



## TECHNICAL SHEET COC CAKE CHOCOCHIPS

TS-81

REVISION:03

EDIT DATE: 07/06/2022

Hoja 1/2

### **PRODUCT DESCRIPTION and previous use:**

Pastry product that responds to the name COC CAKE CHOCOCHIPS It is identified as a homemade cake with a slightly vanilla flavor, presented in a rectangular shape with chocolate chips inside.

### **INGREDIENTS:**

**WHEAT** flour, sunflower oil and **SOY** in proportion, sugar, pasteurized **EGG**, dark chocolate chips (10%) (min. cocoa 44.5%) (sugar, cocoa paste, cocoa butter, emulsifier: **SOY** lecithin May contain traces of **MILK**), invert sugar, corn starch, raising agents (sodium hydrogen carbonate, disodium diphosphate), **MILK** protein, humectants (sorbitol and glycerin), acidulant (citric acid), preservatives (sorbic acid, potassium sorbate), salt, aroma (butter, chocolate), coloring (carotene). **May contain traces of nuts.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
<b>CEREALS with GLUTEN</b> & derivatives	Y		TRIGO
<b>CRUSTACEANS</b> & derivatives	N	N	
<b>EGGS</b> & derivatives	Y		
<b>FISH</b> & fish products	N	N	
<b>SOYA</b> & derivatives	Y		
<b>MILK</b> & derivatives	Y		
<b>PEANUTS</b> and derivates	N	Y	
<b>NUTS</b> & derivates	N	N	
<b>CELERY</b> & derivative	N	N	
<b>MUSTARD</b> & derivative	N	N	
<b>SESAM GRAINS</b> & derivative	N	N	
<b>SULPHITES</b> (<10ppm)	N	N	
<b>Lupin</b> & derivative	N	N	
<b>Shells</b> & derivative	N	N	

### **MICROBIOLOGICAL CHARACTERISTICS:**

**Regulation 1441/2007** of 5 December 2007 amending RG 2073/2005 on microbiological criteria for foodstuffs.

**Royal Decree 496/2010**, of April 30, approving the quality standard for confectionery, pastry, pastry and pastry products.

MICROBIOLOGICAL SPECIFICATIONS	
MICROORGANISM	QUANTITY
Escherichia coli	Ausencia/g
Staphylococcus aureus	Ausencia/0,1 g
Investigation Salmonella spp.	Ausencia/30 g
Listeria monocytogenes	100 ufc/g
Moulds and yeasts	500



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<b>NUTRITIONAL INFORMATION (EU Regulation 1169/2011)</b>	
<b>Average content per 100 g of product</b>	
<b>Energy Value (Kjul-Kcal)</b>	<b>1858 Kjul - 445 Kcal</b>
<b>Fats</b>	<b>23,4 g</b>
Of which:	
<b>Saturated</b>	5,1 g
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>50,4 g</b>
Of which:	
<b>Sugars</b>	27,4 g
Polyalcohol's	
Starch	
<b>Protein</b>	<b>5,5 g</b>
<b>Salt</b>	<b>0,1 g</b>

#### **PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:**

8 months. Store tightly closed in a cool, dry place away from direct sunlight and other sources of heat.

#### **Types of MATERIALS used:**

Individually wrapped with food grade polypropylene.

#### **Information about GMO:**

The product does not contain or is composed of Genetically Modified Organisms or ingredients produced from them. Therefore, it should not be labeled with regard to Genetically Modified Organisms according to regulations 1829/2003 and 1830/2003 of September 22.

#### **LOGISTIC INFORMATION:**

	TRAY	INDIVIDUALLY WRAPPED BULK	INDIVIDUALLY WRAPPED BULK
Internal CODE	002270	004057	004061
EAN CODE	8410803090122		
BOX EAN CODE	18410803002733	8410803040578	
NET WEIGHT unit	500 g		60 g
UNIT/BOX	8 pq		
NET WEIGHT box	4 Kg	2 Kg	2 Kg
BOX/PALET	108	180	180