

PRODUCT DATASHEET

BIOPASTIS SL

Pol. Ind. Alto losar, parcel. 4

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

ITEM CODE:	02008048
Update date:	08/20/2023

DENOMINATION	CAKE (ESP) GM. RASPBERRY CHEESECAKE (HORECA)
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PRODUCT DATES	Commercial brand	CAKE (ESP)GM. RASPBERRY CHEESECAKE (HORECA)
	Category - Description	Cheesecake-type cake with a cookie base, cream cheese and decorated on the surface with raspberry jam.
	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 consumers.	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)]; Raspberry jam (8%): [Glucose syrup, raspberry, apple, modified corn starch, colors (carrot and blackcurrant concentrate, E150d), stabilizer (E440i, E406, E440ii, E341i), flavors]; 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 shelled fruits 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, soy, egg, nuts, peanuts.
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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 ORGANOLETPIIC	Color	clear
	Smell	cheese, raspberry
	Flavor	cheese, raspberry
	Aspect	view photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.94
	SSD humidity	35.8
	Ph	5.9

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1422 kJ / 340 kcal
	Protein	5.4g
	Carbohydrates	38g
	Sugars	21.8g
	Fats	18.2g
	Saturated fats	9.40g
	Salt	0.62g

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
10169	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 the date of defrosting in refrigeration 5°C.	Once thawed, do not refreeze
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