

PRODUCT DATASHEET

BIOPASTIS SL
Pol. Ind. Alto losar, parcl. 4
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02012018
Update date:	02/20/2023

DENOMINATION	PEACH CHEESECAKE CRUMBLE CAKE (AC)
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PRODUCT DATES	Commercial brand	PEACH CHEESECAKE CRUMBLE CAKE (AC)
	Category - Description	Round baked cake with diameter 24cm, biscuit base, cheesecake and peach filling, decorated on the surface with cookie crumbs.
	Presentation / number of cuts	1 box / 14
	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	-18°
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), preservative (E202), LACTIC ferments, EGG, sugar, whole MILK, modified starch, stabilizers (E339ii, E450ii, E401, E516i), 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, sugar, vegetable oil (sunflower), invert sugar, raising agent (E500ii), salt, vegetable oils and fats (palm; coconut; sunflower), salt, emulsifier (E471), acidulant (E330), preservative (E202), flavourings, coloring (carotenes)]; Peach (10%)
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ALLERGENS 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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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, soy, gluten, nuts.
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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 peach.
	Flavor	cheese and peach.
	Aspect	view photo.

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.96
	SSD humidity	42.2
	Ph	6.0

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1293 KJ – 309 kcal
	Protein	5.2
	Carbohydrates	3.4
	Sugars	21.5
	Fats	16.8
	Saturated fats	9.39
	Salt	0.57

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria monocytogenes absence, total enterobacteria: 100cfu/g, escherichia coli: absence/g, coagulase positive staphylococcus: absence/g, molds and yeasts: -500cfu/g, salmonella: absence/ 25g, anaerobic sulfite-reducing bacteria count: 1×10^3, shigella: negative.
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LOGISTICAL FEATURES

PRESENTATION FORMATS:		
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EAN 13:		DUN 14 (unit):	
DUN 14 (full box):		EAN 128:	

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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
	14	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.	Storage life period from manufacturing date: 12 months when frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C. Once thawed, it does not freeze again.	Once thawed, do not freeze again
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