

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 69241

Commercial denomination: DARK CRODOTS

Legal denomination: Deep frozen bakery with 16% cocoa-coating and 4,2 % topping

Box EAN code: 8424465692419

Pack EAN code: 8424465907674

Unit EAN code: 8424465692426

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 5 days

**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: -

Recommended preparation advice: Defrost 20 minutes at room temperature.

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

› LIST OF INGREDIENTS

Ingredients: Dough: WHEAT flour, vegetable fat (palm), water, margarine (vegetable fat (palm), water, vegetable oils (soya, sunflower), emulsifier (E471), acid (E330), colour (E160a)), sugar, yeast, salt, WHEAT GLUTEN, emulsifiers (E471, E472, E322)), dextrose, malted WHEAT flour, flour treatment agent (E300). Coating 16%: Sugar, vegetable fats (coconut, palm kernel, palm), defatted cocoa powder 1,5%, MILK powder, natural flavourings, stabilizer (E492), emulsifier (E322). Topping 4,2%: Chocolate mix (sugar, cocoa butter, cocoa paste, MILK powder, skimmed MILK powder, BUTTER (MILK), emulsifier (E322, E476), natural flavourings, thickener (E414)).

May contain traces of:soya, nuts, egg, mustard.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten (included their hybridised strains and products thereof)	X	-
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	-	-



	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	-	X
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	2191 kJ	-
	527 kcal	-
Fat	37 g	-
<i>of which:</i>		
- saturates	21 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	0,05 g	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	42 g	-
<i>of which:</i>		
- sugars	16 g	-
Fibre	2,4 g	-
Protein	6,6 g	-
Salt	0,67 g	0,00 g
Sodium	269 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)	88	95	103
- Dough (g)		75	
- Filling (g)		-	
- Coating (g)		16	
- Topping (g)		4	
Length / Diameter (mm)	90	96	102
Width (mm)	-	-	-
Height (mm)	39	45	51
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: Brown with cocoa pieces outside, ivory inside

Smell: Cocoa, light dairy

Flavour: Cocoa and fried doughnuts

Appearance: Pleasant, product coated in cocoa

*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	1	-	10e5 ufc/g	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	1	-	10e2 ufc/g	-
<i>Escherichia coli</i>	1	-	10 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	10 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>	5	-	*	-

*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)	314,00	3,69	4,00	14,75
Internal measures (mm)	395x285x103	-	-	-
External measures (mm)	400x290x112	80x290x0	1.000x75x0	420x170x630
Material	KM CS	SAT+ADH	PP	PEAD
Thickness (mm)	-	0,14	0,03	-
Colour (mm)	Brown	White	Transparent	Brown
Recyclable*	+	+	+	+

➤ OTHER PACKAGINGS

	994109	995323	-	-	-	-	-
Approximate weight (g)	7,50	30,00	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	290x400x11	370x270x0	-	-	-	-	-
Material	PEBD	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	Transparent	White	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No



> PALLETIZING

Bag


Units

22

Net weight (kg)

2.09

Gross weight (kg)

2.74

Pallet


Boxes/layer

8

Layers

15

Total boxes

120

Weight (kg)

354

Height (m)

1.83

Pallet type

Pallet Chep 80x120 Md

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

- Halal
- Rainforest
- 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 (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:
 - 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.