

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 67673

Commercial denomination: BROWNIE WITH WALNUTS

Legal denomination: Sponge cake, decorated with walnuts (8.8%), read y- baked, deep-frozen

Box EAN code: 8424465676730

Pack EAN code:

Unit EAN code: 8424465887518

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 1 day at room temperature

**The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

› STORAGE AND PREPARATION ADVICE

Storage: Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: 4 hours in refrigeration

Ferment: -

Bake at: -

Recommended preparation advice: Remove the outer packaging and foil before defrosting. Defrost at room temperature for approx. 4 hours. Store at -18°C. Do not refreeze once defrosted. Retire el embalaje exterior y el papel de aluminio antes de descongelar. Descongelar a temperatura ambiente durante 4 horas. Conservar a -18°C. No volver a congelar una vez descongelado.

**The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

› LIST OF INGREDIENTS

Ingredients: Preparation for sponge cake (WHEAT flour low-fat cocoa, humectants (E420, E415), modified starch, raising agents (E450, E500), salt, flavouring), sugar, rapeseed oil, water, 8.8 % WALNUTS, whole EGG, chocolate cream (sugar, rapeseed oil, palm fat, skimmed MILK powder, 8% low-fat cocoa, LACTOSE, emulsifier (E322) flavouring), white fat glaze (sugar, palm fat, rapeseed oil, skimmed MILK powder, LACTOSE, cocoa butter, sweet WHEY powder, emulsifier (E322)), vanilla flavouring.

May contain traces of: soy, other nuts (hazelnuts, almonds), sesame, lupins, celery.

soja, otros frutos de cáscara (avellanas, almendras), sésamo, altramuces, apio.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten (included their hybridised strains and products thereof)	X	-
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	X	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	X
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	X	-
Almonds	-	-
Hazelnuts	X	-
Walnuts	-	-

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	X
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	X
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO₂	-	-
Lupin and products thereof	-	X
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1814 kJ	1814 kJ
	437 kcal	437 kcal
Fat	28 g	28 g
<i>of which:</i>		
- saturates	3,0 g	3,0 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	42 g	42 g
<i>of which:</i>		
- sugars	24 g	24 g
Fibre	2,3 g	2,3 g
Protein	5,2 g	5,2 g
Salt	0,25 g	0,25 g
Sodium	-	-
Cholesterol	-	-

*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
Weight (g)	2352	2400	2448
- Dough (g)		-	
- Filling (g)		-	
- Coating (g)		2400	
- Topping (g)		-	
Length / Diameter (mm)	520	530	540
Width (mm)	29	34	39
Height (mm)	180	190	200
Approximate weight baked product	-		Pack weight -

*The weight of the baked product may vary depending on the baking conditions of the finished product.

► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour: -

Smell: -

Flavour: -

Appearance: -

*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

> MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	1	-	1,0e4 ufc/g	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	1	-	1,0e2 ufc/g	-
<i>Escherichia coli</i>	1	-	1,0e1 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	1,0e1 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	5	-	*	-

*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

> FAT PERCENTAGE WHEN RAW

> FAT PERCENTAGE WHEN COOKED

PACKAGING AND PALLETIZING INFORMATION

> PACKAGINGS

	Carton	Label	Seal	Bag
Approximate weight (g)	250,00	2,00	-	6,00
Internal measures (mm)	209x560x120	105x200x0	-	-
External measures (mm)	214x563x129	105x200x0	-	750x360x0
Material	KM CD	PAPEL	-	PEAD
Thickness (mm)	-	-	-	0,02
Colour (mm)	Brown	White	-	Transparent
Recyclable*	-	-	-	-

> OTHER PACKAGINGS

	-	-	-	-	-	-	-
Approximate weight (g)	-	-	-	-	-	-	-
Internal measures (mm)	-	-	-	-	-	-	-
External measures (mm)	-	-	-	-	-	-	-
Material	-	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	-	-	-	-	-	-	-
Recyclable*	-	-	-	-	-	-	-

*+=Yes / -=No

› PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
2	4.8	5.3

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
7	6	42	248	0.92	Pallet Chep 80x120 Md

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

› CERTIFICATIONS:

› CLAIMS OR STAMPS OF COMMUNICATION:

APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 2023/915, and subsequent modifications, by which the maximum levels for certain contaminants in food.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
 - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
 - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.