

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 68732

**Commercial denomination:** AMERICAN CARROT CAKE (1u)

**Legal denomination:** Deep frozen pastry product. Sponge cake with carrot

**Box EAN code:** 8424465687323

**Pack EAN code:**

**Unit EAN code:** 8424465948158

### PRODUCT INFORMATION

#### › SHELF LIFE

**Primary shelf life:** 365 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: 24 hours in refrigeration

Ferment: -

Bake at: -

**Recommended preparation advice:** Defrost the product at refrigeration (0°C/+4°) from one day to the next. It is recommended to remove the acetate tape before thawing. Once it has been defrosted keep in a refrigerated display cabinet or in the refrigerator for a maximum of 3 days.

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

#### › LIST OF INGREDIENTS

**Ingredients:** Sponge cake with carrot (44%)(sugar, WHEAT flour, pasteurized liquid EGG, sunflower oil, carrot (7%), water, WALNUTS, humectant (E420), powder whey (MILK), humectant (E422), raising agent (E450), dextrose, pregelatinized WHEAT starch, preparation for emulsify (rice flour, emulsifiers (E475, E433)), raising agent (E500), stabiliser (E415), cinnamon, salt, stabiliser (E412), ground clove, ground nutmeg, colour (E160a), flavouring), preparation with vegetable oils (sweet buttermilk (MILK), vegetable oils (palm, coconut, rapeseed), fully hydrogenated vegetable palm oil, modified starch, emulsifiers (E472b, E435, E433), natural flavouring, stabiliser (E407), colour (E160a)), water, powdered sugar with vegetable fat (sugar, coconut fat preparation (vegetable fat (refined coconut), glucose syrup, MILK proteins, stabiliser (E451), anti-caking agent (E551)), anti-caking agent (E551)), sugar, pasteurized skimmed MILK powder, WALNUTS, raisin (raisin, sunflower oil), white chocolate topping (sugar, cocoa butter, skimmed MILK powder, MILK fat (MILK), emulsifier (E322 (SOYA)), natural vanilla flavouring, flavouring), flavouring, cinnamon, preservative (E200).

**May contain traces of:**Nuts (almonds, hazelnuts).

#### › 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>	X	-
Almonds	-	X
Hazelnuts	-	X
Walnuts	X	-

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
<b>Celery and products thereof</b>	-	-
<b>Mustard and products thereof</b>	-	-
<b>Sesame seeds and products thereof</b>	-	-
<b>Sulphur dioxide and sulphites at concentrations &gt;10mg/kg or 10mg/litre in terms of the total SO<sub>2</sub></b>	-	-
<b>Lupin and products thereof</b>	-	-
<b>Molluscs and products thereof</b>	-	-

#### ➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
<b>Energy</b>	1489 kJ	-
	357 kcal	-
<b>Fat</b>	22 g	-
<i>of which:</i>		
- saturates	10 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
<b>Carbohydrates</b>	35 g	-
<i>of which:</i>		
- sugars	25 g	-
<b>Fibre</b>	0,6 g	-
<b>Protein</b>	4,4 g	-
<b>Salt</b>	0,46 g	0,00 g
<b>Sodium</b>	184 mg	-
<b>Cholesterol</b>	0,0 mg	-

\*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>	1234	1254	1274
- Dough (g)		1254	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
<b>Length / Diameter (mm)</b>	230	240	250
<b>Width (mm)</b>	-	-	-
<b>Height (mm)</b>	-	-	-
<b>Approximate weight baked product</b>	-		<b>Pack weight</b> -

\*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 carrot sponge cake

**Smell:** Characteristic of carrot sponge cake

**Flavour:** Characteristic of carrot sponge cake

**Appearance:** Carrot sponge 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	-	-	<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)	204,00	3,48	-	-
Internal measures (mm)	260x259x97	-	-	-
External measures (mm)	267x266x100	140x167x140	-	-
Material	KM CD	PAPEL	-	-
Thickness (mm)	4,20	0,13	-	-
Colour (mm)	Brown	White	-	-
Recyclable*	+	-	-	-

### › OTHER PACKAGINGS

	-	815050	-	-	-	-	-
Approximate weight (g)	-	7,00	-	-	-	-	-
Internal measures (mm)	-	0x0x0	-	-	-	-	-
External measures (mm)	-	240x240x4	-	-	-	-	-
Material	-	EPS	-	-	-	-	-
Thickness (mm)	-	4,00	-	-	-	-	-
Colour	-	White	-	-	-	-	-
Recyclable*	-	S	-	-	-	-	-

\*+=Yes / -=No

## > PALLETIZING

### Bag



Units	Net weight (kg)	Gross weight (kg)
1	1.25	1.52

### Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
12	18	216	353	1.95	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.