

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 69981

**Commercial denomination:** TORSADÉ CAPRICE (50u)

**Legal denomination:** Deep frozen pastry

**Box EAN code:** 84244656998140

**Pack EAN code:**

**Unit EAN code:** 8424465996630

### 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: 30 - 45 minutes at room temperature

Ferment: -

Bake at: 165 - 170 °C

16 - 17 minutes

**Recommended preparation advice:** Store at -18°C. Do not refreeze once defrosted. Thaw at room temperature for 20-35 minutes. Bake in oven at 165-170°C for 16-17 minutes.

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

#### › LIST OF INGREDIENTS

**Ingredients:** WHEAT flour, water, chocolate 13% (sugar, cocoa mass, cocoa butter, fat-reduced cocoa, emulsifier (E322 SOYA)), natural vanilla flavouring), butter (MILK) 13%, sugar, yeast, EGGS, maize starch, WHEAT gluten, salt, whey powder (MILK), whole MILK powder, skimmed MILK powder, thickener (E401), EGG albumin powder, turmeric extract, flour treatment agent (alpha-amylases, hemicellulases, E300), natural flavouring, acidity regulator (E330), carrot extract.

**May contain traces of:** Sésame, nuts (walnuts, hazelnut, almond).

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

	Presence as ingredient	Presence as trace
<b>Cereals containing gluten</b>	X	-
(included their hybridised strains and products thereof)		
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	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	X
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>	1607 kJ	1368 kJ
	384 kcal	326 kcal
<b>Fat</b>	17 g	15 g
of which:		
- saturates	11 g	9,2 g
- mono-unsaturates	5,0 g	-
- polyunsaturates	0,7 g	-
- trans	0,3 g	-
- Omega-3 Fatty Acids	-	-
<b>Carbohydrates</b>	47 g	40 g
of which:		
- sugars	17 g	14 g
<b>Fibre</b>	3,2 g	2,8 g
<b>Protein</b>	7,5 g	4,8 g
<b>Salt</b>	0,51 g	0,43 g
<b>Sodium</b>	203 mg	172 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>	81	90	99
- Dough (g)		90	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
<b>Length / Diameter (mm)</b>	190	210	230
<b>Width (mm)</b>	20	30	40
<b>Height (mm)</b>	15	25	35

Approximate weight baked product 76 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	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
<i>Escherichia coli</i>	1	-	10e2 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	10e2 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>	1	-	10e2 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)	501,00	2,00	-	12,00
Internal measures (mm)	-	-	-	-
External measures (mm)	390x290x190	160x124x0	-	600x0x0
Material	-	-	-	-
Thickness (mm)	4,00	0,95	-	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

50

#### Net weight (kg)

4.5

#### Gross weight (kg)

4.9

### Pallet



#### Boxes/layer

8

#### Layers

10

#### Total boxes

80

#### Weight (kg)

417

#### Height (m)

2.05

#### Pallet type

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.