [EGG, sugar, WHEAT flour, sunflower oil, cocoa, acidifier (E501i), flavourings, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, anti-caking agent (E551)]; CHEESECAKE: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservatives (E202), LACTIC ferments, whole MILK, modified starch, stabilizers (E339ii, E450ii, E401, E516i), skimmed MILK, totally vegetable fat hydrogenated (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), xanthan gum, guar gum], Chocolate cream (60% cocoa): [Syrup of glucose and fructose, gelling agents (E440i, E509), acidulant (E330,E332), aroma, whole MILK, sugar, skimmed MILK, glucose syrup, gelling agent (agar-agar), cocoa, acidulant (E501i),</p> <p>cocoa mass, cocoa butter, emulsifier (SOYA lecithin), vegetable oils and fats (coconut; sunflower), emulsifier (E471), acidulant (E330)]; vegetable oils and fats (sunflower, palm kernel, palm), cocoa, HAZELNUTS, emulsifier (SOY lecithin), flavor, fructose, caramelized sugar, modified starch, humectant (glycerin; SOY), stabilizer (pectins), color (E150d), preservative (E202), acidifier (E330, E450), aroma; Chocolate with cereals: [sugar, whole MILK, cocoa butter, cocoa mass, emulsifier (SOY lecithin), natural vanilla extract, butter, rice flour, WHEAT malt, salt, anti-caking agent (E904, E414), ALMONDS ; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).</p>
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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	Possible traces of other nuts and peanuts
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EC Regulation 1169/2011 of October 25 on food information provided to consumers.	
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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
	Smell	chocolate, cheese
	Flavor	chocolate, cheese
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.89
	SSD humidity	27.7
	Ph	6.4
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1632KJ/390Kcal
	Fats of	20.4
	which saturated	7.88
	Carbohydrates carbon	<small>Food File</small>
	of which sugars	33.3
	Proteins	5.1
	Fiber	1.8

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	Salt	0.65
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: absence/25g, anaerobic sulfite-reducing bacteria count: 1×10^3, 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						
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.	Shelf life from date of manufacture: 12 months frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C.	Once thawed, do not freeze again
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PHOTOGRAPHY

