

TECHNICAL DATA SHEET

Reference: 60530

Commercial denomination: MINI CRODOTS ASSORTMENT

Box EAN code: 8424465605303

TYPE OF PRODUCT

Deep frozen ready-to-eat bakery

LIST OF INGREDIENTS

Common dough for all references: WHEAT flour, margarine (vegetable fat (palm), vegetable oils (sunflower, soya), water, emulsifier (E471), acid (E330), colour (E160a)), water, vegetable fat (palm), sugar, yeast, salt, WHEAT gluten, vegetable fibre (WHEAT), flour treatment agent (E300). Sugar Mini Crodots: coating 6.2%: Sugar. Cocoa Mini CroDots: coating 20%: sugar, vegetable fats (palm, palm kernel, coconut), fat-reduced cocoa powder 1.8%, MILK powder, emulsifier (E322), natural flavourings. Topping 5%: Sugar, HAZELNUT. White Mini Crodots: coating 27%: Sugar, vegetable fats (palm kernel, palm, coconut), MILK whey powder, lactose (MILK), starch, emulsifier (E322). Topping 4,5%: Sugar, cocoa butter, MILK powder, cocoa paste, natural flavouring.

SHELF LIFE

365 days

WEIGHTS, MEASURES AND DEVIATIONS

Frozen product	COCOA MINI CRODOTS			WHITE MINI CRODOTS			MINI CRODOTS			med	min	max	med	min	max
	med	min	max	med	min	max	med	min	max						
weight (g)	40	34	46	44	38	50	32	26	38						
length / diameter (mm)	68	62	74	70	64	76	67	61	73						
width (mm)															
height (mm)	37.5	33	42	38	32	44	34	28	40						
Baked product	med	min	max	med	min	max	med	min	max	med	min	max	med	min	max
Weight aprox (g)	8	8	8	12	12	12	2	2	2						

Valores nutricionales por 100g

	COCOA MINI CRODOTS		WHITE MINI CRODOTS		MINI CRODOTS	
Energy	2,123	kJ	2,120	kJ	2,016	kJ
	511	kcal	509	kcal	484	kcal
Fat	37.08	g	35.23	g	34.45	g
of which:						
- saturates	21.13	g	21.8	g	17.79	g
- mono-unsaturates	11.95	g	10.13	g	12.51	g
- polyunsaturates	3.17	g	2.92	g	3.7	g
Carbohydrates	39.09	g	44	g	39.09	g
of which:						
- sugars	15.37	g	22.08	g	9.97	g
Fibre	1.58	g	0.78	g	0.92	g
Protein	4.32	g	3.66	g	4.06	g
Salt	0.52	g	0,47	g	0,63	g
- Omega-3 Fatty Acids		mg		mg		mg

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

MICROBIOLOGICAL CRITERIA	n	c	m	M
- Aerobic mesophilic bacteria	1		1,0e4 ufc/g	
- Enterobacteriaceae				
- Escherichia coli	1		1,0e1 ufc/g	
- Staphylococcus aureus	1		1,0e1 ufc/g	
- Salmonella / Shigella	1		*	
- Moulds				
- Yeasts				
- Sulphite-reducing Clostridia				
- Listeria monocytogenes	5		*	
- Bacillus cereus				
- Coliform bacteria	1		1,0e2 ufc/g	
- Anaerobic				

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES


Allergens	Presence as	Possible cross contamination
	X	
Crustacean shellfish.		
Eggs		X
Fish and products thereof.		
Peanuts.		
Soybeans and products thereof		X
Milk.	X	
Tree nuts.	X	
Celery and products derived thereof		
Mustard and products derived thereof		X
Sesame seeds and products derived thereof		
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as SO ₂		
Lupin and products thereof.		
Molluscs and products thereof.		

	BAG	SEAL	LABEL	CARTON	Flow pack blister	Otros
Material	PEAD	PP	SAT+ADH	KM CS	PET	PEBD
Internal measures (mm)				393x293x152		
External measures (mm)	420x170x630	1.000x75x0	110x290x0	397x297x160	385x290x50	290x400x11
Thickness (mm)		0,03	0,14	4,00	0,29	
Colour	6	2	1	9	9	2
Design	Anónimo	Anónimo	Anónimo	Dots	Anónimo	Anónimo
Approximate weight. (g)	14,75	4,00	5,07	329,00	44,14	7,50
Recyclable (+/-)	+	+	+	+	+	+
	1. White 7. Green	2. Transparent 8. Metallic	3. Yellow 9. Brown	4. Orange 10. Pink	5. Red 11. anónimo	6. blue



	Units	Net weight (kg)	Gross weight (kg)
Bag	54	1.84	2.27

PALLETIZING

	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet
CARTON	8	11	88	225	1.91	Euro. 800x1200mm

STORAGE CONDITIONS

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

PREPARATION ADVICE

Thaw at:	40 minutes	at room temperature
Ferment:	-- °C	proofing temperature proofing temperature
Bake at:		baking temperature baking time

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

Remarks: Defrost 40 minutes at room temperature.

ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour:	Golden brown with different decorations, ivory crumb.
Smell:	Fried pastry mild flavour.
Flavour:	Sugared fried pastry.
Appearance:	Pleasant, different decorations.

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) 915/2023, 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.
- 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:

PICTURE OF READY-TO-EAT PRODUCT



COMMUNICATION LOGOS

Any printed copy can be obsolete.