

PRODUCT DATASHEET

BIOPASTIS SL
PI Alto Losar, Plot 4.
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02012048
Update date:	02/16/2023

DENOMINATION	DEATH BY CHOCOLATE CAKE (LAYER CAKE AC)
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PRODUCT DATES	Commercial brand	DEATH BY CHOCOLATE CAKE (LAYER CAKE AC)
	Category - Description	Round semi-cold cake with a diameter of 24cm, heavy chocolate sponge cake, filled with chocolate cream, decorated with chocolate sprinkles.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,350,000
	Weight per unit gross (gr)	2,550,000
	Gross repackaging weight (gr)	2,550,000
	Approximate Unit Weight	2,350,000
	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.	Chocolate cream (60% cocoa): [Sugar, glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), preservative (E202), aroma, whole MILK, skimmed MILK, gelling agent (agar-agar), cocoa mass, cocoa butter, emulsifier (SOYA lecithin), vegetable oils and fats (palm, coconut, sunflower), emulsifier (E471), aroma, coloring (carotenes), cocoa, acidulant (E501i)]; Sponge cake (22% cocoa): [EGG, WHEAT flour, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, sunflower oil, anti-caking agent (E551), aroma]; 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 nuts 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 gluten, egg, milk, 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, freezing, decorating, cutting and decorating.
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CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	Dark
	Smell	Chocolate
	Flavor	Chocolate
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.94
	SSD humidity	26
	Ph	6.1
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1605 kJ / 384 Kcal
	Fats	20.8
	of which saturated	9.23
	Carbohydrates carbon	42
	of which sugars	31.6
	Proteins	5.54
	Fiber	3.5
	Salt	0.44

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria monocytogenes absence/25g, Total Enterobacteriaceae: <200cfu/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
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LOGISTICAL FEATURES

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PRESENTATION FORMATS:	24 cm circular cake on a silver cardboard base, cardboard sash, protective plastic bag and cardboard box.
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EAN 13:	8425236310358	DUN 14 (unit):	08425236310358
DUN 14 (full box):	08425236310358	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	280x280x110	12	13	156	156
DISTRIBUTION		c				

HANDLING FEATURES

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

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PHOTOGRAPHY:

