

## PRODUCT DATASHEET

**BIOPASTIS SL**
**PI Alto Losar, PARCL. 4**
**45800 – Quintanar de la Orden – Toledo - Spain**
**B45316742**

<b>ITEM CODE:</b>	02012056
Update date:	05/20/2023

<b>DENOMINATION</b>	<b>GOURMET MUSIC GRILL (AC)</b>
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PRODUCT DATA	Commercial brand	GOURMET MUSIC GRILL (AC)
	Category - Description	Spongy vanilla cake, decorated on the surface with a mixture of nuts (hazelnuts, walnuts, almonds, pumpkin seeds), brown sugar.
	Presentation / number of cuts	1 box / 30
	Weight per unit net (gr)	2,100,000
	Weight per unit gross (gr)	2,300,000
	Gross repackaging weight (gr)	2,300,000
	Approximate Unit Weight	2,100,000
	Conditions of conservation	-18°
	Product life	12 months

<b>INGREDIENTS</b>	
<p>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</p> <p>about food information provided to the consumer.</p>	<p>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]; walnuts, hazelnuts, almonds, pumpkin seeds, glucose and fructose syrup, stabilizers (E440ii, E450i, E407, E415, E1400, E508, E509), acidulant (E330, E332ii), salt, preservative (E202), brown sugar; Release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)).</p>

<b>ALLERGENS</b> EC Regulation 1169/2011 of October 25 on food information provided to consumers.	Possible traces of peanut, soy and/or milk.
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<b>OMG</b> Compliance with EC regulation 258/97, EC regulation 1829/2003 and EC regulation 1830/2003	There is no
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<b>DESTINATION CONSUMER</b>	General public
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<b>RISK CONSUMER</b>	Allergic to gluten, eggs, nuts, milk, soy and/or peanuts
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EXPECTED USE	Defrosting and plating catering trade, consumer risk.
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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 ORGANOLETPIC	Color	clear
	Smell	vanilla
	Flavor	vanilla
	Aspect	view photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.89
	SSD humidity	25.6
	Ph	6.0
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energy	1577 KJ / 376 Kcal
	Fats	16.6
	Saturated fats	2.45
	Carbohydrates	51
	Sugars	27.3
	Protein	5.3
	Fiber	1.5
	Salt	1.36

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae: <3X10 <sup>3</sup> /gr, Mesophilic aerobes <3x10 <sup>4</sup> , Escherichia coli: absence/g, Coagulase positive Staphylococcus: absence/g, Molds and yeasts <500cfu/g, salmonella: absence/25g, anaerobic sulfite-reducing bacteria count: <1x10 <sup>3</sup> , Shigella: absence/25g	
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## LOGISTICAL FEATURES

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<b>PRESENTATION FORMATS:</b>	300x 400 format, cardboard base, cardboard box.	
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<b>EAN 13:</b>	8436028752119	<b>DUN 14 (unit):</b>	08436028752119
<b>DUN 14 (full box):</b>	18436028752116	<b>EAN 128:</b>	

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	431X316X70	6		126	126
<b>DISTRIBUTION</b>		C				

## HANDLING FEATURES

<b>HANDLING METHOD</b> (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 in refrigeration at 5°C.	Once thawed, do not refreeze
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