

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 92011

Commercial denomination: APPLE AND FOIE MINI TATIN (3bx28u)

Legal denomination: Deep-frozen cooked apple puff pastry

Box EAN code: 8424465920116

Pack EAN code:

Unit EAN code: 8424465976939

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 1 day 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: 2 - 3 hours in refrigeration

Ferment: -

Bake at: -

Recommended preparation advice: Remove from the bag and defrost it in the refrigerator for 2-3 hours. Heat up for a few minutes in the oven with dry heat and it is ready to serve. Shelf life of the product once defrosted is 1 day in refrigeration.

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

› LIST OF INGREDIENTS

Ingredients: Roasted apple (60%)(apple (apple, antioxidant (E330)), sugar, butter (butter (MILK) (pasteurized cream (MILK, dairy-ferments)), olive oil, salt (salt, anticaking agent (E535)), black pepper) , duck liver cream (duck liver, cream (cream (MILK), modified corn starch, stabiliser (E466))), puff pastry dough (WHEAT flour, water, vegetable margarine (24%)(vegetable fat (palm), vegetable oils (sunflower, soybean (fully refined), rapeseed, palm), water, emulsifier (E471), salt, natural flavouring, colour (E160a), acid (E330)), salt, glucose syrup, starch), pasteurized liquid EGG.

May contain traces of:Crustaceans, fish, soy, nuts (walnuts), celery, mustard, sesame, molluscs.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten (included their hybridised strains and products thereof)	X	-
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	X
Eggs and products thereof	X	-
Fish and products thereof	-	X
Peanuts and products thereof	-	-
Soybeans and products thereof	-	X
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	-	X
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	X



	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	X
Mustard and products thereof	-	X
Sesame seeds and products thereof	-	X
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	-	X

➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	938 kJ 225 kcal	938 kJ 225 kcal
Fat	13 g	13 g
<i>of which:</i>		
- saturates	6,1 g	6,1 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	24 g	24 g
<i>of which:</i>		
- sugars	15 g	15 g
Fibre	1,5 g	1,5 g
Protein	2,2 g	2,2 g
Salt	0,65 g	0,65 g
Sodium	260 mg	260 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)	-	-	-
- Dough (g)	-	-	-
- Filling (g)	-	-	-
- Coating (g)	-	-	-
- Topping (g)	-	-	-
Length / Diameter (mm)	-	-	-
Width (mm)	-	-	-
Height (mm)	-	-	-
Approximate weight baked product	21 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>	-	-	-	-
<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)	235,00	-	2,00	15,00
Internal measures (mm)	320x230x135	-	-	-
External measures (mm)	326x236x147	-	0x50x0	250x400x0
Material	KM CD	-	PP	PA+PE
Thickness (mm)	7,00	-	0,04	0,08
Colour (mm)	Brown	-	Transparent	Transparent
Recyclable*	+	-	+	+

› OTHER PACKAGINGS

	816115	815048	-	-	-	-	-
Approximate weight (g)	5,00	3,29	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	148x210x0	385x285x0	-	-	-	-	-
Material	PAPEL	PEBD	-	-	-	-	-
Thickness (mm)	0,07	-	-	-	-	-	-
Colour	White	Transparent	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No



> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
3	1.8	2.12

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
10	11	110	258	1.77	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.