

PRODUCT DATASHEET

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

ITEM CODE:	02012001
Update date:	02/12/2023

DENOMINATION

CARROT CAKE (LAYER CAKE AC)

	Commercial brand	CARROT CAKE (LAYER
		CAKE AC)
		Round semi-fried cake with a
		diameter of 24 cm. Four layers of spiced carrot cake, decorated
	Category - Description	with cake crumbs and chocolate carrots.
PRODUCT DATES	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,300,000g
	Weight per unit gross (gr)	2,500,000g
	Gross repackaging weight (gr)	2,500,000g
	Approximate Unit Weight	2,300,000g
	Conditions of conservation	-18º
	Product life	12 months

Cake: [WHEAT flour, EGG, sunflower oil, sugar, carrot (12%),

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.

modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, brown sugar, NUTS, cinnamon, ginger, cloves, color (E160c), acidifier (E330), conservative (E202)]; Cream CHEESE: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, coloring (E160a), pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments, fully hydrogenated vegetable fat (palm), vegetable fat (palm), anti-caking agent (E551), antioxidants (E306, E304), dextrose, stabilizer (E401), modified starch corn, anti-caking agent (E551)]; Chocolate carrot: [Sugar, cocoa mass, whole MILK, LACTOSE, skimmed MILK, cocoa butter, butter (MILK), natural vanilla flavor, colors (E100, E160c), spirulina extract]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).

ALLERGENS	
EC Regulation 1169/2011 of October 25 on food information provided to	
consumers.	Possible traces of other nuts, soy and peanuts
OMG	
Compliance with EC regulation 258/97,	
EC regulation 1829/2003 and EC	
regulation 1830/2003	There is no
DESTINATION CONSUMER	General nublic



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RISK CONSUMER	Allergic to gluten, egg, milk, soy, nuts, peanuts.	
EXPECTED USE Defrosting and plating in catering trade, final consumer		

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

CHARACTERISTICS OF THE FINAL PRODUCT

	Color	clear
CHARACTERISTICS	Smell	spices and cheese
ORGANOLETPIC	Flavor	spices and cheese.
	Aspect	View photo

PHYSICOCHEMICAL CHARACTERISTICS	Aww	0.96
	SSD humidity	35.6
	Ph	6.1
	Acrylamide	<300mg/kg

	Energetic value	1304 KJ / 313 Kcal
NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Fats	19
	of which	
	saturated	8.01
	Carbohydrates	
	carbon of	29
	which sugars	
		19.4
	Proteins	5.8
	Salt	0.6
	Listeria Monocytogenes: absence/25g, Total Enterobacter	iaceae: <3X10^3/gr,
MICROBIOLOGICAL	Mesophilic aerobes <3x10^4, Escherichia coli: absence/g, Staphylococcus coagulase	
CHARACTERISTICS	positive: absence/g, Molds and yeasts <500cfu/g, salmonella: absence/25g, anaerobic	
REGULATION CE 2073/2005 and criteria	sulfite-reducing bacteria count: <1x10^3,	
recommended by BioPastis.	Shigella: absence/25	



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LOGISTICAL FEATURES

	24 cm circular cake on a silver cardboard	
	base, cardboard sash, protective	
	plastic bag and	
PRESENTATION FORMATS:	cardboard box.	

EAN 13:	8436028751808	DUN 14 (unit):	08436028751808
DUN 14 (full box):	18436028751805	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		
10169	1	280x280x110	12	13	156	156		
DISTRIBUTION		c						

HANDLING FEATURES

HANDLING METHOD	Storage life period from date of manufacture: 12 months frozen.	
(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.	Secondary date: 7 days from date of defrosting in refrigeration 5°C	ONCE DEFROSTED DO NOT RETURN FREEZE

PHOTOGRAPHY:



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