PRODUCT DATASHEET

BIOPASTIS SL pi Alto Iosar, parcl. 4 45800 – Quintanar de la Orden – Toledo - Spain B45316742

ITEM CODE:	02004108	
Update date:	07/24/2023	

DENOMINATION	CAKE FS. RASPBERRY (FOODS SER	VICE NW)	
	Commercial brand	CAKE FS. RASPBERRY (FOODS SERVICE NW)	
	Category - Description	Vanilla sponge cake with raspberry granules, cheese flavored mousse and raspberries	
	Presentation / number of cuts	1 box / 1	
PRODUCT DATES	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	-180	
	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. ALLERGENS EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch, raising agents (E450, E500ii), emulsifier (E471, E466, E481), enzymes, 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), flavourings, supporting agent (E1520), colorant (E124*: SULPHITES)]; Raspberry (4%), glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), preservative (E202), aromas, mold release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)). *May have negative effects on children's activity and attention Possible traces of nuts, soy and peanuts		
OMG Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no		
DESTINATION CONSUMER	General public		
RISK CONSUMER	Allergy gluten, heuvo, milk, nuts, soy, sulfites		
EXPECTED USE	Defrosting and plating, catering trade, final consumer.		

PRODUCT DATASHEET

BIOPASTIS SL pi Alto Iosar, parcl. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE	20004400	
ITEM CODE:	02004108	
Update date:	07/24/2023	
INDICTED	Preparation of ingredients, filling, freezing, deco	oration, cutting and packaging.
CHARACTERISTICS OF THE FINAL F	RODUCT	
	Color	clear
CHARACTERISTICS	Smell	Raspberry
ORGANOLETPIC	Flavor	raspberry
	Aspect	view photo
		<u> </u>
	Aww	0.92
	SSD humidity	43.3
PHYSICAL CHARACTERISTICS	Ph	5.1
CHEMISTRY		
	Energy	1152 KJ 275 Kcal
	Protein	4.7g
NUTRITIONAL	Carbohydrates	36g
CHARACTERISTICS	Sugars	26.6g
(PER 100 grs.)	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 Er Mesophilic aerobes <3x10^4, Escherichia coli: a coagulase positive: absence/g, Molds and yeas anaerobic sulfite-reducing bacteria count: <1x10 Shigella: absence/25g	absence/g, Staphylococcus ts <500 cfu/g, salmonella: absence/ 25g,

LOGISTICAL FEATURES

<u> </u>		
	sine de na fermant republicana	
	circular format, cardboard	
	base, cardboard box.	
	baoo, caraboara box.	
PRESENTATION FORMATS:	1	



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EAN 13:	DUN 14 (unit):	
DUN 14 (full box):	EAN 128:	

PACKAGING						
					Total	Total
Box reference	Unite per boy	Box dimensions (mm)		Powe per	boxes	pieces
Box reference Units per box	Box dimensions (min)	Boxes per row	Rows per euro-pallet	per	per	
				Curo panot	euro	euro
					pallet	pallet
10110	1	280X280X80	12	16	192	192
DISTRIE	BUTION	С				

HANDLING FEATURES

		·	
HANDLING METHOD (SHELF			
LIFE):	Shelf life from date		
Royal Decree 496/2010 of April 30,	of manufacture: 12 months		
which approves the quality	frozen.		
standard for the production,			
circulation and trade of	Secondary date 7 days		
confectionery, pastry, pastries	from defrosting		
and pastries.	date in refrigeration		
	5°C.	Once thawed, do not refreeze	