

PRODUCT DATASHEET

BIOPASTIS SL
PI ALTO LOSAR, PARCL 4
45800 – Quintanar de la Orden – Toledo - Spain
B45316742

ITEM CODE:	02012108
Update date:	05/01/2023

DENOMINATION	BIG ORIGINAL CHEESECAKE (2380 g) "BIGGER" (HALAL)
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PRODUCT DATES	Commercial brand	BIG ORIGINAL CHEESECAKE (2380 g) "BIGGER"
	Category - Description	Round baked cake with a diameter of 24cm, biscuit base and cream cheese filling.
	Presentation / number of cuts	1 box / 14 Servings
	Weight per unit net (gr)	2,380,000
	Weight per unit gross (gr)	2,580,000
	Gross repackaging weight (gr)	2,580,000
	Approximate Unit Weight	2,380,000
	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 consumers.	Cheesecake: [skimmed MILK, fully hydrogenated vegetable fat (palm kernel), emulsifiers (E475, E435, E433, E471), stabilizers (E412, E407), salt, coloring (E160a), pasteurized MILK, CREAM, salt, stabilizers (E410, E401, E407), preservative (E202), LACTIC ferments, fully hydrogenated vegetable fat (palm), vegetable fat (palm), anti-caking agent (E551), antioxidants (E306, E304), dextrose, stabilizer (E401), modified corn starch, anti-caking agent (E551)]; 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)]; 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, 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	Allergic to milk, egg, gluten, soy, nuts, peanuts.
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EXPECTED USE	Defrosting and plating in catering trade, final consumer. Once thawed, do not freeze again.
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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 ORGANOLEPTIC	Color	Clear
	Smell	Cheese
	Flavor	Cheese
	Aspect	View photo

PHYSICAL CHARACTERISTICS CHEMISTRY	Aww	0.93
	SSD humidity	28
	Ph	6.0

NUTRITIONAL CHARACTERISTICS (PER 100 grs.)	Energetic value	1420KJ/330Kcal
	Fats	17.6
	of which saturated	9
	Carbohydrates carbon	36
	of which sugars	20.8
	Proteins	5
	Salt	0.5

MICROBIOLOGICAL CHARACTERISTICS REGULATION CE 2073/2005 and criteria recommended by BioPastis.	Listeria Monocytogenes: absence/25g, Total Enterobacteriaceae: $<3 \times 10^3$ /gr, Mesophilic aerobes $<3 \times 10^4$, Escherichia coli: absence/g, Staphylococcus coagulase positive: absence/g, Molds and yeasts <500 cfu/g, salmonella: absence/ 25g, anaerobic sulfite-reducing bacteria count: $<1 \times 10^3$, Shigella: absence/25	
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LOGISTICAL FEATURES

PRESENTATION FORMATS:	Circular cake cut into 14 servings, with a silver cardboard base.	
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	cardboard sash, plastic bag and square 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
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.	Shelf life from date of manufacture: 12 months frozen. Secondary date: 7 days from date of defrosting in refrigeration 5°C.	ONCE DEFROSTED DO NOT RETURN FREEZE
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4 45800 – Quintanar de la Orden – Toledo -
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PHOTOGRAPHY:

