

PRODUCT DATASHEET

BIOPASTIS SL

PI Alto Losar, parcl. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02004104
Update date:	07/24/23

DENOMINATION	CAKE FS. LEMON MOUSSE (FOODS SERVICE NW)
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PRODUCT DATES	Commercial brand	CAKE FS. LEMON MOUSSE (FOODS SERVICE NW)
	Category - Description	Vanilla sponge cake, lemon flavor mousse, decorated on the surface with cereal balls dipped in milk chocolate and white chocolate shavings.
	Presentation / number of cuts	1 box / 1
	Weight per unit net (gr)	900,000
	Weight per unit gross (gr)	1,000,000
	Gross repackaging weight (gr)	1,000,000
	Approximate Unit Weight	900,000
	Conditions of conservation	-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, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, dextrose, anti-caking agent (E551)]; 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), flavor, color (E102*)]; Chip: [Cocoa paste, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavor]; Rice ball: [Chocolate (Sugar, cocoa, butter (MILK), whole MILK, cocoa mass, emulsifier (SOY lecithin), natural vanilla flavor), Crispy rice (rice flour, sugar, WHEAT malt, salt), coating agent (E904, E414)]; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)). *May have negative effects on children's activity and attention</p>
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<p>ALLERGENS</p> <p>EC Regulation 1169/2011 of October 25 on food information provided to consumers.</p>	<p>May contain traces of nuts and peanuts</p>
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<p>OMG</p> <p>Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003</p>	<p>there is no</p>
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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	clear
	Smell	Lemon
	Flavor	Lemon
	Aspect	view photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.85
	SSD humidity	43.3
	Ph	6.5

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	KJ1152Kcal275
	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 1×10^2, total enterobacteria: 100cfu/g, escherichia coli: absence/g, coagulase positive staphylococcus: absence/g, molds and yeasts: -500cfu/g, salmonella: absence/ 25g, anaerobic sulphite bacteria count reducing: 1×10^3, shigella: negative.
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LOGISTICAL FEATURES

PRESENTATION FORMATS:	circular format, cardboard base, cardboard box
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EAN 13:		DUN 14 (unit):	
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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
10110	1	280X280X80	12	twenty	240	240
DISTRIBUTION		c				

HANDLING FEATURES

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