

PRODUCT DATASHEET

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

ITEM CODE:	02012019
Update date:	06/20/23

DENOMINATION	CHEESECAKE CAKE NUTS AND SWEET MILK (AC CHEESECAKE)
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PRODUCT DATES	Commercial brand	CHEESECAKE CAKE NUTS AND SWEET MILK (AC CHEESECAKE)
	Category - Description	Baked cake with biscuit base, cream cheese filling, walnuts, chocolate Fudge cream, dulce leche.
	Presentation / number of cuts	1 box / 14 servings
	Weight per unit net (gr)	2,200,000
	Weight per unit gross (gr)	2,477,000
	Gross repackaging weight (gr)	2,477,000
	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 the consumer.	CHEESECAKE: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservatives (E202), DAIRY 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, coloring (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), aromas, coloring (carotenes)]; Dulce de LECHE (12%): [whole MILK, skim MILK, glucose syrup, gelling agent (agar agar)]; Chocolate cream: [Fructose syrup, gelling agents (E440i, E509), acidifier (E332), cocoa mass, cocoa butter, emulsifier (SOY lecithin), cocoa], NUTS (5%), Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).
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ALLERGENS EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of peanut.
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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	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, caramel
	Flavor	cheese and caramel
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.97
	SSD humidity	35.4
	Ph	6.1
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1445 KJ / 346 Kcal
	Fats	20.6
	of which saturated	11.19
	Carbohydrates carbon	32
	of which sugars	23.3
	Proteins	6.4
	Salt 0.55	

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, Coagulase positive Staphylococcus: absence/g, Molds and yeasts 500cfu/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 cake 24cm diameter, cardboard box, cardboard base, plastic bag
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EAN 13:	8436028751839	DUN 14 (unit):	08436028751839
DUN 14 (full box):	18436028751836	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
DISTRIBUTION		c				

HANDLING FEATURES

HANDLING METHOD (SHELF LIFE):	Storage life period from manufacturing date: 12 months when frozen. Secondary date: 7 days since date of defrosting in refrigeration 5°C.	Once thawed, do not freeze again
Royal Decree 496/2010 of April 30, which approves the quality standard for the production, circulation and trade of confectionery, pastry, pastries and pastries.		

PHOTOGRAPHY:

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