



TECHNICAL SHEET CREAM DELIGHTS

TS-82

REVISION:04

EDIT DATE: 08/06/2022

Hoja 1/2

PRODUCT DESCRIPTION and previous use:

Pastry product that responds to the name CREAM DELIGHTS. It is identified as a typical homemade cake from the area, made of golden dough, with pastry cream and covered with a light layer of gelatin.

INGREDIENTS:

WHEAT flour, sugar, pasteurized **EGG**, sunflower and **SOY** oil in variable proportion, pastry cream 18% [pasteurized **EGG**, corn starch, sugar and coloring (carotene), vanilla flavor], invert sugar, gelling agents (carrageenan and gum xanthan), humectants (sorbitol and glycerin), raising agents (sodium hydrogen carbonate and disodium diphosphate), preservatives (sorbic acid and potassium sorbate), acidulant (citric acid), salt, **MILK** protein, flavor (butter, lemon) and coloring (carotene). **May contain traces of nuts.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		TRIGO
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	Y		HUEVO PAST.
FISH & fish products	N	N	
SOYA & derivatives	Y	N	ACEITE DE SOJA
MILK & derivatives	Y		PROTEINA DE LECHE
PEANUTS and derivates	N	Y	ALMENDRA
NUTS & derivates	N	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	N	
SESAM GRAINS & derivative	N	N	
SULPHITES (<10ppm)	N	N	
Lupin & derivative	N	N	
Shells & 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
Echerichia coli	Absence/g
Staphylococcus aureus	Absence /0,1g
Salmonella spp.	Absence /30g
Listeria monocytogenes	100 ufc/g
Moulds and yeasts	500



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011)	
Average content per 100 g of product	
Energy Value (Kjul-Kcal)	1758 Kjul - 420kcal
Fats	20,2 g
Of which:	
Saturated	3,5 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	52,2 g
Of which:	
Sugars	29,9 g
Polyalcohol's	
Starch	
Protein	4,7 g
Fibre	
Salt	0,2 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

8 months. After this time, the product may become softer and less crunchy, as well as having lost its organoleptic characteristics.

Store in a cool, dry place, away from direct sunlight

Types of MATERIALS used:

1. PET trays packaged with food polypropylene
 2. Bulk individually packaged with food polypropylene
- All of this finally packaged in cardboard boxes.

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	TRAY	TRAY
Internal CODE	002280	002368	002458
EAN CODE	8410803002682	8410803023687	8410803002682
BOX EAN CODE	18410803002689	18410803023684	28410803002686
NET WEIGHT unit	220 g	350 g	220 g
UNIT/BOX	17 pq	10 pq	11 pq
NET WEIGHT box	3,74 kg	3,5 Kg	2,42 Kg
BOX/PALET	108	108	108