



TECHNICAL SHEET

ROXICREAM WITH SWEETENER

FT-117

REVIEW:07

EDIT DATE: 24/11/2023

Hoja 1/2

PRODUCT DESCRIPTION and intended use:

Pastry and confectionery product. Sponge cake with sweeteners, without added sugar, filled with cream flavored cream.

INGREDIENT:

WHEAT flour, filler 18% [Maltitol (E-965ii, E-965i)*, water, modified starches, MILK powder, humectant (E-422), acidity regulators (E-516, E-330), starch, aroma, preservative (E-202), stabilizer (E-466), salt], sweetener (maltitol*), **EGG**, sunflower and soybean oil in variable proportions, water, raising agents (E450i, E500ii), humectant (glycerin), liquid maltitol (water, maltitol, E-330, E-202), acidifier (E-330), salt, xanthan gum, lemon flavor and preservatives (E202, E200). **May contain traces of soy, nuts, sulfites, mustard and sesame.**

*Excessive consumption can cause laxative effects.

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	Y		
FISH & fish products	N	N	
SOYA & derivatives	N	Y	
MILK & derivatives	Y		
PEANUTS and derivates	N	Y	
NUTS & derivates	N	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	Y	
SESAM GRAINS & derivative	N	Y	
SULPHITES (<10ppm)	N	Y	
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	
<i>MICROORGANISM</i>	<i>QUANTITY</i>
Total coliforms	< 100 ufc/g
Staphylococcus aureus	< 100 ufc/g
Salmonella	Absence/25g
Listeria monocytogenes	Absence/25g
Moulds and yeasts	< 500 ufc/g



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011)	
Average content per 100 g of product	
Energy Value (kJ-Kcal)	1608 kJ – 384 kcal
Fats	17,6 g
Of which:	
Saturated	2,9 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	51,8 g
Of which:	
Sugars	0,9 g
Polyalcohol's	
Starch	
Protein	4,5 g
Fibre	
Salt	0,68 g

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:

1. PS trays packed with food polypropylene
 2. Bulk packed individually with food polypropylene
- All this finally packed 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.

	IN A TRAY	INDIVIDUALLY WRAPPED
COD	003022	004754
COD EAN	8410803030227	8410803061887
COD EAN BOX	28410803030221	
NET WEIGHT unit	150 g	50 g
UNITS / BOX:	12	40
NET WEIGHT CARTON	1,65 Kg	2 kg
CARTON/PALET:	108	180