



TECHNICAL SHEET COC CAKE

TS-34

REVISION:03

EDIT DATE: 14/07/2023

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PRODUCT DESCRIPTION and previous use:

Pastry product that responds to the COC name. It is characterized by a typical homemade cake, made of golden dough, presented individually wrapped, or in a piece.

INGREDIENTS:

WHEAT flour, sugar, pasteurized **EGG**, sunflower and **SOY** oil in variable proportion, invert sugar, humectants (sorbitol and glycerin), corn starch, raising agents (sodium hydrogen carbonate and disodium diphosphate), **MILK** protein, preservatives (acid sorbic, potassium sorbate), acidulant (citric acid), salt, aroma (butter, lemon), color (carotene). **May contain traces of nuts.**

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	Y	N	
MILK & derivatives	Y		
PEANUTS and derivates	N	Y	
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	
<i>MICROORGANISM</i>	<i>QUANTITY</i>
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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NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product	
Energy Value (Kjul-Kcal)	1917 Kjul - 459 Kcal
Fats	27,5 g
Of which:	
Saturated	2,9 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	46,2 g
Of which:	
Sugars	25,8 g
Polyalcohol's	
Starch	
Protein	5,6 g
Salt	0,15 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:

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:

	INDIVIDUALLY WRAPPED BULK
Internal CODE	004039
EAN CODE	8410803060460
BOX EAN CODE	
NET WEIGHT unit	70g
UNIT/BOX	28ud
NET WEIGHT box	2kg
BOX/PALET	180