

PRODUCT DATASHEET **BIOPASTIS SL** PI ALTO LOSAR, PARC. 4 45800 - Quintanar de la Orden - Toledo - Spain

ITEM CODE:	02012068
Update date:	05/20/2023

DENOMINATION		CANDY CHOCOLATE COOKIES CAKE (LAYER CAKE AC)	
PRODUCT DATES	Commercial brand	CANDY WITH CHOCOLATE NUMBERS COOKIES CAKE (LAYER CAKE AC)	
	Category - Description	Round semi-cold cake with a diameter of 24cm, chocolate sponge cake, cream cheese with dulce leche, dulce de leche and chocolate cereals between layers, chocolate sponge cake crumbs, chocolate flakes, cookie crumbs, chocolate cereal balls.	
	Presentation / number of cuts	1 box / 18 servings	
	Weight per unit net (gr)	2,800,000	
	Weight per unit gross (gr)	3,000,000	
	Gross repackaging weight (gr)	3,000,000	
	Approximate Unit Weight	2,800,000	
	Conservation Conditions	-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.

Sponge cake: [WHEAT flour, EGG, sugar, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, cocoa, acidifier (E501i), dextrose, anti-caking agent (E551), flavors]; Cream CHEESE: [Skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, colors (E160a), stabilizer (E401), modified corn starch, pasteurized MILK, CREAM, salt, stabilizers (E410, E407), preservatives (E202), LACTIC ferments, fully hydrogenated vegetable fat (palm), vegetable fat (palm), antioxidants (E306, E304)]; Dulce de LECHE (whole MILK, sugar, skimmed MILK, glucose syrup, gelling agent (agar-agar)); Chocolate cereal balls (Sugar, cocoa, butter, whole MILK, cocoa mass, emulsifier (SOY lecithin), natural vanilla flavor Crispy rice (rice flour, sugar, wheat malt, salt), coating agents (E904, E914)); Cookies: (WHEAT flour, chocolate cream (sugar, vegetable fat (palm and palm kernel), cocoa, WHEAT starch, DAIRY derivative (milk proteins and skimmed milk powder), emulsifier (SOY lecithin)), fat vegetable (palm), sugar, glucose and fructose syrup, DAIRY derivative (milk proteins and skimmed milk powder), raising agents (E500ii, E503ii), salt, natural vanilla flavor); Dark chocolate (Sugar, cocoa mass, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavor); Cookie crumbs (WHEAT flour, sugar, vegetable oil (sunflower), invert sugar, raising agent (E500ii), salt, cocoa mass, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavor); Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).

ALLERGENS	
EC Regulation 1169/2011 of October 25 on food information provided to	
consumers.	Possible traces of shell fruits, mustard and peanuts



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B45316742			
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OMG Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no		
DESTINATION CONSUMER	General public		
RISK CONSUMER	Allergic to gluten, egg, milk, soy, nuts, peanuts		
EXPECTED USE	Defrosting and plating in commerce and restaurants, f	inal consumer.	
INDICTED	Preparation of ingredients, filling, freezing, decoration, cutting and packaging.		
CHARACTERISTICS OF THE FINAL PRODU	JCT		
	Color	clear	
CHARACTERISTICS	Color Smell		
CHARACTERISTICS ORGANOLETPIC		clear  chocolate and caramel  chocolate and caramel	
	Smell Flavor	chocolate and caramel	
	Smell	chocolate and caramel	
	Smell Flavor Aspect	chocolate and caramel	
ORGANOLETPIC	Smell Flavor	chocolate and caramel chocolate and caramel View photo	
	Smell Flavor Aspect	chocolate and caramel chocolate and caramel View photo  0.87	
ORGANOLETPIC	Smell Flavor Aspect  Aww SSD humidity	chocolate and caramel chocolate and caramel View photo  0.87 3.4	
ORGANOLETPIC	Smell Flavor Aspect  Aww SSD humidity Ph	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1	
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ORGANOLETPIC	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1 <300mg/kg	
ORGANOLETPIC	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1 <300mg/kg	
ORGANOLETPIC  PHYSICOCHEMICAL CHARACTERISTICS	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value Fats	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1 <300mg/kg	
ORGANOLETPIC  PHYSICOCHEMICAL CHARACTERISTICS  NUTRITIONAL CHARACTERISTICS	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value Fats	chocolate and caramel chocolate and caramel View photo  0.87 3. 4 6.1 <300mg/kg  1431KJ/342Kcal 17.5	
ORGANOLETPIC  PHYSICOCHEMICAL CHARACTERISTICS	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value Fats of which saturates	chocolate and caramel chocolate and caramel View photo  0.87 3. 4 6.1 <300mg/kg  1431KJ/342Kcal 17.5	
ORGANOLETPIC  PHYSICOCHEMICAL CHARACTERISTICS  NUTRITIONAL CHARACTERISTICS	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value Fats of which saturates  Carbohydrates	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1 <300mg/kg  1431KJ/342Kcal 17.5  7.04	
ORGANOLETPIC  PHYSICOCHEMICAL CHARACTERISTICS  NUTRITIONAL CHARACTERISTICS	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value Fats of which saturates  Carbohydrates carbon of	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1 <300mg/kg  1431KJ/342Kcal 17.5  7.04	
ORGANOLETPIC  PHYSICOCHEMICAL CHARACTERISTICS  NUTRITIONAL CHARACTERISTICS	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value Fats of which saturates  Carbohydrates carbon of which	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1 <300mg/kg  1431KJ/342Kcal 17.5  7.04  40	
ORGANOLETPIC  PHYSICOCHEMICAL CHARACTERISTICS  NUTRITIONAL CHARACTERISTICS	Smell Flavor Aspect  Aww SSD humidity Ph Acrylamide  Energetic value Fats of which saturates  Carbohydrates carbon of which sugars	chocolate and caramel chocolate and caramel View photo  0.87 3.4 6.1 <300mg/kg  1431KJ/342Kcal 17.5  7.04  40 23.3	



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	Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae:
MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	< 3 <1x10^3, Shigella: absence/25g

# LOGISTICAL FEATURES

	Circular cake on a cardboard base	
PRESENTATION FORMATS:	silver and cardboard box.	

EAN 13:	8436028751976	DUN 14 (unit):	08436028751976
DUN 14 (full box):	18436028751973	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

## **PRODUCT DATASHEET**

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

