

NAME OF THE PRODUCT	DEATH BY CHOCOLATE 16P 2000 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	16/12/2016
DATE OF REVISION	13/02/2019

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DATA SHEET OF RAW MATERIALS AND INGREDIENTS

NAME OF PRODUCT	NET WEIGHT¹
DEATH BY CHOCOLATE 16P	2000 GR

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

INGREDIENTS / ALLERGENS CONTENT

INGREDIENTS: Dark chocolate coating and dark chocolate (16%) [cocoa paste, sugar, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavoring], chocolate flakes (11%), [sugar, cocoa paste, defatted cocoa powder, powdered MILK fat, emulsifier (SOY lecithin), natural vanilla flavoring], pasteurized EGG, milk preparation [BUTTERMILK, non-hydrogenated vegetable fat of palmiste and palm, CREAM, sugar, water, glucose, humectant (sorbitol), MILK proteins, emulsifiers (E-472b, E-435, E-475), stabilizers (E-331, E-410, E-407)], confectionary coating product [sugar, water, glucose syrup, gelling agents (E-440, E-407 and E-415), acidulate (E-330) and acidity correctors (E-331iii and E-341iii)], sugar, WHEAT flour, water, cocoa powder, cream [pasteurized CREAM and stabilizer (E-407)], whole MILK, coloring (E-150a), inverted sugar syrup, margarine [palm, coconut and sunflower vegetable oils and fats, water, emulsifier (E-471), and acidulate (E-330)], caramel syrup [glucose syrup, sugar, water], BUTTER, dried glucose syrup, gelatin, glucose, modified starch (E-1414), acidity corrector (E-450i), salt, emulsifiers 8E-471, E-477 and E-470) and gasifiers (E-450i and E-500ii).

ALLERGEN CONTENT

May contain nuts and sulphites.

TECHNICAL SPECIFICATIONS OF THE END PRODUCT

MICROBIOLOGICAL SPECIFICATIONS

Products are produced according to the Good Practices of Fabrication that warrantee 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>E. Coli</i>	< 10 ufc/g	Aus/Pres Verde Brillante/Recuento en placa COLI ID
Enterobacterias lactosa +	< 100 ufc / g	VRBL. Recuento en placa
<i>Listeria monocytogenes</i>	<100 ufc/g	Vidas LMO
<i>Salmonella spp</i>	Ausencia / 25 g	Vidas ICS

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	1502 kJ / 359 kcal
FAT	17 g
Of which, saturated fat	11 g
CARBOHYDRATES	44 g
Of which, sugar	38 g
DIETARY FIBRE	5,0 g
PROTEINS	5,0 g
SALT	0,37 g

NUTRITION PRESENTATION

TABLE IN LABEL

ORGANOLEPTIC CHARACTERISTICS



Flavor: chocolate.

Color: brown.

Appearance: Chocolate cake, stuffed with chocolate cream, covered with truffle, bathed in a chocolate sauce and chocolate flakes.

Texture: Creamy with a fluffy and crispy touch

Consistency: compact, firm

DATA SHEET OF PACKAGING, LOGÍSTIC AND LABELING

PRESENTATION

The cake is showed portioned in an individual box over a tray. The box has de label with all the product information.

Lot: Letter "L", number of the last digit of the current year, three digits to the cumulative year and one letter to the Swift: A morning and B afternoon.

CONDITIONS OF CONSUMPTION, STORAGE AND TRANSPORT

Mode of preparation / Consumption	Defrost for 10 hours in positive cold (2-6°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
Dark chocolate coating and dark chocolate	cocoa paste, sugar, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavoring	16	1
chocolate flakes	sugar, cocoa paste, defatted cocoa powder, powdered MILK fat, emulsifier (SOY lecithin), natural vanilla flavoring	11	2
pasteurized EGG		10,38	3
milk preparation	BUTTERMILK, non-hydrogenated vegetable fat of palmiste and palm, CREAM, sugar, water, glucose, humectant (sorbitol), MILK proteins, emulsifiers (E-472b, E-435, E-475), stabilizers (E-331, E-410, E-407)	10,18	4
confectionary coating product	sugar, water, glucose syrup, gelling agents (E-440, E-407 and E-415), acidulate (E-330) and acidity correctors (E-331iii and E-341iii)	9,86	5
sugar		9,221	6
WHEAT flour		6,083	7
water		4,892	8
cocoa powder		3,777	9
cream	pasteurized CREAM and stabilizer (E-407)	3,565	10
whole MILK		2,936	11
coloring (E-150a)		2,561	12
inverted sugar syrup		2,41	13
margarine	palm, coconut and sunflower vegetable oils and fats, water, emulsifier (E-471), and acidulate (E-330)	2,146	14
caramel syrup	glucose syrup, sugar, water	1,812	15
BUTTER		1,741	16
stabilizer	dried glucose syrup, gelatin, glucose, modified starch (E-1414), acidity corrector (E-450i), salt	0,581	17
emulsifiers	E-471, E-477 and E-470	0,356	18
Raising agents	E-450i and E-500ii	0,249	19
Gelatin		0,179	20
Salt		0,071	21