

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 65250

Commercial denomination: MINI RATATOUILLE PIE

Legal denomination: Deep-frozen product

Box EAN code: 8424465652505

Pack EAN code:

Unit EAN code: 8424465992052

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 450 days

Secondary shelf life: 3 days

**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: 15 - 30 minutes at room temperature

Ferment: -

Bake at: 180 - 185 °C

30 - 35 minutes

Recommended preparation advice: Keep at -18°C protected by its plastic bag. Do not refreeze once defrosted. Defrost for 15-30 minutes at room temperature in the tin in which it is to be cooked. Cook in the oven at 180-185°C for 30-35 minutes.

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

› LIST OF INGREDIENTS

Ingredients: WHEAT flour, fried tomato and pepper preparation (30%) (tomato, pepper, vegetable oil (sunflower), sugar, thickener (E1422), salt, emulsifier (E461), acidity regulators (E331 and E330)), vegetable oil (sunflower), water, TUNA (TUNA, vegetable oil (sunflower) and salt), chopped boiled EGG (EGG, acidifier (E330)), BREAD crumbs (WHEAT flour, vegetable oil (sunflower) and salt), chopped boiled EGG (EGG, acidifier: (E330)), BREAD crumbs (WHEAT flour, yeast, salt and bread supplement (emulsifier (E472e)), salt and sweet paprika, salt and sweet paprika.

May contain traces of: Soya, milk, nuts (walnuts), sesame and sulphites.

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

➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	-	1137 kJ
	-	272 kcal
Fat	-	14 g
<i>of which:</i>		
- saturates	-	1,6 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	-	30 g
<i>of which:</i>		
- sugars	-	2,3 g
Fibre	-	-
Protein	-	5,3 g
Salt	0,00 g	0,97 g
Sodium	-	388 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)	40	50	60
- Dough (g)		50	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	85	95	105
Width (mm)	50	60	70
Height (mm)	5	10	15
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: Characteristic of the product

Smell: Characteristic of the product

Flavour: Characteristic of the product

Appearance: Characteristic of the product

*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	-	1,0e5 ufc/g	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	1	2	1,0e3 ufc/g	-
<i>Escherichia coli</i>	1	-	1,0e1 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	1,0e1 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	1	-	1,0e3 ufc/g	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	5	-	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)	360,00	2,00	1,00	11,46
Internal measures (mm)	384x283x143	-	-	-
External measures (mm)	389x288x148	100x229x0	50x0x0	750x650x0
Material	CART	PAPEL	PP	PE
Thickness (mm)	4,70	0,08	0,07	0,01
Colour (mm)	Brown	White	Transparent	White
Recyclable*	+	+	+	+

➤ OTHER PACKAGINGS

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

*+=Yes / -=No

> PALLETIZING

Bag


Units

140

Net weight (kg)

7

Gross weight (kg)

7.36

Pallet


Boxes/layer

8

Layers

12

Total boxes

96

Weight (kg)

732

Height (m)

1.93

Pallet type

-

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.