

NAME OF THE PRODUCT	CARROT CAKE WITH CHEESE TOPPING 1900 G
COMMERCIAL CATEGORY	FROZEN PASTRY PRODUCT
BRAND	SAN MARTIN
PRESENTATION	1 UNITS PER CASE
SUPPLIER	GRANDERROBLE DESSERTS, S.L.U.

RESPONSIBLE FOR APPROVAL	M ^a Cristina Diez Fernández
DATE OF APPROVAL	27/03/2020
DATE OF REVISION	27/03/2020

INDEX:

- **DATA SHEET OF RAW MATERIALS AND INGREDIENTS**
- **TECHNICAL DATA SHEET OF FINISHED PRODUCT**
- **DATA SHEET OF PACKAGING AND LABELING**
- **APPLICABLE BASIC LEGISLATION**

DATA SHEET OF RAW MATERIALS AND INGREDIENTS

<i>NAME OF PRODUCT</i>	<i>NET WEIGHT¹</i>
CARROT CAKE	1900 g

¹ In compliance with the current law with regard to effective content.

INGREDIENTS / ALLERGENS CONTENT

INGREDIENTS: Carrot sponge (51%) [water, WHEAT flour, dextrose, modified starch, raising agents (E-500ii, E-450i), EGG yolk powder, EGG albumin powder, spices, salt, colourings (E-100, E-160a, E-150a), stabilizer (E-415), sugar, WALNUT, refined sunflower oil and dehydrated carrot (1,9%)], pasteurised soft cheese (24%) [pasteurised MILK, CREAM, MILK proteins, salt, stabilizers (E-410, E-407 and E-412), preservative (E-200) and lactic ferments], sugar, CREAM, confectionery coating [sugar, water, glucose syrup, gelling agents (E-440, E-407 and E-415), acidifier (E-330) and acidity regulators (E-331iii and E-341iii)], WALNUTS, sorbitol syrup and orange peel paste {orange peel, glucose syrup - fructose, sucrose, acidity regulator (E-330) and preservative [E-220 (SULPHITES)]}..

ALLERGEN CONTENT

Contains gluten, egg, milk, nuts and sulphites. May contain traces of soya

TECHNICAL SPECIFICATIONS OF THE END PRODUCT

MICROBIOLOGICAL SPECIFICATIONS

Products are produced according to the Good Practices of Fabrication that warrant its Food Security

Microbiological criteria are taken as reference in Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs.

Microorganism	Number of colonies permitted	Analytical method
<i>Listeria monocytogenes</i>	Absence / 25 g	Vidas LMO
<i>Salmonella</i> spp	Absence / 25 g	Vidas ICS
Aerobic	< 10 ⁶ ufc/g	Plate count
Enterobacteriaceae	< 100 ufc / g	Plate count
Coliforms	< 100 ufc / g	Plate count
<i>E. coli</i>	Absence / 25 g	Coli ID
<i>Staphylococcus aureus</i> (Staph)	Absence / 0,1 g	
Yeast & Molds	< 100 ufc / g	Plate count

PHYSICAL-CHEMICAL SPECIFICATIONS

Product Parameter

Not applicable specifications own physical-chemical product

Additives (Regulation 1333/2008 on food additives)

No legal limits apply

NUTRITIONAL VALUES (mean values per 100 g of product) (Regulation 1169/2011 on food information to consumers)

ENERGETIC VALUE	1378 kJ / 330 kcal
FAT	17 g
Of which, saturated fat	7,2 g
CARBOHYDRATES	37 g
Of which, sugar	26 g
DIETARY FIBRE	3,3 g
PROTEINS	5,5 g
SALT	0,81 g

NUTRITION PRESENTATION

TABLE IN LABEL

ORGANOLEPTIC CHARACTERISTICS**DATA SHEET OF PACKAGING, LOGÍSTIC AND LABELING****PRESENTATION**

The cake is packaged in a box previously deposited on a disk, surrounded by a plasticized strip and wrapped with a blue plastic bag. The box has a label that contains all the product information.

CONDITIONS OF CONSUMPTION, STORAGE AND TRANSPORT

Mode of preparation / Consumption	Defrost for 8 hours in positive cold (6°C).
Best before / secondary best before date	Storage instructions: -Freeze (-18°C) until best-before date. -Refrigeration: 48 hours. ONCE DEFROSTED DO NOT REFREEZE
Conservation	Maintain at -18°C. Deep-frozen product. Once unfrozen do not refreeze.
Transport	Frozen. -18°C.

LABELLING (Regulation 1169/2011 and Royal Order 474/2014)*Name of the product.**Ingredients. Allergen contents.**Preparation Method. Preservation Method. Net Weight. Number of Portions.**Use before date.**Origin place. Company identification**Lot***APPLICABLE BASIC LEGISLATION****Compliance with any legislation applicable to the product as well as the update.****Among them:**

- • Regulation 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- • Hygiene Package: Regulation 852/2004 on the hygiene of foodstuffs, Regulation 853/2004 laying down specific hygiene rules for food of animal origin and Regulation 854/2004 establishing the specific rules for the organization of official controls on products of animal origin intended for human consumption
- • Regulation 2073/2005 on microbiological criteria for foodstuffs
- • Regulation 1881/2006 for the maximum levels for certain contaminants in foodstuffs sets
- • Regulation 1333/2008 on food additives
- • Regulation 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food
- • Regulation 1935/2004 on materials and articles intended to come into contact with food
- • Regulation 1169/2011 on food information to consumers
- • Royal Decree 140/2003 by which health criteria for the quality of water for human consumption

Ingredient Name or Compound Name or E-number	% of sub-ingredient in each Compound	% of ingredient or compound in Final Product	Position in Ingredient List
Carrot sponge	water, WHEAT flour, dextrose, modified starch, raising agents (E-500ii, E-450i), EGG yolk powder, EGG albumin powder, spices, salt, colourings (E-100, E-160a, E-150a), stabilizer (E-415), sugar, WALNUT, refined sunflower oil and dehydrated carrot (1,9%)	51	1
pasteurised soft cheese	pasteurised MILK, CREAM, MILK proteins, salt, stabilizers (E-410, E-407 and E-412), preservative (E-200) and lactic ferments	23,99	2
sugar		12,5	3
CREAM		6,19	4
confectionery coating	sugar, water, glucose syrup, gelling agents (E-440, E-407 and E-415), acidifier (E-330) and acidity regulators (E-331iii and E-341iii)	3,57	5
WALNUTS		1,28	6
sorbitol syrup		0,91	7
orange peel paste	orange peel, glucose syrup - fructose, sucrose, acidity regulator (E-330) and preservative [E-220 (SULPHITES)]	0,56	8