EUROPASTRY, S.A.
Plaza Xavier Cugat nº2, Edificio C, Planta 4 Parc Sant Cugat Nord
08174 Sant Cugat del Vallès (Barcelona) SPAIN
Phone: (+34) 900.118.888 - contact@europastry.com - www.europastry.com

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 60990
Commercial denomination: ENSAIMADA T&S
Legal denomination: Bakery frozen cooked
Box EAN code: 8424465609905
Pack EAN code:
Unit EAN code: 8424465942392

PRODUCT INFORMATION

SHELF LIFE

Primary shelf life: 365 days
Secondary shelf life: 5 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 ºC. Once thawed do not refreeze.
Preparation: Thaw at: 1 hours at room temperature
Ferment: -
Bake at: -

Recommended preparation advice: Desfrost 60 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: DOUGH: WHEAT flour, lard (lard, sugar, stabilizer (E471), antioxidants (E320, E321)), water, yeast, sugar, free range EGG, WHEAT gluten, salt, thickeners (E412, E415), emulsifier E472e), dextrose, malt flour (BARLEY), antioxidant (E300), enzymes (WHEAT). COATING: Luster sugar (sugar, vegetable fat (palm), anti-caking agent (E551), antioxidants (E306, E304).

May contain traces of:soya, milk, sesame, nuts, fish, 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	-	X
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	-	-

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	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	-	x
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	1865 kJ	-
	446 kcal	-
Fat	24 g	-
of which:		
- saturates	8,0 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	47 g	-
of which:		
- sugars	12 g	-
Fibre	3,1 g	-
Protein	9,0 g	-
Salt	0,50 g	0,00 g
Sodium	1,375 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)	80	87	95
- Dough (g)		87	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Lenght / Diameter (mm)	118	145	172
Width (mm)	-	-	-
Height (mm)	25	40	55

Approximate weight baked product 87 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.*

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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	-
Escherichia coli	1	-	10 ufc/g	-
Coagulase-positive staphylococci	1	-	10 ufc/g	-
Bacillus cereus presuntive	-	-	-	-
Clostridium perfringens	-	-	-	-
Clostridium perfringens	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
Salmonella spp	1	-	*	-
Listeria monocytogenes	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)	290,00	2,30	-	11,07
Internal measures (mm)	393x290x143	-	-	-
External measures (mm)	396x293x149	100x251x0	-	800x600x0
Material	KB CS	-	-	PEBD
Thickness (mm)	3,29	0,08	-	0,02
Colour (mm)	White	White	-	Transparent
Recyclable*	+	+	-	+

OTHER PACKAGINGS

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

*+=Yes / -=No

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PALLETIZING

Bag

Units	Net weight (kg)	Gross weight (kg)
16	1.39	1.79

Pallet

Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
8	12	96	197	1.94	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.