

## PRODUCT DATASHEET

## BIOPASTIS SL

POL. IND. Alto Losar, parcl. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02024009
Update date:	06/09/2022

DENOMINATION	GRILLED CARROT CRUMBS (HORECA)
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PRODUCT DATES	Commercial brand	GRILLED CARROT CRUMBS (HORECA)
	Category - Description	GRILLED CARROT CRUMBS (HORECA)
	Presentation / number of cuts	1/box
	Weight per unit net (gr)	1,700,000
	Weight per unit gross (gr)	1,950,000
	Gross repackaging weight (gr)	1,950,000
	Approximate Unit Weight	1,700,000
	Conditions of conservation	-18º
	Product life	12 months

<p><b>INGREDIENTS</b></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, sugar, EGG, refined olive pomace oil, modified starch, raising agents (E450,E500ii), emulsifiers (E471,E466,E481), enzymes, dextrose, anti-caking agent (E551), aromas, carrot , cinnamon, NUTS, cloves, ginger); DAIRY Mix: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, coloring (E160a), dextrose, stabilizer (E401), modified corn starch, anti-caking agent (E551), cream CHEESE (pasteurized MILK, cream, ferments, salt, stabilizers (E466, E406, E417)), sugar</p> <p>glacé (glucose, WHEAT starch, vegetable fat (palm), anti-caking agent (E470), natural flavor); Biscuit base: [WHEAT flour, vegetable oil (sunflower), invert sugar, raising agent (E500ii), salt, oils and fats vegetables (coconut and sunflower), emulsifier (E471), acidulant (E303)].</p>
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<p><b>ALLERGENS</b></p> <p>EC Regulation 1169/2011 of October 25 on food information provided to consumers.</p>	Possible traces of nuts, soy and/or peanuts
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<p><b>OMG</b></p> <p>Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003</p>	There is no
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DESTINATION CONSUMER	General public
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RISK CONSUMER	Allergic to gluten, egg, soy, milk, nuts and peanuts
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EXPECTED USE	Restoration
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INDICTED	
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## CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	Orange
	Smell	Carrot
	Flavor	Carrot
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.94
	SSD humidity	32
	Ph	6.3
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1577 KJ- 376 kcal
	Fats	16.6
	Saturated fats	3.75
	carbohydrates	51
	Sugars	29.3
	Proteins	5.3
	Salt	1.3

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

PRESENTATION FORMATS:		
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EAN 13:	8436028753130	DUN 14 (unit):	08436028753130
DUN 14 (full box):	18436028753137	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	1	410X310X71	6		126	126
<b>DISTRIBUTION</b>		c				

## HANDLING FEATURES

<b>HANDLING METHOD (SHELF LIFE):</b> Royal Decree 496/2010 of April 30, which approves the quality standard for the production, circulation and trade of confectionery, pastry, pastries and pastries.	Shelf life from date of manufacture: 12 months frozen. Secondary date 7 days from the thawing date in refrigeration at 5°C.	<b>ONCE DEFROSTED DO NOT RETURN FREEZE</b>
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PHOTOGRAPHY: