



TECHNICAL SHEET SPONGE CAKE COCOA

TS282

REVISION:08

EDIT DATE: 15/06/2023

Hoja 1/2

PRODUCT DESCRIPTION and previous use:

Pastry and confectionery product. Product made from dough worked with wheat flour and vegetable oils, baked, bathed in syrup and with a cocoa bath in its base.

INGREDIENTS:

WHEAT flour, sugar, **EGGS**, sunflower and soybean oil in variable proportions, water, bath confectionery 10% [Sugar, fully hydrogenated vegetable fat (palm kernel), defatted cocoa powder (13.5%), **WHEY** in powder, corn starch, vegetable oils (rapeseed, palm) and emulsifiers (E 322, E 492)], raising agents (E450i, E500ii), humectant (glycerin), syrup (water, sugar, E330, E202), salt, gum xanthan, acidulant (E330), lemon aroma and preservatives (E200 and E202). **May contain traces of mustard, soy, sulfites, sesame and nuts.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		TRIGO
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
<i>Staphylococcus aureus</i>	< 100 ufc/g
<i>Salmonella</i>	Absence/25g
<i>Listeria monocytogenes</i>	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 (Kjul-Kcal)	1672 Kjul - 398,1Kcal
Fats	17,1 g
Of which:	
Saturated	5,76 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	57,1 g
Of which:	
Sugars	31,7 g
Polyalcohol's	
Starch	
Protein	4,04 g
Fibre	
Salt	0,38 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. PET trays 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:

	PACK
Internal CODE	002381
EAN CODE	8410803021966
BOX EAN CODE	18410803021963
NET WEIGHT unit	220 g
UNIT/BOX	12 bandejas
NET WEIGHT box	2,64 kg
BOX/PALET	108