

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 45161

**Commercial denomination:** PASTEL NATA

**Legal denomination:** Deep frozen unbaked pastry with 66% filling

**Box EAN code:** 8424465451610

**Pack EAN code:**

**Unit EAN code:** 8424465451665

### 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: 20 minutes at room temperature

Ferment: -

Bake at: 250 °C

8 - 10 minutes

**Recommended preparation advice:** Defrost 20 minutes at room temperature. Bake 8-10 minutes at 250°C.

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

#### › LIST OF INGREDIENTS

**Ingredients:** Water, sugar, WHEAT flour, margarine (vegetable fat (palm), vegetable oils (sunflower, soya), water, salt, acids (E330, E331), emulsifiers (E471, E322), MILK whey powder, antioxidants (E304, E306), natural flavouring, colour (E160a)), liquid EGG yolk, non-fat lactic dry extract (MILK), liquid EGG white, starch, salt.

**May contain traces of:**celery, soya, sesame, nuts, fish.

#### › SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
<b>Cereals containing gluten</b>	X	-
(included their hybridised strains and products thereof)		
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<b>Crustaceans and products thereof</b>	-	-
<b>Eggs and products thereof</b>	X	-
<b>Fish and products thereof</b>	-	X
<b>Peanuts and products thereof</b>	-	-
<b>Soybeans and products thereof</b>	-	X
<b>Milk and products thereof</b> (including lactose)	X	-
<b>Nuts and products thereof</b>	-	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	-	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 SO <sub>2</sub>	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

#### ► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
<b>Energy</b>	1273 kJ	1145 kJ
	304 kcal	273 kcal
<b>Fat</b>	14 g	12 g
<i>of which:</i>		
- saturates	6,6 g	6,0 g
- mono-unsaturates	3,5 g	3,1 g
- polyunsaturates	1,9 g	1,7 g
- trans	0,05 g	0,05 g
- Omega-3 Fatty Acids	-	-
<b>Carbohydrates</b>	40 g	34 g
<i>of which:</i>		
- sugars	25 g	23 g
<b>Fibre</b>	0,8 g	0,7 g
<b>Protein</b>	5,1 g	4,6 g
<b>Salt</b>	0,56 g	0,51 g
<b>Sodium</b>	225 mg	202 mg
<b>Cholesterol</b>	97 mg	88 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
<b>Weight (g)</b>	63	66	69
- Dough (g)		22	
- Filling (g)		44	
- Coating (g)		-	
- Topping (g)		-	
<b>Length / Diameter (mm)</b>	70	73	76
<b>Width (mm)</b>	70	73	76
<b>Height (mm)</b>	21	22	24

**Approximate weight baked product** 59 g

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

\*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)	421,00	2,00	4,00	23,80
Internal measures (mm)	390x284x200	-	-	-
External measures (mm)	398x292x211	80x290x0	1.000x75x0	396x292x102
Material	KM CS	SAT+ADH	PP	PE
Thickness (mm)	-	0,07	-	-
Colour (mm)	Brown	White	Transparent	Brown
Recyclable*	+	+	+	+

### ➤ OTHER PACKAGINGS

	906212	906220	-	-	-	-	-
Approximate weight (g)	10,00	1,30	-	-	-	-	-
Internal measures (mm)	0x0x0	70x70x20	-	-	-	-	-
External measures (mm)	0x0x0	86x86x20	-	-	-	-	-
Material	PEAD	ALUMINIO	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	Blue	Metallized	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

\*+=Yes / -=No

## > PALLETIZING

### Bag



#### Units

104

#### Net weight (kg)

6.86

#### Gross weight (kg)

7.71

### Pallet



#### Boxes/layer

8

#### Layers

9

#### Total boxes

72

#### Weight (kg)

580

#### Height (m)

2.05

#### Pallet type

Paleta Chep 80x120

## PICTURE OF READY-TO-EAT PRODUCT



## CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

### > CERTIFICATIONS:

- RSPO

### > 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.

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