

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 63021

Commercial denomination: BRAZO BOMBÓN CRUNCH PRECORTADO

Legal denomination: Deep-frozen rolled cake with hazelnut and cocoa flavour

Box EAN code: 8424465630213

Pack EAN code:

Unit EAN code: 8424465906943

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 3 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: 90 - 120 minutes at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Defrost all portions together 90-120 minutes at room temperature or 12h in the refrigerator. Defrost portions separately 70-90 min at room temperature or 6h in the refrigerator. Once it has been defrosted keep in refrigerator for a maximum of 3 days.

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

› LIST OF INGREDIENTS

Ingredients: HAZELNUT and cocoa preparation (26%)(HAZELNUT cream (50%)(sugar, vegetable oil (rapeseed), lactose (MILK), HAZELNUT (4%), MILK whey powder, skimmed MILK powder, emulsifier (E322 (SOYA)), natural vanilla flavouring), HAZELNUT and cocoa cream (20%) (sugar, vegetable oil (rapeseed), HAZELNUT (2%), low-fat cocoa powder(2%), skimmed MILK powder, MILK whey powder, emulsifier (E322 (SOYA)), natural vanilla flavoring), crispy biscuit (WHEAT flour, sugar, BARLEY malt flour, pasteurized EGG yolk, MILK powder, MILK protein, butter (MILK), salt, antioxidant (E300), vanilla flavouring)), HAZELNUT praline paste (2%) (sugar, HAZELNUT (5%) (toasted HAZELNUT, HAZELNUT oil)), cream (cream (MILK), stabiliser (E407)), cocoa sponge cake (pasteurized liquid EGG, WHEAT flour, sugar, glucose and fructose syrup, defatted cocoa powder, skimmed MILK powder, maltodextrin, preparation to emulsify (glucose syrup, emulsifiers (E472b, E472a), skimmed MILK powder), raising agent (E500ii), salt), special topping with vegetable fat (10%)(sugar, fat-free cocoa powder (20%), vegetable oils (palm, rapeseed), vegetable fat (palm), fully hydrogenated vegetable fats (palm kernel, palm), HAZELNUTS paste (4%), skimmed MILK powder, emulsifier (E322), flavouring), uht whole MILK, sugar, HAZELNUT praliné (HAZELNUT (50%), sugar, emulsifier (E322 (SOYA)), natural vanilla aroma), glucose syrup, chocolate topping (cocoa beans, sugar, cocoa butter, whole MILK powder, emulsifiers (E322 (sunflower), E476), natural vanilla extract), HAZELNUT crunch (sugar, HAZELNUT), pasteurized liquid yolk, corn starch, pork gelatine.

May contain traces of:nuts (almonds, 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	X	-
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 SO₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1702 kJ	-
	408 kcal	-
Fat	24 g	-
<i>of which:</i>		
- saturates	11 g	-
- mono-unsaturates	4,4 g	-
- polyunsaturates	1,5 g	-
- trans	0,09 g	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	42 g	-
<i>of which:</i>		
- sugars	34 g	-
Fibre	1,6 g	-
Protein	5,1 g	-
Salt	0,52 g	0,00 g
Sodium	208 mg	-
Cholesterol	39 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)	370	400	430
- Dough (g)		400	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	155	155	155
Width (mm)	80	80	80
Height (mm)	55	55	55
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

Smell: Characteristic of rolled cake with hazelnut flavour

Flavour: Characteristic of rolled cake with hazelnut flavour

Appearance: Rolled cake with hazelnut flavour

*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	-	-	<1,0e2 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)	122,00	3,48	-	-
Internal measures (mm)	522x198x76	-	-	-
External measures (mm)	537x201x77	140x167x140	-	-
Material	KM CS	PAPEL	-	-
Thickness (mm)	3,00	0,13	-	-
Colour (mm)	Brown	White	-	-
Recyclable*	+	-	-	-

➤ OTHER PACKAGINGS

	816280	-	-	-	-	-	-
Approximate weight (g)	59,67	-	-	-	-	-	-
Internal measures (mm)	180x510x0	-	-	-	-	-	-
External measures (mm)	0x0x0	-	-	-	-	-	-
Material	CAR+PLS	-	-	-	-	-	-
Thickness (mm)	0,76	-	-	-	-	-	-
Colour	White	-	-	-	-	-	-
Recyclable*	S	-	-	-	-	-	-

*+=Yes / -=No



> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
30	2	2.6

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
7	24	168	462	2	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.