

<b>PALACIOS</b> <i>El secreto de una familia.</i>	<b>TECHNICAL DATA SHEET</b>	FP 19.10
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<b>NAME OF THE PRODUCT</b>	<b>CHEESECAKE RASPBERRY 14P</b>
<b>COMMERCIAL CATEGORY</b>	<b>FROZEN PASTRY PRODUCT</b>
<b>BRAND</b>	<b>SAN MARTÍN</b>
<b>PRESENTATION</b>	<b>1 UNIT CASE</b>
<b>SUPPLIER</b>	<b>GRANDERROBLE DESSERTS, S.L.U.</b>

<b>RESPONSIBLE FOR APPROVAL</b>	Mª Cristina Díez Fernández
<b>DATE OF APPROVAL</b>	18/06/2020
<b>DATE OF REVISION</b>	04/10/2022

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DATA SHEET OF RAW MATERIALS AND INGREDIENTS		
PRODUCT DESCRIPTION		NET WEIGHT <sup>1</sup>
CHEESECAKE RASPBERRY		1450 g
<sup>1</sup> In compliance with the current law with regard to effective content.		
INGREDIENTS / ALLERGENS CONTENT		
<b>INGREDIENTS:</b> Pasteurised soft cheese (43%) [pasteurised cow's MILK, CREAM (MILK), MILK proteins, salt, stabiliser (E-410), preservative (E-200) and lactic ferments], biscuit {WHEAT flour (GLUTEN), sugar, vegetable fat from palm, glucose and fructose syrup, raising agents (ammonium and sodium bicarbonate), salt, colouring (E-150d), antioxidants [sodium metabisulphite (SULPHITES) and ascorbic acid] and flavourings}, white chocolate [sugar, cocoa butter, whole MILK powder, emulsifier (SOYA lecithin) and natural vanilla flavouring], sugar, pasteurised MILK, BUTTER (MILK), modified starch (E-1414), gelatine, MILK whey powder, dextrose, water, pasteurised liquid EGG, raspberry purée (2,3%) [raspberry and sugar (sucrose)], confectionery product [sugar, water, glucose syrup, gelling agents (E-440iii, E-407 and E-415), acidifier (E-330), acidity regulators (E-331iii and E-341iii), firming agent (E-508)], flavouring, modified starch (E-1422), salt, invert sugar syrup, stabiliser (E-407), acidifier (E-330) and cinnamon.		
<b>ALLERGEN CONTENT:</b> May contain traces of nuts and sesame.		
TECHNICAL SPECIFICATIONS OF THE END PRODUCT		
MICROBIOLOGICAL ESPECIFICATIONS		
Products are produced according to the Good Practices of Fabrication that warrantee its Food Security.		
<i>Microbiological criteria are taken as reference in Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs.</i>		
Microorganism	Number of colonies permitted	Analytical method
<i>Listeria monocytogenes</i>	Absence / 25 g	Xpress Lifes
<i>Salmonella</i> spp	Absence / 25 g	Fagos Lifes
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)**

<b>ENERGETIC VALUE</b>	1415 kJ / 339 kcal
<b>FAT</b>	20 g
<b>Of which, saturated fat</b>	14 g
<b>monounsaturated</b>	33 g
<b>polyunsaturates</b>	23 g
<b>CARBOHYDRATES</b>	1,1 g
<b>Of which, sugar</b>	5,8 g
<b>DIETARY FIBRE</b>	0,69 g
<b>PROTEINS</b>	1415 kJ / 339 kcal
<b>SALT</b>	20 g

**ORGANOLEPTIC CHARACTERISTICS**

APPEARANCE: cake consisting of a compact biscuit base, cream cheese and decorated with bright raspberry veining.

FLAVOUR: characteristic cheese and raspberry.

TEXTURE: creamy.

COLOUR: white the cream cheese, red the veining and brown the biscuit base.

**DATA SHEET OF PACKAGING, LOGÍSTIC AND LABELLING****PRESENTATION**

The cake is packaged in a box previously placed on a disc, surrounded by a plastic strip and wrapped in a plastic bag. The box contains the label with all the product information.

**CONDITIONS OF CONSUMPTION, STORAGE AND TRANSPORT**

<b>Mode of preparation / Consumption</b>	Defrosting: 7 hours in positive cold (2-6° C). ONCE DEFROSTED DO NOT REFREEZE
<b>Best before / secondary best before date</b>	Estimated shelf life: 548 days from the date of preparation. Once thawed, store in the refrigerator for a maximum of 2 days.
<b>Conservation</b>	In freezing (-18°C): until the date of preferential consumption. Once unfrozen do not refreeze.
<b>Transport</b>	The shipping temperature shall be ≤-18°C.

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### ***LABELLING (Regulation 1169/2011 on food information provided to the consumer)***

*Name of the product.*

*Ingredients. Allergen contents.*

*Preparation Method. Preservation Method. Net Weight. Number of Portions.*

*Best before date.*

*Place of Origin.. 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 853/2004 on the hygiene of foodstuffs, Regulation 854/2004 laying down specific hygiene rules for food of animal origin and Regulation 853/2004 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 1831/2003 for the maximum levels for certain contaminants in foodstuffs
- 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