

PRODUCT DATASHEET

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

ITEM CODE:	02012070
Update date:	05/20/2023

DENOMINATION	CHEESECAKE PEANUT BUTTER (AC CHEESECAKE)
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PRODUCT DATES	Commercial brand	CHEESECAKE PEANUT BUTTER (AC CHEESECAKE)
	Category - Description	Round semi-fried cake with a diameter of 24cm, chocolate sponge cake, chocolate cream, peanut butter, cheesecake, hazelnut praline, white chocolate topping.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,600,000g
	Weight per unit gross (gr)	2,800,000g
	Gross repackaging weight (gr)	2,800,000g
	Approximate Unit Weight	2,600,000g
	Conditions of conservation	-18°
	Product life	12 months

INGREDIENTS	<p>Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agents (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, cocoa, acidifier (E501i)]; CHEESECAKE: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments; 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)]; Chocolate cream: [Glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), whole MILK, skimmed MILK, glucose syrup, gelling agent (agar-agar), cocoa mass, cocoa butter, emulsifier (SOYA lecithin), vegetable oils and fats (palm, coconut, sunflower), salt, emulsifiers (lecithins), aromas, coloring (carotenes)]; Almond praline: [Glucose syrup, dextrose, anti-caking agent (E551), flavors, humectant (E1520), color (E150d: SULPHITES)]; PEANUT BUTTER (5%): [roasted PEANUT, hydrogenated palm oil, salt]; White chocolate cream: [vegetable oils and fats (sunflower, palm kernel, palm), whole MILK powder, LACTOSE, emulsifier (SOY lecithin), aromas]; Chocolate: [Cocoa paste, cocoa butter, emulsifier (SOY lecithin), aroma]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).</p>
<p>According to royal decree 1334/1999 of July 31, which approves the general labeling standard.</p> <p>Presentation and advertising of food products. Regulation CE1169/2011 of October 25 on food information provided to consumers.</p>	

ALLERGENS	
EC Regulation 1169/2011 of October 25 on food information provided to consumers.	May contain traces of other nuts.

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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, eggs, milk, soy, nuts and 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	Dark
	Smell	Chocolate and peanut
	Flavor	chocolate and peanut
	Aspect	view photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.9
	SSD humidity	23.4
	Ph	6.0

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1729KJ/414Kcal
	Fats	24.1
	of which saturated	8.58
	Carbohydrates carbon	40
	of which sugars	29.1
	Proteins	8.0
	Salt	0.63

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MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria monocytogenes 1×10^2, Total Enterobacteriaceae: 200 cfu/gr, Mesophilic aerobes 3×10^4, Escherichia coli: absence/g, Staphylococcus coagulase positive: absence/g, Molds and yeasts 500 cfu/g, salmonella: absence/ 25g, anaerobic sulfite-reducing bacteria count: 1×10^3, Shigella: absence /25g
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LOGISTICAL FEATURES

PRESENTATION FORMATS:	circular cake 24cm diameter, cardboard box, cardboard base, plastic bag.
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EAN 13:	8436028751983	DUN 14 (unit):	08436028751983
DUN 14 (full box):	18436028751980	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 the date of manufacture: 12 months when frozen. secondary date: 7 days from defrosting date in refrigeration 5°C	ONCE DEFROSTED DO NOT RETURN FREEZE
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