

PRODUCT DATASHEET

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

ITEM CODE:	02012050
Update date:	06/01/23

DENOMINATION	AMERICAN COOKIES CAKE (LAYER CAKES AC)
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PRODUCT DATES	Commercial brand	AMERICAN COOKIES CAKE (LAYER CAKES AC)
	Category - Description	Round semi-fried cake with a diameter of 24cm. Three layers of cake with cookies filled with cream cheese. Decorated with rosettes of the same filling and chocolate coating and cocoa cookies.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,300,000
	Weight per unit gross (gr)	2,418,000
	Gross repackaging weight (gr)	2,418,000
	Approximate Unit Weight	2,300,000
	Conservation Conditions	-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.	Sponge cake: [WHEAT flour, EGG, sugar, sunflower oil, cocoa, acidifier (E501i), modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aromas, dextrose, anti-caking agent (E551), flavors, Cookies (7%): (WHEAT flour, cream (sugar, vegetable fat (palm and palm kernel), WHEAT starch, flavor, emulsifier (SOY lecithin)), vegetable oil (sunflower high oleic), cocoa, acidulants (E501i, E500i), glucose and fructose syrup, raising agents (E503ii, E500ii), emulsifier (SOY lecithin), aroma); Cream CHEESE: [pasteurized MILK, CREAM, stabilizers (E410, E401, E407), preservatives (E202), LACTIC ferments, skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), color (E160a), fully hydrogenated vegetable fat (palm), vegetable fat (palm), anti-caking agent (E551), antioxidants (E306, E304), dextrose, stabilizer (E401), modified corn starch, anti-caking agent (E551)]; Chocolate: [Vegetable oils and fats (sunflower, palm kernel, palm), cocoa, HAZELNUTS, emulsifier (SOY lecithin), aroma, cocoa paste, cocoa butter, emulsifier (SOY lecithin), 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 mustard and 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 commerce and restaurants, final consumer.
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INDICTED	Preparation of ingredients, filling, freezing, decoration, cutting and packaging.
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CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	Dark
	Smell	Chocolate
	Flavor	chocolate
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.95
	SSD humidity	28
	Ph	6.4

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1580 KJ /378 Kcal
	Fats	19.6g
	of which saturated	7.70g
	Carbohydrates	
	of which	44g
	sugars	27.5g
	Proteins	5.6g
	Fiber	1.5g
Salt	0.67g	

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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, Staphylococcus coagulase positive: 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

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:	8436024106299	DUN 14 (unit):	08436024106299
DUN 14 (full box):	18436024106296	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): 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 date of manufacture: 12 months frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C.	Once thawed, do not refreeze
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