

PRODUCT DATASHEET

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

ITEM CODE:	02012014
Update date:	03/20/2023

DENOMINATION	APPLE CHEESECAKE CAKE (AC CHEESECAKE)
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PRODUCT DATES	Commercial brand	APPLE CHEESECAKE CAKE (AC CHEESECAKE)
	Category - Description	Baked apple and cheese cream cake with a digestive biscuit base, decorated with caramelized apple.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,200,000
	Weight per unit gross (gr)	2,400,000
	Gross repackaging weight (gr)	2,400,000
	Approximate Unit Weight	2,200,000
	Conditions of conservation	-18º
Product life	12 months	

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.	CHEESE: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservatives (E202), LACTIC ferments, EGG, sugar, whole MILK, modified starch, stabilizers (E339ii, E450ii, E401, E516i), preservative (E202), skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), xanthan gum and 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)]; Apple (2%); Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).
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ALLERGENS EC Regulation 1169/2011 of 25 October on food information provided to consumers.	Possible traces of nuts, soy 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 milk, egg, gluten, soy, nuts, peanuts.
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EXPECTED USE	Defrosting and plating in catering trade, final consumer.
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INDICTED	preparing ingredients, filling, baking, freezing, decorating, cutting and packaging.
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CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLETPIIC	Color	clear
	Smell	cheese, apple
	Flavor	cheese, apple
	Aspect	View photo

PHYSICOCHEMICAL CHARACTERISTICS	Aww	0.95
	SSD humidity	45.9
	Ph	5.5
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1150 KJ / 275 Kcal
	Fats	13.2
	of which saturated	7.29
	Carbohydrates of which	3.4
	sugars	23.2
	Proteins	4.3
	Salt	0.36

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 500 cfu/g, salmonella: absence/ 25g, anaerobic sulfite-reducing bacteria count: 1×10^3, Shigella: absence/25g
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LOGISTICAL FEATURES

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PRESENTATION FORMATS:	Circular 24cm diameter, cardboard box, cardboard base, plastic bag
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EAN 13:	8436028751631	DUN 14 (unit):	08436028751631
DUN 14 (full box):	18436028751638	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	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.	Storage life period from the date of manufacture: 12 months when frozen. secondary date: 7 days from defrosting date in refrigeration 5°C	ONCE DEFROSTED DO NOT RETURN FREEZE
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