

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 66285

Commercial denomination: COCOA & RASPBERRY GLUTEN FREE BROWNIE (2U)

Legal denomination: Deep frozen product

Box EAN code: 8424465662856

Pack EAN code:

Unit EAN code: 8424465968118

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 540 days

Secondary shelf life: 2 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: 6 hours in refrigeration

Ferment: -

Bake at: -

Recommended preparation advice: Keep at -18°C. Do not refreeze after thawed. volte a congelar. during 6 hours in refrigeration, at room temperature 3 hours. Consume within 48 hours after defrosting.

Thaw without packaging
Contains 12 servings.

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

› LIST OF INGREDIENTS

Ingredients: Sugar, pasteurized whole EGG, chocolat with MILK (sugar, cocoa mass, cocoa butter, clarified butter (MILK), fat-reduced cocoa powder, emulsifier ((E322)) (11%), raspberries (9%), vegetable oil (rapeseed), beetroot (7%), corn starch, pregelatinized rice flour, fat-reduced cocoa (3%), sunflower seeds (2%), HAZELNUTS (2%), ALMONDS (2%), pumpkin seeds(2%), emulsifiers (E471, E475), natural flavouring, raising agents (E341, E450, E500), modified starch, gelling agent (E440), acid (E330), salt, acidity regulators (E331, E332, E509), glucose syrup.

May contain traces of: Other nuts, céleri, peanuts and soya

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten	-	-
(included their hybridised strains and products thereof)		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	X	-
Fish and products thereof	-	-
Peanuts and products thereof	-	X
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	-	X
Brazil nuts	-	X
Pistachio nuts	-	X
Pecan nuts	-	X
Macadamia or Queensland nuts	-	X
Celery and products thereof	-	X
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 ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1552 kJ	1552 kJ
	371 kcal	371 kcal
Fat	19 g	19 g
of which:		
- saturates	4,3 g	4,3 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	0,2 g	0,2 g
- Omega-3 Fatty Acids	-	-
Carbohydrates	44 g	44 g
of which:		
- sugars	34 g	34 g
Fibre	4,0 g	4,0 g
Protein	5,1 g	510 g
Salt	0,18 g	0,18 g
Sodium	72 mg	72 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)	1050	1050	1050
- Dough (g)		1050	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	280	280	280
Width (mm)	20	20	20
Height (mm)	190	190	190

Approximate weight baked product 1050 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: -

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)	245,00	1,73	-	-
Internal measures (mm)	312x221x107	-	-	-
External measures (mm)	317x226x117	165x193x1	-	-
Material	KM CD	SAT+ADH	-	-
Thickness (mm)	5,00	0,50	-	-
Colour (mm)	White	White	-	-
Recyclable*	+	+	-	-

► OTHER PACKAGINGS

	EC66285P	-	-	-	-	-	-
Approximate weight (g)	91,70	-	-	-	-	-	-
Internal measures (mm)	0x0x0	-	-	-	-	-	-
External measures (mm)	209x47x296	-	-	-	-	-	-
Material	KM CD	-	-	-	-	-	-
Thickness (mm)	1,55	-	-	-	-	-	-
Colour	Black	-	-	-	-	-	-
Recyclable*	S	-	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
2	2.1	2.62

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
12	14	168	464	1.79	-

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

- Gluten Free

> 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.

Any printed copy can be obsolete.

