

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 67116

Commercial denomination: BUTTER PLUM CAKE (4u)

Legal denomination: Deep-frozen baked cake with butter (10%)

Box EAN code: 8424465671162

Pack EAN code:

Unit EAN code: 8424465916614

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 7 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: 3 hours at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Defrost for 3 hours at room temperature. Once it has been defrosted, consume within maximum 7 days stored at room temperature with protection (sack or display cabinet).

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

› LIST OF INGREDIENTS

Ingredients: Sugar, WHEAT flour, pasteurized liquid EGG, butter (pasteurized cream(MILK), dairy ferments), uht whole MILK, cream (cream (MILK), stabiliser (E407)), sugar grains, pasteurized liquid YOLK, vanilla flavoured dough preparation (glucose syrup, inverted sugar syrup, glucose - fructose syrup, natural flavourings, ethyl alcohol, modified starch, vanillaseeds, colour (carotenes)), chemical yeast powder (raising agents (E450i, E500ii), WHEAT flour, acidity regulator (E500i), anti-caking agent (E516)) natural flavouring.

May contain traces of: Soya, nuts (almonds, hazelnuts, 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	-	-
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	1520 kJ	-
	362 kcal	-
Fat	14 g	-
<i>of which:</i>		
- saturates	6,8 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	53 g	-
<i>of which:</i>		
- sugars	33 g	-
Fibre	0,9 g	-
Protein	5,5 g	-
Salt	0,39 g	0,00 g
Sodium	156 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)	475	485	495
- Dough (g)		485	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	200	210	220
Width (mm)	90	100	110
Height (mm)	58	68	78
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 cake with butter flavour

Smell: Characteristic of cake with butter flavour

Flavour: Characteristic of cake with butter flavour

Appearance: Butter flavour cake

*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)	208,00	3,48	2,00	-
Internal measures (mm)	460x235x75	-	-	-
External measures (mm)	469x240x78	140x167x140	0x50x0	-
Material	KM CS	PAPEL	PP	-
Thickness (mm)	3,00	0,13	0,04	-
Colour (mm)	Brown	White	Transparent	-
Recyclable*	+	-	+	-

› OTHER PACKAGINGS

	-	816241	-	-	-	-	-
Approximate weight (g)	-	17,50	-	-	-	-	-
Internal measures (mm)	-	0x230x100	-	-	-	-	-
External measures (mm)	-	0x230x100	-	-	-	-	-
Material	-	CAR+PLS	-	-	-	-	-
Thickness (mm)	-	0,78	-	-	-	-	-
Colour	-	White	-	-	-	-	-
Recyclable*	-	S	-	-	-	-	-

*+=Yes / -=No



> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
4	1.94	2.22

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
7	24	168	398	2.02	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.