

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 61500

Commercial denomination: DARK BIG TULIPE

Legal denomination: Deep frozen pastry

Box EAN code: 8424465615005

Pack EAN code:

Unit EAN code: 8424465993707

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 540 days

Secondary shelf life: 3 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 °C. Once thawed do not refreeze.

Preparation: Thaw at: 40 - 45 minutes at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Defrost 45 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: Water, sugar, vegetable oil (sunflower)*, WHEAT flour, EGG powder, modified starch, defatted cocoa powder, starch, raising agent (E450, E500), humectant (E420), vegetable fat (coconut), emulsifier (E471), dextrose, EGG yolk powder, salt, WHEAT starch, stabiliser (E415) and MILK protein powder. Filling 13%: Sugar, vegetable oils (palm, sunflower), MILK whey powder, LACTOSE, skimmed MILK powder, emulsifier (E322), vegetable fat (palm), flavourings. Coating 4.1%: Sugar, vegetablefats (coconut, palmkernel), MILK whey powder, LACTOSE, starch, stabiliser (E492), emulsifier (E322). Topping 1.3%: Sugar, MILKfat, vegetable fat (palm), MILK powder, skimmed MILK powder, salt, emulsifier (E322(SOYA)).

May contain traces of:nuts.

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

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	X
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 SO₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1710 kJ	1764 kJ
	409 kcal	422 kcal
Fat	23 g	24 g
<i>of which:</i>		
- saturates	5,2 g	5,5 g
- mono-unsaturates	6,3 g	6,3 g
- polyunsaturates	12 g	12 g
- trans	0,2 g	0,2 g
- Omega-3 Fatty Acids	-	-
Carbohydrates	45 g	46 g
<i>of which:</i>		
- sugars	30 g	31 g
Fibre	1,4 g	1,4 g
Protein	4,8 g	4,8 g
Salt	0,63 g	0,00 g
Sodium	250 mg	250 mg
Cholesterol	0,6 mg	0,6 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
Weight (g)	133	140	148
- Dough (g)		115	
- Filling (g)		20	
- Coating (g)		5	
- Topping (g)		-	
Length / Diameter (mm)	76	83	91
Width (mm)	76	83	91
Height (mm)	66	73	81

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: Brown and white outside and caramel pieces

Smell: Mild cocoa sponge cake

Flavour: Intense cocoa flavour

Appearance: Typical muffin shape with caramel pieces

*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)	260,00	3,69	4,00	14,75
Internal measures (mm)	385x285x93	-	-	-
External measures (mm)	390x290x102	80x290x0	1.000x75x0	420x170x630
Material	KB CS	SAT+ADH	PP	PEAD
Thickness (mm)	3,94	0,14	0,03	-
Colour (mm)	White	White	Transparent	Brown
Recyclable*	+	+	+	+



➤ OTHER PACKAGINGS

	994161	995322	-	-	-	-	-
Approximate weight (g)	1,55	23,00	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	0x50x80	370x270x50	-	-	-	-	-
Material	PAPEL	-	-	-	-	-	-
Thickness (mm)	0,07	-	-	-	-	-	-
Colour	Brown	White	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No



> PALLETIZING

Bag	Units	Net weight (kg)	Gross weight (kg)			
	12	1.66	2			
Pallet	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
	8	17	136	297	1.88	Pallet Chep 80x120 Md

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

- Halal

> 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.