

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 62755

Commercial denomination: DOTS HALLOWEEN

Legal denomination: Deep frozen ready-to-eat bakery with 21% filling , 10% coating and 8,1% topping

Box EAN code: 8424465627558

Pack EAN code:

Unit EAN code: 8424465945669

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 3 days 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: 25 - 30 minutes at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Defrost 30 minutes at room temperature.

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

› LIST OF INGREDIENTS

Ingredients: WHEAT flour, sugar, vegetable fats (palm, palm kernel, coconut), water, vegetable oil (rapeseed, palm, sunflower), fat-reduced cocoa powder, vegetable oil (sunflower or rapeseed)*, dextrose, yeast, MILK whey powder, inverted sugar, HAZELNUT paste, SOYA flour, MILK powder, raising agents (E450, E500), salt, emulsifiers (E471, E481, E322), starch, rice flour, natural flavourings, safflower concentrate, colour (E160a), skimmed MILK powder, flour treatment agent (E300), radish, redcurrant and apple concentrated.

May contain traces of: other nuts, egg, mustard.

› 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	-	X
Hazelnuts	X	-
Walnuts	-	-

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

➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1877 kJ	-
	450 kcal	-
Fat	27 g	-
<i>of which:</i>		
- saturates	12 g	-
- mono-unsaturates	8,1 g	-
- polyunsaturates	6,4 g	-
- trans	0,03 g	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	46 g	-
<i>of which:</i>		
- sugars	24 g	-
Fibre	2,0 g	-
Protein	5,5 g	-
Salt	0,94 g	0,00 g
Sodium	373 mg	-
Cholesterol	0,7 mg	-

*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)	67	74	82
- Dough (g)		44	
- Filling (g)		16	
- Coating (g)		8	
- Topping (g)		6	
Length / Diameter (mm)	89	93	98
Width (mm)	-	-	-
Height (mm)	31	35	40
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: Brown colour, orange and white. Ivory and brown inside

Smell: Intens cocoa with soft fried pastry aroma.

Flavour: Pastry dough with cocoa and hazelnut filling

Appearance: Product with brown half and colours topping

*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)	232,00	3,60	4,00	14,75
Internal measures (mm)	390x285x109	-	-	-
External measures (mm)	393x288x115	290x80x0	1.000x75x0	420x170x630
Material	KB CS	PAPEL	PP	PEAD
Thickness (mm)	2,88	0,07	0,03	-
Colour (mm)	Brown	White	Transparent	Blue
Recyclable*	+	+	+	+

➤ OTHER PACKAGINGS

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



*+=Yes / -=No

> PALLETIZING

Bag


Units

36

Net weight (kg)

2.66

Gross weight (kg)

2.96

Pallet


Boxes/layer

8

Layers

15

Total boxes

120

Weight (kg)

380

Height (m)

1.88

Pallet type

Pallet Chep 80x120 Md

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

- RSPO

> CLAIMS OR STAMPS OF COMMUNICATION:

- No artificial flavour
- No artificial colorants
- No preservatives
- Hydrogenated fat free

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.

Any printed copy can be obsolete.

