

## PRODUCT DATASHEET

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

<b>ITEM CODE:</b>	02012012
Update date:	06/20/22

<b>DENOMINATION</b>	<b>DULCE DE LECHE CHEESECAKE CAKE (AC CHEESECAKE)</b>
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PRODUCT DATES	Commercial brand	CHEESECAKE CAKE DULCE DE LECHE (AC CHEESECAKE)
	Category - Description	Baked cake with base cookie filled with cream cheese and sweet milk.
	Presentation / number of cuts	1 box / 14 servings
	Weight per unit net (gr)	1,650,000
	Weight per unit gross (gr)	1,800,000
	Gross repackaging weight (gr)	1,800,000
	Approximate Unit Weight	1,650,000
	Conditions of conservation	-18°
	Product life	12 months

<b>INGREDIENTS</b> 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.	CHEESECAKE: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments, EGG, sugar, whole MILK, modified starch, stabilizers (E339ii, E450ii, E401, E516i), preservatives ( E202), skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), gelling agents (xanthan gum, guar gum)]; Cookie: [WHEAT flour, vegetable oil (sunflower), invert sugar, raising agent (E500ii), vegetable oils and fats (palm, coconut, sunflower), emulsifier (E471), acidifier (E330), preservative (E202), aroma, coloring (carotenes)]; Dulce de LECHE (5%): [Whole MILK, sugar, skim MILK, glucose syrup and gelling agent (agar agar)]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).
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<b>ALLERGENS</b> EC Regulation 1169/2011 of October 25 on food information provided to consumers.	May contain traces of nuts, soy and peanuts
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<b>OMG</b> Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no
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<b>DESTINATION CONSUMER</b>	General public
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<b>RISK CONSUMER</b>	Allergic to milk, gluten, soy, egg, 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, baking, freezing, decorating, cutting and packaging.
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## CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	clear
	Smell	cheese and caramel
	Flavor	cheese and caramel
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.97
	SSD humidity	35.1
	Ph	6.1
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1430KJ/343Kcal
	Fats	19.5
	of which saturated	10.69
	carbohydrates	3.4
	of which sugars	20.6
	Proteins	6
	Salt	0.64

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
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## LOGISTICAL FEATURES

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PRESENTATION FORMATS:	Circular cake 24 cm diameter on a silver cardboard base, plastic bag and cardboard box.
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EAN 13:	8436028751624	DUN 14 (unit):	08436028751624
DUN 14 (full box):	18436028751621	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 for euro pallet
10110	1	280X280X80	12	16	192	192
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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