

PRODUCT DATASHEET

BIOPASTIS SL

PI ALTO LOSAR, PACEL 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012076
Update date:	05/15/2023

DENOMINATION	APPLE PIE (ENGLISH CAKE AC)
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PRODUCT DATES	Commercial brand	APPLE PIE (ENGLISH CAKE AC)
	Category - Description	Circular cake with a diameter of 24 cm, biscuit base, apple, apple compote.
	Presentation / number of cuts	1 box / 14 servings
	Weight per unit net (gr)	1,950,000
	Weight per unit gross (gr)	2,150,000
	Gross repackaging weight (gr)	2,150,000
	Approximate Unit Weight	1,950,000
	Conditions of conservation	-18° C
	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, vegetable oils and fats (palm, coconut, sunflower), salt, emulsifier (E471), acidifier (E330), preservative (E202), aromas, coloring (carotenes), sugar, sunflower oil, salt, apple (23%)]; Applesauce: [Apple, glucose-fructose syrup, modified starch (E1422), natural flavor]; Mold release agent (vegetable oil (sunflower), vegetable wax, emulsifier (E322).

ALLERGENS	
EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of nuts, eggs, milk and peanuts.

OMG	
Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no

DESTINATION CONSUMER	General public
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RISK CONSUMER	Allergy gluten, soy, egg, nuts, milk, peanut
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EXPECTED USE	Defrosting and plating in catering trade, final consumer. Once thawed, do not freeze again.
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INDICTED	Cookie base preparation, filling preparation, baking, freezing, decorating, cutting and packaging.
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CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	Clear
	Smell	Apple
	Flavor	Apple
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.95
	SSD humidity	39.1
	Ph	5.4

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1235KJ/295Kcal
	Fats	12.9
	of which saturated	3.08
	Carbohydrates carbon	39
	of which sugars	22.8
	Proteins	3.6
	Salt	0.54

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

PRESENTATION FORMATS:	Circular 24cm diameter, carton box, carton base, plastic bag.
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EAN 13:	8436028752089	DUN 14 (unit):	08436028752089
DUN 14 (full box):	18436028752086	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):	<p>Royal Decree 496/2010 of April 30, which approves the quality standard for the production, circulation and trade of confectionery, pastry, pastries and pastries.</p>	<p>Storage life period from date of manufacture: 12 months frozen.</p> <p>Secondary date: 7 days from the thawing date in refrigeration at 5°C.</p>	<p>ONCE DEFROSTED DO NOT RETURN FREEZE</p>
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PHOTOGRAPHY:

