

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 16322

Commercial denomination: YOGHURT AND FOREST FRUITS KING SIZE (1u)

Legal denomination: Deep frozen cake with yoghurt flavoured preparation (4%) and forest fruits (7,5%)

Box EAN code: 8424465163223

Pack EAN code:

Unit EAN code: 8424465979336

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 3 days in refrigeration

**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 - 5 hours at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Keep at -18°C. Do not refreeze after thawed. Defrost the product at room temperature for 4/5 hours or in the refrigerator (0°C/+4°C) from one day to the next. Once it has been defrosted keep in the refrigerator or in a refrigerated display cabinet for maximum 3 days.

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

› LIST OF INGREDIENTS

Ingredients: Pasteurized product based on buttermilk and vegetable fat to whip (buttermilk (MILK), fully hydrogenated vegetable fat (palm kernel, palm), cream (MILK), sugar, water, glucose and fructose syrup, humectant (E420), MILK proteins, emulsifiers (E472, E435, E475), stabilisers (E331, E410, E407), colorant (E160a)), cake (WHEAT flour, pasteurized whole liquid EGG, sugar, water, emulsifiers (E471, E477), raising agents (E450, E500), stabilisers (E412, E415), salt, preservative (E200)), water, raspberry decoration cream (water, glucose and fructose syrup, modified corn starch, raspberry, flavouring, acidity regulators (E330, E331), preservative (E202), colours (E160a, E120, E142)), yogurt powder preparation (sugar, dextrose, fermented MILK powder, skim MILK powder, gelatine, glucose syrup, flavouring, acid (E330), salt), stabiliser for cream with freeze -dried strawberries (sugar, dextrose, gelatin, acid (E330), colour (E162), freeze -dried strawberry cut into small pieces, thickener (E415), flavouring, salt), sugar, raspberry, blackcurrant, redcurrant, sweet neutral gel (glucose and fructose syrup, water, sugar, gelling agents (E406, E440), thickener (E415), preservative (E202), acidity regulators (E330, E331)), preservative (E200), cinnamon.

May contain traces of: Soy, nuts (almonds, hazelnuts, walnuts).

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten	X	-
(included their hybridised strains and products thereof)		
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	-	X



	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	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1038 kJ	1038 kJ
	247 kcal	247 kcal
Fat	11 g	11 g
of which:		
- saturates	8,7 g	8,7 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	34 g	34 g
of which:		
- sugars	25 g	25 g
Fibre	0,7 g	0,7 g
Protein	3,2 g	3,2 g
Salt	0,30 g	0,30 g
Sodium	120 mg	120 mg
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)	2020	2050	2080
- Dough (g)		2050	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	335	335	335
Width (mm)	275	275	275
Height (mm)	-	-	-

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: Sponge cake with white cream, pink cream and hot pink jam

Smell: Characteristic of yoghurt product with forest fruits

Flavour: Characteristic of yoghurt product with forest fruits

Appearance: Yoghurt sponge cake with forest fruits

*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	-	10e5 ufc/g	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	1	-	10e2 ufc/g	-
<i>Escherichia coli</i>	1	-	10 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	10 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.

PACKAGING AND PALLETIZING INFORMATION

► PACKAGINGS

	Carton	Label	Seal	Bag
Approximate weight (g)	138,00	-	-	-
Internal measures (mm)	390x299x71	-	-	0,04
External measures (mm)	407x302x73	-	-	-
Material	KM CD	-	-	-
Thickness (mm)	4,20	-	-	-
Colour (mm)	Brown	-	-	-
Recyclable*	+	-	-	-

► OTHER PACKAGINGS

	816120	814000	-	-	-	-	-
Approximate weight (g)	6,00	112,00	-	-	-	-	-
Internal measures (mm)	0x0x0	385x277x72	-	-	-	-	-
External measures (mm)	135x280x0	388x294x73	-	-	-	-	-
Material	PAPEL	KM CS	-	-	-	-	-
Thickness (mm)	0,07	3,00	-	-	-	-	-
Colour	White	Brown	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units

1

Net weight (kg)

2.05

Gross weight (kg)

2.45

Pallet



Boxes/layer

6

Layers

18

Total boxes

108

Weight (kg)

290

Height (m)

1.46

Pallet type

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) 915/2023, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- 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.

