

PRODUCT DATASHEET

BIOPASTIS SL

Rianguillo Road

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02004103
Update date:	07/24/23

DENOMINATION	CHOCOLATE MOUSSE CAKE (FOODS SERVICE NW)
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PRODUCT DATES	Commercial brand	FS.MOUSSE CAKE CHOCOLATE (FOODS SERVICE NW)
	Category - Description	Circular cake 26 cm diameter, chocolate sponge cake, chocolate mousse, decorated on the surface with dark chocolate shavings and sprinkled with cocoa.
	Presentation / number of cuts	1 box / 1
	Weight per unit net (gr)	900,000
	Weight per unit gross (gr)	1,100,000
	Gross repackaging weight (gr)	1,100,000
	Approximate Unit Weight	900,000
	Conditions of conservation	-18°
	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 the consumer.	Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch, raising agents (E450, E500ii), emulsifier (E471, E466, E481), enzymes, cocoa, acidulant (E501i), dextrose, anti-caking agent (E551), aroma]; DAIRY mix: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), dextrose, stabilizer (E401), modified corn starch , anti-caking agent (E551)]; [Cocoa paste, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavor]; 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 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 gluten, egg, milk, soy, nuts.
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EXPECTED USE	Defrosting and plating, 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 ORGANOLEPTIC	Color	dark.
	Smell	chocolate
	Flavor	chocolate
	Aspect	view photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.92
	SSD humidity	43.3
	Ph	5.1

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1152 KJ /275 Kcal
	Protein	4.7g
	Carbohydrates	36g
	Sugars	26.6g
	Fats	11.8g
	Saturated fats	8.26g
	Salt	0.26g

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	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 <500 cfu/g, salmonella: absence/ 25g, anaerobic sulfite-reducing bacteria count: $<1 \times 10^3$, Shigella: absence/25g
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LOGISTICAL FEATURES

PRESENTATION FORMATS:	circular format, cardboard base, cardboard box.
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EAN 13:		DUN 14 (unit):	
DUN 14 (full box):		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	1	280X280X80	12	16	192	192
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 from date of manufacture: 12 months when frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C.	Once thawed, do not freeze again
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