

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 39120
Commercial denomination: MINI ASSORTMENT PASTRY (2u)
Legal denomination: Deep frozen product
Box EAN code: 8424465391213
Pack EAN code:
Unit EAN code: 8424465959895

PRODUCT INFORMATION

➤ SHELF LIFE

Primary shelf life: 365 days
Secondary shelf life: 3 days

**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: 30 minutes at room temperature
Ferment: -
Bake at: -

Recommended preparation advice: Keep at -18°C. Do not refreeze after thawed. Leave to thaw the product 30 minutes.

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

➤ LIST OF INGREDIENTS

Ingredients: CREAM eCREAM (MILK), stabiliser E-407i, dulce de LECHE (whole MILK, sugar, agar, vanilla, sodium bicarbonate), sugar, liquid EGG, chocolatetopping esugar, cocoa paste, cocoa butter, emulsifier E-322 (SOYBEAN), vanilla natural flavouring!, WHEAT flour, butter (MILK), CREAM flavoured preparation eglucose and fructose syrup, starch, sugar, margarine, stabilisers (E-407, E-410), salt, preservative E-202, MILK protein, colours (E-171, E-161b), acid E-330, flavourings!, water, preparation for the elaboration of sponge cakes esugar, WHEAT starch, WHEAT flour, emulsifiers (E-472b, E-477, E-472a), dextrose, WHEY, raising agents (E-450i, E-500ii) and stabiliser E-412i, mincup of white choco flavour esugar, powder whole MILK, cocoa butter, emulsifier E-322 (SOYBEAN), vanilla natural flavouring!, whole MILK, strawberry flavour CREAM ewater, sugar, glucose syrup, modified starch, concentrated pulp (strawberry, elderberry), thickener E-401, acidity regulator (E-330, E-331iii), colours (E-120, E-161b), preservative E-202 and flavouring!, orange preparation eglucose and fructose syrup, sugar, water, concentrated orange pulp, fruit purée, gelling agent E-440, acidity regulator (E-330, E-331, E-333), colours (E-160c, E-161b), preservative E-202, flavouring!, coated orange (SULPHITES)Minicups of choco flavour esugar, cocoa paste, cocoa butter, emulsifier E-322 (SOYBEAN), vanilla natural flavouring!, CHEESE, sugars mix (sugar, maltodextrin), special topping of vegetable fat esugar, totally hydrogenated vegetable fat (palm kernel), powder deffated cocoa, powder WHEY, emulsifiers (E-322, E-476, E-492) and flavouring!, confitted YOLK eEGG, sugar, glucose syrup, modified starch, stabiliser E-422, preservative E-200, acidity regulator E-336 and colour E-160bi, liquid YOLK (EGG), powder cocoa, crunchy PEANUT grains (peanuts, sugar), blueberries flavour CREAM eglucose and fructose syrup, water, sugar, modified starch, acid E-330, stabiliser E-415, preservative E-202, colours (E-150d, E-171, E-129, E-122, E-131), flavouring!, gummy candy e (WHEAT) and colour E-129i, white topping of choccoflavour esugar, cocoa butter, powder whole MILK, emulsifier E-322 (SOYBEAN), flavouring!, laminated ALMOND, powder preparation eglucose syrup, sugar, vegetable oils (sunflower), SOYBEAN, dextrose, powder whole MILK, emulsifier E-322 (SOYBEAN)!, small tube for decoration esugar, cocoa butter, powder whole MILK, cocoa paste, LACTOSE, emulsifier E-322 (SOYBEAN), vanilla flavouring!, flavouring, cocoa CREAM esugar, powder deffated cocoa, partially hydrogenated vegetable fat (coconut, palm kernel in variable proportions), sunflower oil, emulsifier E-322 (SOYBEAN), vanillin flavouring!, grains of coffee with chocolate flavour for decoration esugar, cocoa paste, cocoa butter, emulsifier E-322 (SOYBEAN), flavouring, glazing agent (E-414, E-904) i, PISTACHIO, gelling agent eglucose syrup, water, sugar, stabilisers (E-440, E-415), acidity regulators (E-330, E-450), preservative E-202i, gelatin, coffee, marsala wine, preparation for the elaboration of CREAM esugar, modified starch E-1414, WHEY, vegetable fat (coconut), dextrose, EGG albumin, stabiliser E-401, preservative E-202, colours (E-160a, E-171), salt and flavourings!, salt, glucose syrup, vanilla flavouring, colour (cornflour, salt, colour E-102), lemon flavour preparation ewater, glucosesyrup, lemon natural oil, gelling agent E-415, preservative E-202, acidity regulator E-330i, colours (E-102, E-133). Colours (E-102, E-129, E-122): May have an adverse effect on activity attention in children.

May contain traces of:-

➤ 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	X	-
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	X	-
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	1491 kJ	-
	358 kcal	-
Fat	23 g	-
of which:		
- saturates	14 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	34 g	-
of which:		
- sugars	21 g	-
Fibre	1,1 g	-
Protein	4,1 g	-
Salt	0,17 g	0,00 g
Sodium	68 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)	275	275	275
- Dough (g)		275	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	-	-	-
Width (mm)	-	-	-
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: -

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	-	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)	190,00	-	-	-
Internal measures (mm)	299x200x71	-	-	-
External measures (mm)	302x212x74	-	-	-
Material	KM CD	-	-	-
Thickness (mm)	3,00	-	-	-
Colour (mm)	Brown	-	-	-
Recyclable*	+	-	-	-

► OTHER PACKAGINGS

	EC39120B	-	-	-	-	-	-
Approximate weight (g)	65,00	-	-	-	-	-	-
Internal measures (mm)	0x0x0	-	-	-	-	-	-
External measures (mm)	265x168x60	-	-	-	-	-	-
Material	CART	-	-	-	-	-	-
Thickness (mm)	1,00	-	-	-	-	-	-
Colour	Black	-	-	-	-	-	-
Recyclable*	S	-	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
2	0.55	0.87

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
12	18	216	213	1.48	-

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.

