

PRODUCT DATASHEET

BIOPASTIS SL
Pol. Ind. Alto Losar, plot 4.
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02008133
Update date:	07/28/2023

DENOMINATION	TARTON GM. CHEESE AND FOREST FRUITS
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PRODUCT DATA	Commercial brand	TARTON GM. CHEESE AND FOREST FRUITS
	Category - Description	Vanilla flavored sponge cake, cheese mousse, decorated on the surface with raspberry flavored jam. red and black currants and red sponge cake crumbs
	Presentation / number of cuts	1 box / 1 pc.
	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	

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, dextrose, anti-caking agent (E551), aroma, supporting agent (E1520)], DAIRY Mix: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), dextrose, stabilizer (E401), starch modified corn, anti-caking agent (E551)]; Forest fruits (5%) (Currants), Red sponge cake crumbs: [Sugar, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aromas, cocoa, acidulant (E501i), colorant (E124*: SULPHITES)]; Glucose and fructose syrup, stabilizers (E440ii, E407), acidulant (E330, E332iii), salt, preservative (E202). *May have negative effects on children's activity and attention
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ALLERGENS EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of nuts, soy 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	Allergy: gluten, egg, milk, sulfites, soy, nuts
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EXPECTED USE	Defrosting and plating in 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	cheese and raspberry
	Flavor	cheese and raspberry
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.92
	SSD humidity	43.3
	Ph	6.3

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1152 kJ /275 kcal
	Fats	11.8g
	Saturated fats	8.26g
	Carbohydrates	36g
	Sugars	26.6g
	Protein	4.7g
	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 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 base and 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

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.	Storage life period from date of manufacture: 12 months frozen. Secondary date: 7 days from thawing date in refrigeration at 5°C	Once thawed, do not freeze again.
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