

## PRODUCT DATASHEET

### BIOPASTIS SL

Rianguillo Road

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02008001
Update date:	11/23/2022

DENOMINATION	CHOCO MOUSSE GRILL (HORECA)
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PRODUCT DATES	Commercial brand	MOUSSE IRON CHOCO (HORECA)
	Category - Description	MOUSSE IRON CHOCO (HORECA)
	Presentation / number of cuts	1 box / 1
	Weight per unit net (gr)	1,800,000
	Weight per unit gross (gr)	1,950,000
	Gross repackaging weight (gr)	1,950,000
	Approximate Unit Weight	1,800,000
	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.	DAIRY Mix: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, coloring (E160a)]; Cake: [WHEAT flour, sugar, EGG, starch WHEAT, cocoa, emulsifiers (E471, E477, E470a), humectant (E1520), stabilizers (E420, E415, E412, E170), corn starch, dextrin, salt, raising agent (E500ii, E450i), acidifier (E516), anti-caking agent (E170), preservative (E200)]; glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), preservative (E202), aromas, cocoa, acidulant (E501i), liquid carameline (E150d: SULPHITES)
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<b>ALLERGENS</b> EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of nuts, soy and/or 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, egg, milk, soy, nuts, peanuts and sulphites
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EXPECTED USE	Defrosting and plating in 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	0.93
	SSD humidity	24.3
	Ph	6.4

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1632 KJ / 390 KCAL
	Fats	20.4g
	saturated fat	7.88g
	Carbohydrates of which	45g3g
	sugars	30.3g
	Proteins	6.5g
	Salt	0.65g

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria monocytogenes absence $<1 \times 10^2$ , 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: $<1 \times 10^3$ , shigella: negative.
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### LOGISTICAL FEATURES

PRESENTATION FORMATS:	300x400 format, cardboard base, cardboard box.	
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EAN 13:		DUN 14 (unit):	
DUN 14 (full box):		EAN 128:	

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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
10141	1	410X310X71	6		126	126
<b>DISTRIBUTION</b>		c				

## HANDLING FEATURES

<b>HANDLING METHOD</b> (USEFUL 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 period from manufacturing date: 12  months frozen. Secondary date: 7 days from date of defrosting in refrigeration 5°C. Once thawed, do not refreeze	
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PHOTOGRAPHY: