

PRODUCT DATASHEET

BIOPASTIS SL

Pol. Ind. Alto Losar, plot 4.

45800 – Quintanar de la Orden – Toledo - Spain

B45316742

| | |
|--------------|------------|
| ITEM CODE: | 02008131 |
| Update date: | 07/28/2023 |

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| DENOMINATION | TARTON GM. CARAMEL SAUCE |
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| PRODUCT DATES | Commercial brand | TARTON GM. CARAMEL SAUCE |
| | Category - Description | Cake made up of spongy chocolate sponge cakes, filled with dulce de leche mousse. Zocalo with small drops of chocolate coating. Decorated with rosettes of dulce de leche mouse, chocolate drops and grated dulce de leche Argentinian |
| | Presentation / number of cuts | 1 box / 1 |
| | Weight per unit net (gr) | 2,000,000 |
| | Weight per unit gross (gr) | 2,200,000 |
| | Gross repackaging weight (gr) | 2,200,000 |
| | Approximate Unit Weight | 2,000,000 |
| | Conditions of conservation | -18° |
| | Product life | 12 months |

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| 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. | 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)]; Dulce de LECHE (11%): [Whole MILK, sugar, skimmed MILK, glucose syrup, gelling agent (agar-agar)]; Chocolate: [Cocoa paste, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavor]; 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/or 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 | Allergy: gluten, egg, milk, soy, nuts |
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| EXPECTED USE | Defrosting and plating in catering trade, final consumer |
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| INDICTED | Preparation of mix, baking of cake, cutting, decoration, storage and freezing. |
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CHARACTERISTICS OF THE FINAL PRODUCT

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| CHARACTERISTICS ORGANOLETPIIC | Color | Clear |
| | Smell | caramel and chocolate |
| | Flavor | caramel and chocolate |
| | Aspect | view photo |

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| PHYSICAL CHARACTERISTICS CHEMISTRY | Aww | 0.92 |
| | SSD humidity | 24.3 |
| | Ph | 6.3 |
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| NUTRITIONAL CHARACTERISTICS (PER 100 grs.) | Energy | 1632 kJ / 390 Kcal |
| | Fats | 20.4g |
| | Saturated fats | 7.88g |
| | Carbohydrates | 45g |
| | Sugars | 30.3g |
| | Protein | 5.1g |
| | Salt | 0.65g |

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| 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

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| PRESENTATION FORMATS: | Circular format 24 cm with cardboard base , cardboard box. |
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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 euro pallet | Total pieces per euro pallet |
| 10024 | 1 | 280X280X110 | 12 | 13 | 156 | 156 |
| DISTRIBUTION | | c | | | | |

HANDLING FEATURES

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| 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 frozen. Secondary date: 7 days from date of defrosting in refrigeration 5°C | Once thawed, do not freeze again. |
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