






PRODUCT DATA SHEET

Ready-to-bake pastel de nata 58g (12 blisters of 6)		
	Product image (non contractual)	Consumer packaging
540186		

Internal product code	540186	Status	Frozen
Trade name	Ready-to-bake pastel de nata 58g	Minimum durability date	18 months
Legal name	Ready-to-bake frozen Portuguese custard	Invoice nomenclature	PASTEL DE NATA58g CT/SG MTL/81
Customs nomenclature	1905908000	Additional information	Blister
Product manufactured in	Portugal	Channel	

LIST OF INGREDIENTS (product as sold) The major European allergens are indicated in capital letters.

Filling 63% (sugar, water, MILK, EGG yolk, WHEAT flour, EGG white, MILK powder, corn starch, thickener [xanthan gum E415], dough 37% (WHEAT flour, vegetable margarine (vegetable oils and fats (palm, sunflower, rapeseed)) water, lemon juice or powder), water, salt.

Percentage of butter in dough

Possible traces of European allergens

PAN production site : nuts, sesame seeds, soybeans

No GMOs, in accordance with EC regulations 1829 and 1830/2003. No ionising treatment.

NUTRITIONAL VALUES /100g (as sold)

Energy (KJ)	1146	Sodium (mg)	157
Energy (Kcal)	273	Calcium (mg)	
Fat (g)	11	Potassium (mg)	
of which saturated fatty acids (g)	5,7	Iron (mg)	
Carbohydrates (g)	38	Vit A (mg)	
of which sugars (g)	23	Vit D (mg)	
Dietary fibres (g)	1,0	Trans fatty acids (g)	<0,05
Proteins (g)	4,2	Cholesterol (mg)	

Salt (g)	0,4		
----------	-----	--	--

CLAIMS

The product complies with the following claims: Vegetarian / Barn eggs

STORAGE CONDITIONS

Store at negative temperature: -18°C. Do not refreeze a thawed product.

ADVICE ON IMPLEMENTATION

Preheat oven to 230°C or 200°C / (Tray preparation 40 x 60 cm) : 30 pasteis per baking tray / Defrost 30 min / Bake for 10-12 min at 200°C / Closed oura / Rest time after baking : 30 min.

Recommendations for preparation may vary depending on the equipment used and how full the oven is. Using steam: steam preparation tips are available from our teams.

PRODUCT DIMENSIONS (product as sold)

Length (cm)	Width (cm)	Circumference (cm)	Diameter (cm)	Height (cm)
			8 +/- 0,5	2,8 +/- 0,5

LOGISTICAL DATA

	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of CSU's	Number of pieces
Aluminium tray + blister pack	3248288160208	/	/	/		0,348	1	6
Cardboard	3248288160215	39,7	25	20,4	4,774	4,176	12	72
Europe pallet	3248288160208	120,0	80,0	198,6	411,09	338,26	972	5832

Number of boxes per layer	9	Number of layers per pallet	9	Number of boxes per pallet	81
---------------------------	---	-----------------------------	---	----------------------------	----

Microbiological characteristics	Target values	Tolerances
---------------------------------	---------------	------------

Escherichia coli	<10/g	<100/g
Staphylococcus aureus	<100/g	<1000/g
Listeria monocytogenes	Absent / 25g	<10/g
Salmonella	Absent / 25g	/

Packaging characteristics

Cardboard	Bag	Label	Adhesive tape	Blister	Link

Product complies with French and European regulations. Version : 2 Date : 23/08/2024