

PRODUCT DATASHEET

BIOPASTIS SL

Rianguillo Road

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02008047
Update date:	08/20/2023

DENOMINATION	CAKE (ESP)GM.SWEET CHEESECAKE (HORECA)
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PRODUCT DATES	Commercial brand	CAKE (ESP)GM.SWEET CHEESECAKE (HORECA)
	Category - Description	Cheesecake-type cake with a cookie base, cream cheese and decorated on the surface with dulce leche.
	Presentation / number of cuts	1 box / 1
	Weight per unit net (gr)	1,600,000
	Weight per unit gross (gr)	1,800,000
	Gross repackaging weight (gr)	1,800,000
	Approximate Unit Weight	1,600,000
	Conditions of conservation	-18°
	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 the consumer.	Cheesecake: [pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments, EGG, sugar, whole MILK, modified starch, stabilizers (E339ii, E450ii, E401, E516i), skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), gelling agents (xanthan gum, guar gum)]; Cookie: [WHEAT flour, sugar, vegetable oil (sunflower), invert sugar, raising agent (E500ii), salt, vegetable oils and fats (palm; coconut; sunflower), salt, emulsifier (E471), acidulant (E330), preservative (E202), flavourings, coloring (carotenes)]; Dulce de LECHE: [whole MILK, sugar, skimmed MILK, glucose syrup, gelling agent (agar-agar)]; glucose and fructose syrup, gelling agents (E440i, E509), acidulants (E332), aromas, 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.	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 milk, gluten, egg, soy, nuts.
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EXPECTED USE	Defrosting and plating, catering trade, final consumer.
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INDICTED	Preparation of ingredients, filling, baking, freezing, decorating, cutting and packaging.
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CHARACTERISTICS OF THE FINAL PRODUCT

CHARACTERISTICS ORGANOLEPTIC	Color	clear
	Smell	cheese, caramel
	Flavor	cheese, caramel
	Aspect	view photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.97
	SSD humidity	35.1
	Ph	6.1

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1430 kJ / 347 kcal
	Protein	6g
	Carbohydrates	34g
	Sugars	20.6g
	Fats	19.5g
	Saturated fats	10.69g
	Salt	0.64g

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae: $<3 \times 10^3$ /gr, Mesophilic aerobes $<3 \times 10^4$, Escherichia coli: absence/g, Staphylococcus coagulase positive: absence/g, Molds and yeasts <500 cfu/g, salmonella: absence/25g, anaerobic sulfite-reducing bacteria count: $<1 \times 10^3$, Shigella: absence/25g
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LOGISTICAL FEATURES

PRESENTATION FORMATS:		
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
1	1		12	16	192	192
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.	Lifespan of storage from manufacturing date: 12 months frozen. Secondary date 7 days since date of defrosting in refrigeration 5°C.	ONCE DEFROSTED DO NOT RETURN FREEZE
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