

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 66246

**Commercial denomination:** MINI GOFRE 35G

**Legal denomination:** Deep frozen pastry

**Box EAN code:** 8424465662467

**Pack EAN code:**

**Unit EAN code:** 8424465908176

### PRODUCT INFORMATION

#### › SHELF LIFE

**Primary shelf life:** 540 days

**Secondary shelf life:** 15 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: 1 hours at room temperature

Ferment: -

Bake at: -

**Recommended preparation advice:** Keep at -18°C. Once thawed, do not refreeze. Thaw for 60 minutes at room temperature. Once thawed, do not thaw again for a maximum of 15 days.

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

#### › LIST OF INGREDIENTS

**Ingredients:** WHEAT flour, sugar (24,3%), margarine (vegetable oils and fats (palm and rapeseed; in varying proportions), water, emulsifiers (E322 SOYA, E471), salt, acidity regulator (E330), natural flavors, colour (E160a)), yeast, invert sugar syrup, EGGS, SOYA flour, stabiliser (E420), salt, emulsifier (E322,SOYA), flavor.

**May contain traces of:**Milk.

#### › SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
<b>Cereals containing gluten</b> (included their hybridised strains and products thereof)	X	-
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<b>Crustaceans and products thereof</b>	-	-
<b>Eggs and products thereof</b>	X	-
<b>Fish and products thereof</b>	-	-
<b>Peanuts and products thereof</b>	-	-
<b>Soybeans and products thereof</b>	X	-
<b>Milk and products thereof</b> (including lactose)	-	X
<b>Nuts and products thereof</b>	-	-
Almonds	-	-
Hazelnuts	-	-
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	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO <sub>2</sub>	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

#### ➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
<b>Energy</b>	1902 kJ	1902 kJ
	454 kcal	454 kcal
<b>Fat</b>	22 g	22 g
<i>of which:</i>		
- saturates	10 g	10 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
<b>Carbohydrates</b>	58 g	58 g
<i>of which:</i>		
- sugars	29 g	29 g
<b>Fibre</b>	1,8 g	1,8 g
<b>Protein</b>	5,7 g	5,7 g
<b>Salt</b>	0,58 g	0,58 g
<b>Sodium</b>	232 mg	232 mg
<b>Cholesterol</b>	-	-

\*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
<b>Weight (g)</b>	30	35	40
- Dough (g)		35	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
<b>Length / Diameter (mm)</b>	70	70	70
<b>Width (mm)</b>	70	70	70
<b>Height (mm)</b>	3	3	3

**Approximate weight baked product** 35 g

**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:** Golden brown

**Smell:** Sugar and vanilla

**Flavour:** Vanilla

**Appearance:** Soft and crunchy sugar

\*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)	287,00	2,00	-	31,00
Internal measures (mm)	-	-	-	-
External measures (mm)	330x293x120	100x200x0	-	145x105x25
Material	KM CS	SAT+ADH	-	PP
Thickness (mm)	-	-	-	0,03
Colour (mm)	Brown	White	-	Transparent
Recyclable*	+	-	-	+

### ➤ OTHER PACKAGINGS

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

\*+=Yes / -=No

## > PALLETIZING

### Bag



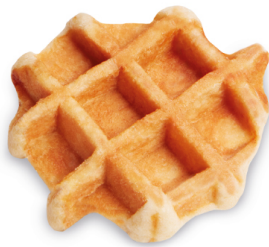
Units	Net weight (kg)	Gross weight (kg)
114	4	4.32

### Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
8	9	72	336	1.23	-

## 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.