

PRODUCT DATASHEET

BIOPASTIS SL

PI Alto losar, parcl. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012005
Update date:	04/13/2023

DENOMINATION	WHITE CHOCO CAKE (LAYER CAKE AC)
--------------	----------------------------------

PRODUCT DATES	Commercial brand	WHITE CHOCO CAKE (LAYER CAKE AC)
	Category - Description	Round semi-fried cake with a diameter of 24cm. Four layers of vanilla sponge cake, filled of white chocolate mousse and white chocolate ganache with cheese. Decorated on the base with white chocolate shavings and rosettes of the same chocolate.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,400,000
	Weight per unit gross (gr)	2,700,000
	Gross repackaging weight (gr)	2,700,000
	Approximate Unit Weight	2,400,000
	Conditions of conservation	-18°
	Product life	12 months

INGREDIENTS	Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aromas, whole MILK, cocoa butter, skimmed MILK, emulsifier (SOY lecithin), natural vanilla flavor]; 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)]; White chocolate cream: [Cocoa butter, MILK powder, skimmed MILK, emulsifier (SOY lecithin), aroma, vegetable oils and fats (palm; coconut; sunflower), salt, emulsifier (E471), acidifier (E330), preservative (E202), aromas, color (carotenes), color (E102*, E110*)]; White chocolate granules: [Cocoa butter, whole MILK, skimmed MILK, lactose (MILK), whey (MILK), emulsifier (SOY lecithin), natural vanilla flavor]; Release agent (rapeseed), vegetable wax, emulsifier (E322). *May have negative effects on children's activity and attention.
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 the consumer.	

ALLERGENS	Possible traces of nuts and peanuts
EC Regulation 1169/2011 of October 25 on food information provided to consumers.	

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

PRODUCT DATASHEET

BIOPASTIS SL

PI Alto losar, parcl. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012005
Update date:	04/13/2023

Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	
---	--

DESTINATION CONSUMER	general public
----------------------	----------------

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

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

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

CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLETPIIC	Color	clear
	Smell	Vanilla chocolate
	Flavor	Vanilla chocolate
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.90
	SSD humidity	20.03
	Ph	6.3
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1864KJ/447Kcal
	Fats	27
	of which saturated	15.05
	Carbohydrates carbon of	47
	which sugars	26.4
	Proteins	47
	Salt	0.53

PRODUCT DATASHEET

BIOPASTIS SL

PI Alto losar, parcl. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012005
Update date:	04/13/2023

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

EAN 13:	8436028751655	DUN 14 (unit):	08436028751655
DUN 14 (full box):	18436028751652	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
10024	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 period from the date of manufacture: 12 months when frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C.	ONCE DEFROSTED DO NOT RETURN FREEZE
--	---	-------------------------------------