

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 61036
Commercial denomination: EMPLL. HUMITA ARGENTINA (40U)
Legal denomination: Deep-frozen raw corn and pumpkin pie
Box EAN code: 8424465610369
Pack EAN code:
Unit EAN code: 8424465907186

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days
Secondary shelf life: -

**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: -

Ferment: -

Bake at: 220 °C

12 - 15 minutes

Recommended preparation advice: Bake at 220°C for 12-15 minutes depending on the type of oven, until golden. Place the product in the oven without defrosting. It is not necessary to paint with egg.

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

› LIST OF INGREDIENTS

Ingredients: WHEAT flour, bechamel uht (whole MILK, water, cream (MILK), WHEAT flour, modified corn starch, salt) ,water, grated semi-fat gouda CHEESE (pasteurized cow MILK, salt, dairy ferments and rennet, anti-caking agent (potato starch)) , corn(7%), pumpkin(6%), pre -fried onion (onion,vegetable oil (sunflower)), lard (lard, stabiliser (E471)), margarine (vegetable oils and fats (rape, palm, coconut in varying proportions), water, emulsifier (E471), acid (E330), preservative (E202), flavourings, colour (E160a)) , vegetable oil (sunflower) , salt (refined salt, anti-caking agent (E535)), roasted red pepper, uht whole MILK, black pepper, cumin, paprika leaf, nutmeg. DECORATION: food ink (colour E155).

May contain traces of:fish, eggs, soybeans, celery, mustard, sesame seeds.

› 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	-	X
Peanuts and products thereof	-	-
Soybeans and products thereof	-	X
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

	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	-	X
Sesame seeds and products thereof	-	X
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1273 kJ	1046 kJ
	304 kcal	250 kcal
Fat	15 g	13 g
<i>of which:</i>		
- saturates	5,8 g	5,3 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	35 g	26 g
<i>of which:</i>		
- sugars	3,5 g	2,1 g
Fibre	2,0 g	2,0 g
Protein	6,3 g	6,3 g
Salt	1,2 g	1,2 g
Sodium	480 mg	480 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)	90	100	110
- Dough (g)		50	
- Filling (g)		50	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	65	75	85
Width (mm)	65	75	85
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	-	-	-	-
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)	295,00	-	2,00	13,00
Internal measures (mm)	388x284x91	-	-	-
External measures (mm)	392x288x99	-	0x75x0	700x0x600
Material	KM CD	-	PP	PEAD
Thickness (mm)	4,20	-	0,04	0,02
Colour (mm)	Brown	-	Transparent	Blue
Recyclable*	+	-	+	+

➤ OTHER PACKAGINGS

	816115	815048	-	-	-	-	-
Approximate weight (g)	5,00	3,29	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	148x210x0	385x285x0	-	-	-	-	-
Material	PAPEL	PEBD	-	-	-	-	-
Thickness (mm)	0,07	-	-	-	-	-	-
Colour	White	Transparent	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag						
	Units		Net weight (kg)		Gross weight (kg)	
	40		4		4.31	
Pallet						
	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
	8	17	136	611	1.83	Pallet Chep 80x120 Md

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:	> CLAIMS OR STAMPS OF COMMUNICATION:
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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.

