

#### PRODUCT DATASHEET

#### BIOPASTIS SL

PI ALTO LOSAR, PARCL. 4

45800 – Quintanar de la Orden – Toledo - Spain B45316742

| ITEM CODE:   | 02012015   |
|--------------|------------|
| Update date: | 05/20/2023 |

#### DENOMINATION

MADAGASCAR VANILLA CHEESECAKE CAKE (AC CHEESCAKE)

|               |                               | MADAGASCAR VANILLA                |
|---------------|-------------------------------|-----------------------------------|
|               | Commercial brand              | CHEESECAKE CAKE (AC               |
|               |                               | CHEESCAKE)                        |
|               |                               | Round baked cake with a diamete   |
|               | Category - Description        | of 24cm, biscuit base filled with |
|               | Category Description          | cream cheese and Madagascar       |
|               |                               | vanilla.                          |
| PRODUCT DATES | Presentation / number of cuts | 1 box / 14 servings               |
|               | Weight per unit net (gr)      | 1,900,000                         |
|               | Weight per unit gross (gr)    | 2,200,000                         |
|               | Gross repackaging weight (gr) | 2,200,000                         |
|               | Approximate Unit Weight       | 1,900,000                         |
|               | 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. CHEESECAKE: [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)]; Vanilla cream (5%): [Glucose syrup, glucose-fructose syrup, flavors, apple, safflower and lemon concentrate, vanilla powder, modified starch, color (E160a)]; Cocoa, acidulant (E501i), fully hydrogenated vegetable fat (palm), vegetable fat (palm), anti-caking agent (E551), antioxidants (E306, E304), sodium chloride, Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).

| ALLERGENS                                                             | 1                                           |
|-----------------------------------------------------------------------|---------------------------------------------|
| EC Regulation 1169/2011 of October 25 on food information provided to |                                             |
| consumers.                                                            | May contain traces of nuts, soy and peanuts |
|                                                                       |                                             |
| OMG                                                                   |                                             |
| Compliance with EC regulation                                         |                                             |
| 258/97, EC regulation 1829/2003 and                                   |                                             |
| EC regulation 1830/2003                                               | There is no                                 |
| <b></b>                                                               | T                                           |
| DESTINATION CONSUMER                                                  | General public                              |



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|               |                                                                     |                        |
| RISK CONSUMER | Allergic to milk, egg. gluten, nuts, soy, peanuts.                  |                        |
|               |                                                                     |                        |
| EXPECTED USE  | Defrosting and plating in commerce and restaurants, final consumer. |                        |
|               |                                                                     |                        |
|               | Preparation of ingredients, filling, baking, freezing, decorating,  | cutting and packaging. |
| INDICTED      |                                                                     |                        |
|               |                                                                     |                        |

# CHARACTERISTICS OF THE FINAL PRODUCT

|                                                                                                         | Color                                                                                                                                                                                                                                                                                                                     | Color              |
|---------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| CHARACTERISTICS<br>ORGANOLETPIC                                                                         | Smell                                                                                                                                                                                                                                                                                                                     | cheese, vanilla    |
|                                                                                                         | Flavor                                                                                                                                                                                                                                                                                                                    | cheese and vanilla |
|                                                                                                         | Aspect                                                                                                                                                                                                                                                                                                                    | View photo         |
|                                                                                                         |                                                                                                                                                                                                                                                                                                                           |                    |
|                                                                                                         | Aww                                                                                                                                                                                                                                                                                                                       | 0.96               |
|                                                                                                         | SSD humidity                                                                                                                                                                                                                                                                                                              | 40.6               |
| PHYSICAL CHARACTERISTICS                                                                                | Ph                                                                                                                                                                                                                                                                                                                        | 6.1                |
| CHEMISTRY                                                                                               |                                                                                                                                                                                                                                                                                                                           |                    |
|                                                                                                         |                                                                                                                                                                                                                                                                                                                           |                    |
|                                                                                                         | Acrylamide                                                                                                                                                                                                                                                                                                                | <300mg/kg          |
|                                                                                                         | -                                                                                                                                                                                                                                                                                                                         |                    |
|                                                                                                         | Energetic value                                                                                                                                                                                                                                                                                                           | 1376KJ330Kcal      |
|                                                                                                         | Fats                                                                                                                                                                                                                                                                                                                      | 19.6               |
|                                                                                                         | of which                                                                                                                                                                                                                                                                                                                  | 11.41              |
|                                                                                                         | saturated                                                                                                                                                                                                                                                                                                                 |                    |
| NUTRITIONAL                                                                                             | Carbohydrates                                                                                                                                                                                                                                                                                                             | 32                 |
| CHARACTERISTICS<br>(PER 100 grs.)                                                                       | carbon                                                                                                                                                                                                                                                                                                                    |                    |
| (1 211 100 glo.)                                                                                        | of which                                                                                                                                                                                                                                                                                                                  | 22                 |
|                                                                                                         | sugars                                                                                                                                                                                                                                                                                                                    |                    |
|                                                                                                         | Proteins                                                                                                                                                                                                                                                                                                                  | 5.7                |
|                                                                                                         | Salt                                                                                                                                                                                                                                                                                                                      | 0.60               |
|                                                                                                         |                                                                                                                                                                                                                                                                                                                           |                    |
| MICROBIOLOGICAL<br>CHARACTERISTICS<br>REGULATION CE 2073/2005 and<br>criteria recommended by BioPastis. | Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae: <3X10^3/gr,<br>Mesophilic aerobes <3x10^4, Escherichia coli: absence/g, Staphylococcus coagulase<br>positive: absence/g, Molds and yeasts <500cfu/g, salmonella: absence/25g, anaerobic<br>sulfite-reducing bacteria count: <1x10^3, Shigella: absence/25g |                    |



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## LOGISTICAL FEATURES

|--|--|--|--|

| EAN 13:            | 8436028751822  | DUN 14 (unit): | 08436028751822 |
|--------------------|----------------|----------------|----------------|
| DUN 14 (full box): | 18436028751829 | EAN 128:       |                |

| PACKAGING     |               |                     |               |                         |                                         |                                          |
|---------------|---------------|---------------------|---------------|-------------------------|-----------------------------------------|------------------------------------------|
| Box reference | Units per box | Box dimensions (mm) | Boxes per row | Rows per<br>euro-pallet | Total<br>boxes<br>per<br>euro<br>pallet | Total<br>pieces<br>per<br>euro<br>pallet |
| 10169         | 1             | 280x280x80          | 12            | 16                      | 192                                     | 192                                      |
| DISTRIB       | JTION         | С                   |               |                         |                                         |                                          |

| HANDLING FEATURES                                                                                                                                                                                                     |                                                                                                                                                |                                        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------|
| HANDLING METHOD<br>(USEFUL LIFE):<br>Royal Decree 496/2010 of April 30,<br>which approves the quality<br>standard for the production,<br>circulation and trade of<br>confectionery, pastry, pastries<br>and pastries. | Shelf life from date<br>of manufacture: 12 months<br>frozen.<br>Secondary date: 7 days<br>from the thawing<br>date in refrigeration<br>at 5°C. | ONCE DEFROSTED DO NOT RETURN<br>FREEZE |

PHOTOGRAPHY:



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