

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 60365

Commercial denomination: TIRAMISU SWEET JARS (12u)

Legal denomination: Deep-frozen pastry product with cheese mascarpone style and brandy flavouring

Box EAN code: 8424465603651

Pack EAN code:

Unit EAN code: 8424465916539

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 5 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: 12 hours in refrigeration

Ferment: -

Bake at: -

Recommended preparation advice: Defrost the product in the refrigerator during 12 hours approx. Once it has been defrosted, keep always in the refrigerator for maximum 5 days.

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

› LIST OF INGREDIENTS

Ingredients: Fatty pasteurized white CHEESE mascarpone style (46%)(pasteurized cream (MILK), cow MILK, acidity regulator (E330)), sponge cake (WHEAT flour, pasteurized liquid EGG, sugar, pasteurized EGG white, preparation to emulsify (water, emulsifiers (E471, E477 and E470a), emulsifier supp ort (E1520), salt), glucose and fructose syrup), sugar, pasteurized li quid EGG, water, after the fermentation pasteurized yogurt (cream (MILK), cow MILK, MILK proteins, dairy-ferments), cocoa flavour bean decor ation (sugar, cocoa paste, cocoa butter, coffee beans, emulsifier (E322), natural mocha flavour, emulsifier (E414), glucose syrup, natural vanilla flavouring), decaffeinated instant coffee, vanilla flavoure d dough preparation (glucose syrup, inverted sugar syrup, glucose - fructose syrup, natural flavourings, ethyl alcohol, modified starch, vanilla seeds, colour (carotenes)), randy flavouring, preservative (E200).

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	1390 kJ	-
	334 kcal	-
Fat	24 g	-
of which:		
- saturates	14 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	24 g	-
of which:		
- sugars	21 g	-
Fibre	0,5 g	-
Protein	5,3 g	-
Salt	0,16 g	0,00 g
Sodium	64 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)	100	105	110
- Dough (g)		105	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	70	70	70
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: Characteristic of tiramisu cake

Smell: Characteristic of tiramisu cake

Flavour: Characteristic of tiramisu cake

Appearance: Tiramisu cake

*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>	-	-	-	-
<i>Coagulase-positive staphylococci</i>	-	-	-	-
<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)	88,24	-	2,00	-
Internal measures (mm)	302x224x69	-	-	-
External measures (mm)	304x234x69	-	0x50x0	-
Material	CART	-	PP	-
Thickness (mm)	1,70	-	0,04	-
Colour (mm)	Brown	-	Transparent	-
Recyclable*	+	-	+	-

➤ OTHER PACKAGINGS

	814157	815078	-	-	-	-	-
Approximate weight (g)	74,87	20,00	-	-	-	-	-
Internal measures (mm)	290x220x65	0x0x0	-	-	-	-	-
External measures (mm)	300x222x65	645x720x645	-	-	-	-	-
Material	CART	PET	-	-	-	-	-
Thickness (mm)	1,70	-	-	-	-	-	-
Colour	Brown	Transparent	-	-	-	-	-
Recyclable*	S	N	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units

12

Net weight (kg)

1.26

Gross weight (kg)

1.75

Pallet



Boxes/layer

12

Layers

26

Total boxes

312

Weight (kg)

571

Height (m)

1.94

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.

Any printed copy can be obsolete.

