

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 63598
Commercial denomination: PLUMCAKE LIMON
Legal denomination: Frozen pastry product
Box EAN code: 8424465635980
Pack EAN code:
Unit EAN code: 8424465979572

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 540 days
Secondary shelf life: 6 days in refrigeration

**The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

› STORAGE AND PREPARATION ADVICE

Storage: Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: 8 hours in refrigeration

Ferment: -

Bake at: -

Recommended preparation advice: Once thawed store at refrigerated temperature and consume within 6 days or store ambient and consume within 2 days.

**The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

› LIST OF INGREDIENTS

Ingredients: Base Cake Mix (Sugar, WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Modified Maize Starch, Rapeseed Vegetable Oil, Whey Solids MILK, Raising Agents: E450, E500, Emulsifiers: E477, E471, E475, Salt, WHEATGluten, Flavouring, Whole EGG Powder), Whole EGG, Rapeseed Oil, WHEATFlour (with Calcium, Iron, Niacin, Thiamin), Sugar, Water, Lemon Concentrate 1.8% (Sugar, Lemon Juice Concentrate, Lemon Peel, Water, LemonPulp, Acidity Regulator: E330, Glucose Syrup, Stabilisers: E412, E410, Gelling Agent: E440, Lemon Oil, Preservative: E202, Colours: E160a, E163, Natural Flavouring), Syrup (Glucose Syrup, Humectant: E422, Water, Preservative: E202), Lemon Oil! Lemon Icing 12.4% (Sugar, Palm Fat, Water, Dextrose, Fructose, Emulsifier: E473, Salt, Natural Flavouring, Acidity Regulators: E575, E330, Preservative: E202, Colour: Lutein E161), White Chocolate (Sugar, Cocoa Butter, Whole MILK Powder, LACTOSEMILK, Emulsifier: E322 SOYA, Natural Vanilla Flavouring)

May contain traces of:Nuts

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten	X	-
(included their hybridised strains and products thereof)		
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	X	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	X	-
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	-	X
Almonds	-	X
Hazelnuts	-	X
Walnuts	-	X



	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	X
Pecan nuts	-	X
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	-	1812 kJ
	-	433 kcal
Fat	-	22 g
<i>of which:</i>		
- saturates	-	3,3 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	-	54 g
<i>of which:</i>		
- sugars	-	35 g
Fibre	-	0,9 g
Protein	-	4,8 g
Salt	0,00 g	0,00 g
Sodium	-	356 mg
Cholesterol	-	-

**The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.*

► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
Weight (g)	-		-
- Dough (g)		-	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	-	-	-
Width (mm)	-	-	-
Height (mm)	-	-	-

Approximate weight baked product - **Pack weight** -

**The weight of the baked product may vary depending on the baking conditions of the finished product.*

► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour: -

Smell: -

Flavour: -

Appearance: -

**The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.*

➤ MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
<i>Escherichia coli</i>	-	-	-	-
<i>Coagulase-positive staphylococci</i>	-	-	-	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	-	*
<i>Listeria monocytogenes</i>	-	-	-	-

*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

➤ FAT PERCENTAGE WHEN RAW**➤ FAT PERCENTAGE WHEN COOKED****PACKAGING AND PALLETIZING INFORMATION****➤ PACKAGINGS**

	Carton	Label	Seal	Bag
Approximate weight (g)	-	-	-	-
Internal measures (mm)	-	-	-	-
External measures (mm)	100x100x100	100x100x100	-	-
Material	-	-	-	-
Thickness (mm)	-	-	-	-
Colour (mm)	Brown	White	-	-
Recyclable*	-	-	-	-

➤ OTHER PACKAGINGS

	EC63598F	EC63598B	-	-	-	-	-
Approximate weight (g)	-	-	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	100x100x100	100x100x100	-	-	-	-	-
Material	-	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	Transparent	White	-	-	-	-	-
Recyclable*	N	N	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag						
	Units		Net weight (kg)		Gross weight (kg)	
	1		1.15		1.31	
Pallet						
	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
	16	15	240	339	1.65	-

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

> CLAIMS OR STAMPS OF COMMUNICATION:

APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 2023/915, and subsequent modifications, by which the maximum levels for certain contaminants in food.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
 - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
 - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.

