

PRODUCT DATASHEET

BIOPASTIS SL
PI. ALTO LOSAR, PARL. 4
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02004110
Update date:	07/24/23

DENOMINATION	CAKE FS. BANANA AND CANDY (FOODS SERVICE NW)
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PRODUCT DATA	Commercial brand	CAKE FS. BANANA AND CANDY (FOODS SERVICE NW)
	Category - Description	Vanilla sponge cake, banana flavor mousse, decorated with caramel cone and white chocolate chips.
	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	-18º
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.	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), support agent (E1520), flavor, color (E102*, E110)]; White chocolate: [whole MILK, cocoa butter, skimmed MILK, emulsifier (SOY lecithin), natural vanilla flavor]; Caramel: [glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), preservative (E202), aromas, whole MILK, sugar, skimmed MILK, glucose syrup, gelling agent (agar-agar)]; Mold release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)), *May have negative effects on the activity and attention of children
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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	clear
	Smell	banana and caramel
	Flavor	banana and caramel
	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: 3×10^3/gr, Mesophilic aerobes 3×10^4, Escherichia coli: absence/g, Staphylococcus coagulase positive: absence/g, Molds and yeasts 500cfu/g, salmonella: absence/25g, anaerobic sulfite-reducing bacteria count: 1×10^3, 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						
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	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.	Shelf life from date of manufacture: 12 months frozen. Secondary date 7 days from date of defrosting in refrigeration 5°C.	ONCE DEFROSTED DO NOT RETURN FREEZE
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