

PRODUCT DATASHEET

BIOPASTIS SL
Rianguillo Road
45800 – Quintanar de la Orden – Toledo Spain
B45316742

ITEM CODE:	02004102
Update date:	07/24/2023

DENOMINATION	CAKE FS. TIRAMISÙ (FOODS SERVICE NW)
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PRODUCT DATES	Commercial brand	CAKE FS. TIRAMISÙ (FOODS SERVICE NW)
	Category Description	Chocolate sponge cake with tiramisu flavor mousse filling, cream profiteroles and cocoa powder.
	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	18th
	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, cocoa, acidulant (E501i), dextrose, anti-caking agent (E551), scent]; 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), colorant (E150d: SULPHITES), supporting agent (E1520), aroma]; Profiterols: Filler (Buttermilk (MILK), vegetable fat and oils (palm kernel, coconut, palm, rapeseed), fully hydrogenated palm kernel oil, skimmed MILK, modified starch, glucose, MILK proteins, DAIRY solids, emulsifiers (E435, SOY lecithin, E472b, E433, E472e), stabilizers (E407, E460i, E466, E401), preservative (E202), coloring (E160a), salt and aroma). Petisú pasta (pasteurized EGG, wheat flour, refined sunflower oil, water, emulsifier (SOY lecithin), salt, aroma, raising agents (E450i, E500ii), acidifier (E516), anti-caking agent (E170) and corn starch)]; fully hydrogenated vegetable fat (palm), vegetable fat (palm), anti-caking agent (E551), antioxidants (E306, E304)]; Cocoa, dextrose, WHEAT flour, sugar, vegetable fat (palm, coconut), vanillin, mold 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.	May contain traces of nuts, mustard 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 gluten, egg, milk, soy, nuts, sulfites
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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 ORGANOLETPIIC	Color	clear
	Smell	tiramisu and chocolate
	Flavor	tiramisu and chocolate
	Aspect	view photo

CHARACTERISTICS PHYSICOCHEMISTRIES	A.W.	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 500 cfu/g, salmonella: absence/ 25g, anaerobic sulfite-reducing bacteria count: 1×10^3, Shigella: absence/25g
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LOGISTICAL FEATURES

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PRESENTATION FORMATS:		
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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 pallet	Total pieces for pallet
10110	1	280X280X80	12	16	192	192
DISTRIBUTION						

HANDLING FEATURES

HANDLING METHOD (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 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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