



## TECHNICAL SHEET COC CAKE

TS-56

REVISION:02

EDIT DATE: 26/05/2022

Hoja 1/2

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

Pastry product that responds to the name COC CAKE 500g. It is identified as a homemade cake with a slightly lemon flavor, presented in a rectangular shape with ground sugar for decoration.

### **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, flavor (butter, lemon), color (carotene). **May contain traces of nuts.**

<b>DECLARATION OF ALLERGENS (Regulation UE 1169/2011)</b>			
	<b>CONTAIN</b>	<b>TRACES</b>	<b>VARIETY</b>
<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	N	
<b>NUTS</b> & derivates	N	Y	
<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.

<b>MICROBIOLOGICAL SPECIFICATIONS</b>	
<i>MICROORGANISM</i>	<i>QUANTITY</i>
Staphylococcus aureus (ufc/g)	Absence/0,1g
Listeria monocytogenes	100 ufc/g
Escherichica coli (/g)	Absence
Salmonella (/30g)	Absence /30g
Moulds and yeasts (ufc/g)	<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>1916 Kjul - 459 Kcal</b>
<b>Fats</b>	<b>27,5 g</b>
Of which:	
<b>Saturated</b>	2,9 g
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>46,2 g</b>
Of which:	
<b>Sugars</b>	25,8 g
Polyalcohol's	
Starch	
<b>Protein</b>	<b>5,6 g</b>
<b>Salt</b>	<b>0,153 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
Internal CODE	102058
EAN CODE	8410803001326
BOX EAN CODE	28410803001320
NET WEIGHT unit	500 g
UNIT/BOX	4 pq
NET WEIGHT box	2 Kg
BOX/PALET	180