

#### 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



### **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	
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 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 (PER 100 grs.)	carbon	
(1 211 100 glo.)	of which	22
	sugars	
	Proteins	5.7
	Salt	0.60
MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae: <3X10^3/gr, Mesophilic aerobes <3x10^4, Escherichia coli: absence/g, Staphylococcus coagulase positive: absence/g, Molds and yeasts <500cfu/g, salmonella: absence/25g, anaerobic sulfite-reducing bacteria count: <1x10^3, Shigella: absence/25g	



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

## 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 euro-pallet	Total boxes per euro pallet	Total pieces per euro pallet
10169	1	280x280x80	12	16	192	192
DISTRIB	JTION	С				

HANDLING FEATURES		
HANDLING METHOD (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.	Shelf life from date of manufacture: 12 months frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C.	ONCE DEFROSTED DO NOT RETURN FREEZE

PHOTOGRAPHY:



## PRODUCT DATASHEET

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

