

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 69680

Commercial denomination: RASPBERRY CHEESECAKE 2U

Legal denomination: Deep frozen pastry

Box EAN code: 8424465696806

Pack EAN code:

Unit EAN code: 8424465989465

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 540 days

Secondary shelf life: -

**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: 4 - 5 hours at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Remove the cake from the package. Thaw at room temperature for approx. 4 - 5 hours. Once defrosted consume within 48 hours. Do not refreeze once thawed.

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

› LIST OF INGREDIENTS

Ingredients: Low fat curd CHEESE (19%), sour CREAM (14%), sugar, WHEAT flour, pasteurized whole EGG, water, raspberries (7%), vegetable oil (rapeseed), vegetable fat (palm), modified starches, sweet WHEY powder, glucose fructose syrup, potato starch, WHEAT starch, raspberry juice concentrate, dextrose, raising agents (E450, E500), salt, glucose syrup, thickeners (E401, E412), stabilizer (E516), gelling agent (E440), natural flavourings, acid (E330), hibiscus extract, carrot concentrate, pumpkin concentrate, MILK proteins, acidity regulators (E327, E332).

May contain traces of: Nuts, peanuts, soya.

› 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	-	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	-	-
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	1062 kJ	1062 kJ
	254 kcal	254 kcal
Fat	12 g	12 g
of which:		
- saturates	3,9 g	3,9 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	1,5 g	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	31 g	31 g
of which:		
- sugars	19 g	19 g
Fibre	0,9 g	0,9 g
Protein	5,6 g	5,6 g
Salt	0,38 g	0,38 g
Sodium	150 mg	152 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)	1470	1500	1530
- Dough (g)		1500	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	240	240	240
Width (mm)	-	-	-
Height (mm)	25	30	35

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	1	-	10e4 ufc/g	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	1	-	10 ufc/g	-
<i>Escherichia coli</i>	1	-	10	-
<i>Coagulase-positive staphylococci</i>	1	-	10 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	1	-	10e3 ufc/g	-
<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)	450,00	1,70	4,00	5,00
Internal measures (mm)	264x264x131	-	-	-
External measures (mm)	269x269x141	165x193x0	100x75x0	440x270x0
Material	KM CS	SAT+ADH	PP	PEBD
Thickness (mm)	2,50	1,00	4,00	0,03
Colour (mm)	White	White	Transparent	Transparent
Recyclable*	+	+	+	+

➤ OTHER PACKAGINGS

	EC62490EP	EC62490OT	-	-	-	-	-
Approximate weight (g)	2,00	94,00	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	120x180x0	245x47x245	-	-	-	-	-
Material	SAT+ADH	CART	-	-	-	-	-
Thickness (mm)	1,00	1,00	-	-	-	-	-
Colour	White	White	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units

2

Net weight (kg)

3

Gross weight (kg)

3.5

Pallet



Boxes/layer

8

Layers

11

Total boxes

88

Weight (kg)

333

Height (m)

1.7

Pallet type

Pallet Europeo 80x120 2ªmarron

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.

