

PRODUCT DATASHEET

BIOPASTIS SL

Rianguillo Road

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02008007
Update date:	11/23/2023

DENOMINATION	PLANCHA SAN MARCOS (HORECA)
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PRODUCT DATES	Commercial brand	PLANCHA SAN MARCOS (HORECA)
	Category - Description	Sponge cake, cream and chocolate mousse, covered with yolk, soy crunch.
	Presentation / number of cuts	1 box / 1
	Weight per unit net (gr)	1,800,000
	Weight per unit gross (gr)	1,900,000
	Gross repackaging weight (gr)	1,900,000
	Approximate Unit Weight	1,800,000
	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>DAIRY Mix: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, coloring (E160a), sugar]; Sponge cake: [WHEAT flour, sugar, EGG, WHEAT starch, 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), dextrose, preservative (E200)] EGG YOLK: [EGG, glucose, corn starch, acidifier (E336), preservative (E202), acidifier (E330), sodium chloride, color (E160b)]; SOY, glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E330, E332), preservative (E202), aromas, cocoa, acidulant (E501).</p>
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<p>ALLERGENS</p> <p>EC Regulation 1169/2011 of October 25 on food information provided to consumers.</p>	Possible traces of nuts and/or peanuts.
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<p>OMG</p> <p>Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003</p>	There is no
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DESTINATION CONSUMER	General public
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RISK CONSUMER	Allergic gluten, egg, soy milk, nuts.
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EXPECTED USE	Defrosting and plating restoration trade, restoration trade.
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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	yolk and chocolate
	Flavor	yolk and chocolate
	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 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:	300x400 plate 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
DISTRIBUTION		c				

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.	Shelf life from date of manufacture: 12 months frozen. Secondary date: 7 days from the date of defrosting and refrigeration at 5°C.	
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PHOTOGRAPHY: