

**PRODUCT DATASHEET**
**BIOPASTIS SL**

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

ITEM CODE:	02189001
Update date:	05/20/2023

DENOMINATION	MINI SAN-SEBASTIAN CAKE 12 UNIT
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PRODUCT DATES	Commercial brand	MINI SAN-SEBASTIAN CAKE CAKE 12 UNIT
	Category - Description	Mini San Sebastian cake
	Presentation / number of cuts	1 box / 12
	Weight per unit net (g)	1,600,000
	Weight per unit gross (g)	1,800,000
	Gross repackaging weight (g)	1,800,000
	Approximate Unit Weight (g)	133,330
	Conditions of conservation	-18°
Product life	12 months	

<b>INGREDIENTS</b> 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.	Cream CHEESE (42%) Cheesecake: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments, emulsifiers (E471), stabilizer (carrageenan), EGG, sugar, WHEAT flour].
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<b>ALLERGENS</b> EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of soy, nuts and peanuts.
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<b>OMG</b> 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, catering trade, final consumer.
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INDICTED	Preparation of ingredients, filling, baking, freezing, packaging.
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## CHARACTERISTICS OF THE FINAL PRODUCT

ORGANOLEPTIC CHARACTERISTICS	Color	Clear
	Smell	Cheese
	Flavor	Cheese
	Aspect	View photo

PHYSICOCHEMICAL CHARACTERISTICS	Aww	0.93
	SSD humidity	28
	Ph	6.0
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1420 kJ / 330 kcal
	Fats	17.6g
	of which Saturated	9g
	Carbohydrates	36g
	Carbon	
	Of which sugars	20.8g
	Proteins	5g
	Salt	0.5g

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, Coagulase positive Staphylococcus: 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:	Circular format, paper, cardboard base, base
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	cardboard, cardboard box	
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EAN 13:	8436028753147	DUN 14 (unit):	08436028753147
DUN 14 (full box):	18436028753144	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
10110	12	280X280X80	12	16	192	2304
<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.	Storage life period from the date of manufacture 12 months when frozen.  Secondary date 7 days in refrigeration from the 5°C defrosting date.	Once thawed, do not refreeze
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