

PRODUCT DATASHEET

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

ITEM CODE:	02012074
Update date:	05/20/2023

DENOMINATION	VIOLETA'S CAKE (RAINBOW AC)
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PRODUCT DATES	Commercial brand	VIOLETS CAKE (RAINBOW AC)
	Category - Description	Round semi-cold cake with a diameter of 24cm, with four layers of purple sponge cake, blueberry jam, cream cheese with violet aroma paste decorated on the surface with violet candies and chocolate cereal balls.
	Presentation / number of cuts	1 box / 18 servings
	Weight per unit net (gr)	2,400,000
	Weight per unit gross (gr)	2,677,000
	Gross repackaging weight (gr)	2,677,000
	Approximate Unit Weight	2,400,000
	Conditions of conservation	-18º
	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.	<p>Sponge cake: [WHEAT flour, sugar, EGG, sunflower oil, modified starch (E1422), WHEY, raising agent (E500ii, E450i), salt, WHEAT gluten, emulsifier (E477), aroma, colorings (E124*: SULPHITES , E133)]; Cream CHEESE: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, color (E160a), dextrose, stabilizer (E401), modified starch corn, anti-caking agent (E551),</p> <p>pasteurized MILK, CREAM, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments, fully hydrogenated vegetable fat (palm), vegetable fat (palm), antioxidants (E306, E304)]; Blueberry jam: [Blueberry, stabilizers (E440, E410), modified starch, acidulant (E330,E450,E341), color (carrot concentrate, hibiscus), preservative (E202), flavors]; White chocolate ball: [White chocolate (sugar, cocoa butter, whole MILK, emulsifier (SOY lecithin), natural vanilla flavor), rice cereals (rice flour, WHEAT malt, coating agent (E904,E414)]; Violet Carmel: [Sugar, glucose syrup, aroma, colorants (E120, E122*, E131), stabilizers (E415, E466)]; Mold release agent (vegetable oil (rapeseed), vegetable wax, emulsifier (E322)). *May have negative effects on children's activity and attention</p>
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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 gluten, egg, milk, soy, sulfites, nuts, peanuts.
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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 ORGANOLEPTIC	Color	Violet
	Smell	Violets, cheese
	Flavor	Violets, cheese
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.90
	SSD humidity	45.9
	Ph	6.4
	Acrylamide	<300mg/kg

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1171 kJ / 280 Kcal
	Fats	14.4g
	of which saturated	5.60g
	Carbohydrates carbon	33g
	of which sugars	23.6g
	Proteins	4g
	Salt	0.57g

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

PRESENTATION FORMATS:	24 cm circular cake on a silver cardboard base, cardboard sash, protective plastic bag and cardboard box.
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EAN 13:	8436028752027	DUN 14 (unit):	08436028752027
DUN 14 (full box):	18436028752024	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
10169	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 manufacturing date: 12 months frozen. Secondary date: 7 days from the thawing date in refrigeration at 5°C.	Once thawed, do not refreeze
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PHOTOGRAPHY:

