

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 62200
Commercial denomination: Assortiment Petits Fours
Legal denomination: Deepfrozen pastry
Box EAN code: 8424465622003
Pack EAN code:
Unit EAN code: 8424465969757

PRODUCT INFORMATION

➤ SHELF LIFE

Primary shelf life: 270 days
Secondary shelf life: 3 days in refrigerationón

**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: 6 - 8 hours at room temperature

Ferment: -
Bake at: -

Recommended preparation advice: Thawing 6-8 hours under refrigeration (4 ° C). Do not refreeze once defrosted. Keep at -18 ° C.

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

➤ LIST OF INGREDIENTS

Ingredients: Compound chocolate: (partially hydrogenated vegetable fat (palm kernel), sugar, fat reduced cocoa powder, emulsifier (E-492, E-322), flavouring), sugar, MILK preparation: (water, vegetable fat fully hydrogenated (palm kernel), skimmed MILK, glucose, MILK proteins, emulsifiers (E-472b, E-E-472e, SOYA lecithin), stabilisers (E-460i, E-466), salt, colour (E-160aii)), chocolate: (sugar, cocoa paste, cocoa butter, emulsifier (SOYA lecithin), flavouring), water, cake: (EGG, sugar, WHEAT FLOUR, WHEAT STARCH, emulsifiers (E-475, E-471), skimmed MILK powder, dextrose, rice starch, raising agents (E-500ii, E-450i), stabiliser (E-412), preservative (E-200), EGG YOLK, raspberry filling: (glucose and fructose syrup, sugar, water, raspberry, modified starch, gelling agent (E-440i), preservative (E-202), acidity regulators (E-330, E-331), flavouring, colours (E-E-160aii, E-120, E-150i)), cake: (WHEAT FLOUR, sugar, EGG, water, WHEAT starch, emulsifiers (E-471, E-470a, E-477, E-1520), prepared stabilisers (E-420, E-170, corn starch, E-415, E-412, dextrose, salt), raising agents (E-500ii, E-450i), acidity regulator (E-516), anti caking agent (E-170), corn starch, dextrose, preservative (E-200)), MILK preparation with CREAM: (fully hydrogenated vegetable fat (palm kernel, palm), water, BUTTERMILK, glucose, CREAM, humectant (E-420)), MILK proteins, emulsifiers (E-472b, E-435, E-475), stabilisers (E-331, E-410, E-407)), glucose and fructose syrup, MILK CREAM: (CREAM, stabiliser (E-407)), confit YOLK: (sugar, EGG, water, modified starch, preservative (E-200), acid (E-336), colour (E-160b)), cocoa cake: (WHEAT FLOUR, sugar, pasteurised liquid EGG, water, WHEAT starch, cocoa, emulsifiers (E-471, E-1520, E-477, E-470a), prepared stabilisers (E-420, E-170, corn starch, E-415, E-412, dextrose, salt), raising agents (E-500ii, E-450i), acidity regulator (E-516), anti-caking agent (E-170, corn starch), preservative (E-200)), fatty preparation: (oils and vegetable fats (palm, fully hydrogenated palm, rapeseed, coconut), water, BUTTER, emulsifiers (E-322, E-471), salt, preservative (E202), acid(E-330), flavourings, colour (E-160aii)), EGG, cocoa cream: (sugar, vegetable fat (palm, sunflower), fat-reduced cocoa powder, HAZELNUT paste, emulsifier (SOYA lecithin), flavouring), shiny pastry glaze: (invert sugar syrup, water, sugar, stabiliser (E-440ii), acidity regulators(E-330, E-450i), preservative (E-202)), prepared stabilisers: (dextrosa, gelatine),white cream: (sugar, vegetable oils (palm, rapeseed), skimmed MILK powder, vegetable fat (palm), totally hydrogenated vegetable fat (palm kernel, palm), emulsifier (E-322), flavouring), confit YOLK: (EGG, sugar, glucose syrup, water, modified starch, stabiliser (E-422),preservative (E-200), acid (E-336), colour (E-160b)), peach filling: (sugar, peach puree, water, glucose and fructose syrup, gelling agent (E-440ii), acid (E-330), thickener (E-410), preservative (E-202), flavouring, antioxidant (E-300)), HAZELNUT praline cream: (sugar, HAZELNUT paste, vegetable oil (palm, rapeseed), totally hydrogenated vegetable fat (palm), emulsifier (E-322), antioxidants (E-306, E-304i)), raspberry filling: (sugar, raspberry puree, water, glucose and fructose syrup, gelling agent (E-440ii), thickener (E-410) acidity regulator (E-331), preservative (E-202), acid (E-330))lemon filling: (water, sugar, glucose and fructose syrup, lemon juice, candied lemon paste (glucose and fructose syrup, lemon peel, sugar, preservatives (E-202, E-223)), thickeners (E-1442, E-460, E-415), acidity regulator (E-331), preservative (E-202), flavouring, colour (E-100i)), white compound coating for decoration: (sugar, vegetable fat (palm kernel, palm)glazing agent (E-553b), emulsifiers (E-492, E-322), flavouring), compound chocolate fordecoration: (sugar, fully hydrogenated vegetable fat (palm kernel), low fat cocoa powder, glazing agent (E-553b), emulsifier (E-322), flavouring), ALMOND, orange filling: (water, sugar, glucose and fructose syrup, concentrated orange juice, candied orange paste (orange peel, glucose and fructose syrup, sugar, acid (E-330), preservatives (E-202, E-223)), thickeners (E-1442, E-460, E-415), acid (E-330), preservative (E

May contain traces of:Moustand

➤ 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	-	-

	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	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	X	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1529 kJ	1529 kJ
	365 kcal	365 kcal
Fat	18 g	18 g
of which:		
- saturates	15 g	15 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	48 g	48 g
of which:		
- sugars	35 g	35 g
Fibre	-	-
Protein	3,6 g	3,6 g
Salt	0,00 g	0,00 g
Sodium	-	-
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)	12	21	30
- Dough (g)		21	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	22	32	42
Width (mm)	23	25	27
Height (mm)	28	30	32

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	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)	280,00	0,50	-	2,50
Internal measures (mm)	-	-	-	-
External measures (mm)	410x315x112	90x220x0	-	42x289x20
Material	KB CS	SAT+ADH	-	OPS
Thickness (mm)	5,00	-	-	-
Colour (mm)	White	White	-	Transparent
Recyclable*	+	+	-	+

➤ OTHER PACKAGINGS

	EC62200BA	EC62200CA	-	-	-	-	-
Approximate weight (g)	110,00	0,70	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	299x397x50	0x0x0	-	-	-	-	-
Material	KB CS	ALUMINIO	-	-	-	-	-
Thickness (mm)	3,00	-	-	-	-	-	-
Colour	White	Yelow	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units

154

Net weight (kg)

3

Gross weight (kg)

3.6

Pallet



Boxes/layer

6

Layers

13

Total boxes

78

Weight (kg)

306

Height (m)

1.61

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.