

PRODUCT DATASHEET

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

ITEM CODE:	02015018
Update date:	05/20/2023

DENOMINATION	PREMIUM NUTS BROWNIE
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PRODUCT DATES	Commercial brand	BROWNIE NUTS PREMIUM
	Category - Description	Baked cake, in sheet format, chocolate icing and decorated on the surface with walnuts and striped chocolate icing
	Presentation	1 box / 24
	Weight per unit net (gr)	2,250,000g
	Weight per unit gross (gr)	2,450,000g
	Gross repackaging weight (gr)	2,450,000g
	Approximate Unit Weight	46,000g
	Conditions of conservation	-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: [EGG, sugar, vegetable oil (sunflower), WHEAT flour, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, MILK candy (whole MILK, sugar, skimmed MILK, glucose syrup, gelling agent (agar-agar)), cocoa, acidulant (E501i)]; NUTS (8%); Chocolate coating: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), color (E160a), cocoa mass, cocoa butter, emulsifier (lecithin SOY), vegetable oils and fats (palm, coconut, sunflower), emulsifier (E471), acidifier (E330), preservative (E202), aroma, coloring (carotenes)]; 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 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 gluten, egg, milk, soy, nuts and peanuts
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EXPECTED USE	Defrosting and plating for commerce, restaurants or final consumers.
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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	Brown
	Smell	Chocolate
	Flavor	Chocolate and nuts

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.93
	SSD humidity	24.5
	Ph	6.3
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1557 kJ / 376 kcal
	Fats	16.6
	Saturated fats	2.45
	Carbohydrates	51
	Sugars	27.3
	Protein	5.3
	Salt	1.36

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria Monocytogenes: absence/g, total enterobacteria: 100cfu/g, Escherichia coli: absence/g, coagulase positive staphylococcus: absence/g, molds and yeasts: <500cfu/g, salmonella: absence/25g, anaerobic sulfite-reducing bacteria count : <1x10 ³ , shigella: negative.
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LOGISTICAL FEATURES

PRESENTATION FORMATS: Cardboard tray		
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EAN 13:		DUN 14 (unit):	
DUN 14 (full box):		EAN 128:	

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PACKAGING						
Reference of the box	Units per box	Box dimensions (mm)	Boxes per row	Rows per euro-pallet	Total boxes per euro pallet	Total pieces per euro pallet
10141	24	410X310X71	6		126	3,024
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.	<p style="text-align: center;">Once thawed, do not freeze again</p>
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