

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 66170

Commercial denomination: COCOA SPONGE CAKE (1U)

Legal denomination: Deep frozen product

Box EAN code: 8424465661705

Pack EAN code:

Unit EAN code: 8424465975840

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 540 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: 3 hours at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Keep at -18°C. Do not refreeze after thawed. Defrost the product at room temperature for 3 hours or in the refrigerator (0°C/+4°C) from one day to the next. Once it has been defrosted keep at room temperature for a maximum of 5 days into its original box.

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

› LIST OF INGREDIENTS

Ingredients: Powder preparation for the elaboration of spongy doughs (sugar, WHEAT flour, WHEAT starch, fermented MILK powder, modified starch, emulsifiers (E475, E481, E471), vegetable oil (rape), salt, raising agents (E450, E500), flavouring, stabilisers (E415, E412)), pasteurized whole liquid EGG, vegetable oil (sunflower), water, CREAM with cocoa (water, sugar, glucose syrup, modified starch, fat-free cocoa powder (4%), acid(E330), preservative (E202), emulsifier (E322 (SOYBEAN)), flavouring), gelling agent preparation (glucose and fructose syrup, water, sugar, gelling agent (E440), acidity regulators (E330, E331), preservative (E202), flavouring, colours (E160a, E150d, E160c)).

May contain traces of: nuts, almonds, hazelnuts and walnuts

› 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	-	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	1556 kJ	-
	372 kcal	-
Fat	18 g	-
<i>of which:</i>		
- saturates	2,9 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	46 g	-
<i>of which:</i>		
- sugars	27 g	-
Fibre	-	-
Protein	4,9 g	-
Salt	0,65 g	0,00 g
Sodium	260 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)	1700	1700	1700
- Dough (g)		1700	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	350	350	350
Width (mm)	260	260	260
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	-	-	*

*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)	138,00	-	-	-
Internal measures (mm)	390x299x71	-	-	0,04
External measures (mm)	407x302x73	-	-	-
Material	KM CD	-	-	-
Thickness (mm)	4,20	-	-	-
Colour (mm)	Brown	-	-	-
Recyclable*	+	-	-	-

➤ OTHER PACKAGINGS

	816120	814002	-	-	-	-	-
Approximate weight (g)	6,00	114,00	-	-	-	-	-
Internal measures (mm)	0x0x0	387x283x72	-	-	-	-	-
External measures (mm)	135x280x0	390x295x73	-	-	-	-	-
Material	PAPEL	KM CS	-	-	-	-	-
Thickness (mm)	0,07	3,00	-	-	-	-	-
Colour	White	Brown	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No



> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
1	1.7	2.05

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
6	18	108	246	1.46	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.