

PRODUCT DATASHEET

BIOPASTIS SL

PI Alto losar, plot 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02012078
Update date:	05/20/23

DENOMINATION	GINGER CAKE (LAYER CAKE AC)
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PRODUCT DATES	Commercial brand	GINGER CAKE (LAYER CAKE AC)
	Category - Description	Round semi-cold cake with a diameter of 24cm, biscuits with ginger and cinnamon, cream cheese, cookie crumbs and chocolate cereal balls, sweet milk and nuts, decorated with gingerbread cookies.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,600,000
	Weight per unit gross (gr)	2,800,000
	Gross repackaging weight (gr)	2,800,000
	Approximate Unit Weight	2,600,000
	Conservation Conditions	-18°
Product life	12 months	

<p>INGREDIENTS</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>	<p>Sponge cake: [WHEAT flour, EGG, sugar, pasteurized MILK, skimmed MILK, DAIRY ferments, sunflower oil, modified starch, raising agent (E450, E500ii), emulsifiers (E471, E466, E481), enzymes, dextrose, anti-caking agent (E551), aromas, ginger (1%), cinnamon]; Cream CHEESE: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), dextrose, stabilizer (E401), modified starch corn, anti-caking agent (E551), pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservatives (E202), LACTIC ferments fully hydrogenated vegetable fat (palm), vegetable fat (palm), antioxidants (E306,E304)]; NUTS, MILK candy (whole MILK, skimmed MILK, glucose syrup, gelling agent (agar agar)), Cookie: [WHEAT flour, vegetable oil (sunflower), invert sugar, raising agent (E500ii), vegetable oil and fats (palm, coconut, sunflower), emulsifier (E471), acidifier (E330), preservative (E202), aroma, color (carotenes)]; Chocolate rice ball: [Chocolate (sugar, cocoa, butter, whole MILK, cocoa mass, emulsifier (SOY lecithin), natural vanilla flavor), crispy rice (rice flour, sugar, wheat malt, salt), brighteners (E904,E414)]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).</p>
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ALLERGENS EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of other 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 milk, gluten, egg, 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, decoration, cutting and packaging.
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CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLETPIIC	Color	clear
	Smell	Caramel and ginger
	Flavor	Caramel and ginger
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.83
	SSD humidity	38.4
	Ph	6.4
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1464 KJ / 350 Kcal
	Fats	19.5
	of which saturated	6.21
	Carbohydrates carbon	37.0

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	of which sugars	25.6
	Proteins	5.9
	Salt	0.72
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	

LOGISTICAL FEATURES

PRESENTATION FORMATS:	Circular cake 24 cm diameter, cardboard box, cardboard base, plastic bag.	
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EAN 13:	8436028752003	DUN 14 (unit):	08436028752003
DUN 14 (full box):	18436028752000	EAN 128:	

PLASTIC PER UNIT OF SALE: 2g/unit

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	280*280*110	12	13	156	156
DISTRIBUTION		c				

HANDLING FEATURES

HANDLING METHOD (USEFUL LIFE):	Storage life period from	ONCE DEFROSTED DO NOT RETURN FREEZE
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<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>manufacturing date: 12 months frozen. Secondary date: 7 days from defrosting date in refrigeration 5°C. Once thawed, do not freeze again</p>	
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PHOTOGRAPHY:

