

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 25460

**Commercial denomination:** PUFF PASTRY SHEET

**Legal denomination:** Deep frozen pastry

**Box EAN code:** 8424465254600

**Pack EAN code:**

**Unit EAN code:** 8424465254617

### PRODUCT INFORMATION

#### › SHELF LIFE

**Primary shelf life:** 540 days

**Secondary shelf life:** 5 days at room temperature

*\*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: 15 - 20 minutes at room temperature

Ferment: -

Bake at: 180 - 190 °C

**Recommended preparation advice:** Thaw at room temperature 20 min. Cooking according to size.

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

#### › LIST OF INGREDIENTS

**Ingredients:** WHEAT flour, water, vegetable margarine (vegetable fat (palm), vegetable oils (sunflower, soya, rape, palm), water, emulsifier (E471), salt, salt, natural flavouring, colour (E160a), acid (E330)), salt, glucose syrup, starch.

**May contain traces of:** milk, eggs, soya, nuts, sesame.

#### › SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

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

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

#### ➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
<b>Energy</b>	1811 kJ	-
	432 kcal	-
<b>Fat</b>	21 g	-
<i>of which:</i>		
- saturates	11 g	-
- mono-unsaturates	7,2 g	-
- polyunsaturates	2,7 g	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
<b>Carbohydrates</b>	50 g	-
<i>of which:</i>		
- sugars	0,9 g	-
<b>Fibre</b>	2,5 g	-
<b>Protein</b>	9,7 g	-
<b>Salt</b>	1,5 g	0,00 g
<b>Sodium</b>	586 mg	-
<b>Cholesterol</b>	54 mg	-

\*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
<b>Weight (g)</b>	770	800	830
- Dough (g)		800	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
<b>Length / Diameter (mm)</b>	320	335	350
<b>Width (mm)</b>	515	530	545
<b>Height (mm)</b>	3	4	5
<b>Approximate weight baked product</b>	-		<b>Pack weight</b> -

\*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:** GOLDEN

**Smell:** PROPERTY ON MARGARINE

**Flavour:** PROPERTY ON MARGARINE

**Appearance:** AS PREPARATION

\*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>	1	-	10e2 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	10e2 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	1	-	10e2 ufc/g	-

\*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.

## PACKAGING AND PALLETIZING INFORMATION

### ➤ PACKAGINGS

	Carton	Label	Seal	Bag
Approximate weight (g)	621,00	3,69	4,00	33,10
Internal measures (mm)	590x390x106	-	-	225,00
External measures (mm)	600x400x130	80x290x0	1.000x75x0	750x1.150x0
Material	KM CS	SAT+ADH	PP	PEAD
Thickness (mm)	3,40	0,14	0,03	0,02
Colour (mm)	9	1	2	6
Recyclable*	+	+	+	+

### ➤ OTHER PACKAGINGS

	994089	886209	-	-	-	-	-
Approximate weight (g)	12,52	15,00	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	150x1.300x0	380x540x0	-	-	-	-	-
Material	PEBD	PAPEL	-	-	-	-	-
Thickness (mm)	0,01	-	-	-	-	-	-
Colour	Transparent	White	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

\*+=Yes / -=No

## > PALLETIZING

### Bag



Units	Net weight (kg)	Gross weight (kg)
16	12.8	13.3

### Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
4	13	52	717	1.84	Euro. 800x1200mm

## PICTURE OF READY-TO-EAT PRODUCT



## CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

### > CERTIFICATIONS:

- RSPO

### > 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 (EC) 1881/2006, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- 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.

Any printed copy can be obsolete.