

<b>NAME OF THE PRODUCT</b>	<b>BROWNIE CHEESECAKE WITH OREO 1800G</b>
<b>COMMERCIAL CATEGORY</b>	<b>FROZEN PASTRY PRODUCT</b>
<b>BRAND</b>	<b>SAN MARTIN</b>
<b>PRESENTATION</b>	<b>1 UNITS PER CASE</b>
<b>SUPPLIER</b>	<b>GRANDERROBLE DESSERTS, S.L.U.</b>

<b>RESPONSIBLE FOR APPROVAL</b>	M <sup>a</sup> Cristina Diez Fernández
<b>DATE OF APPROVAL</b>	21/12/2016
<b>DATE OF REVISION</b>	20/01/2020

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**DATA SHEET OF RAW MATERIALS AND INGREDIENTS**

<b>NAME OF PRODUCT</b>	<b>NET WEIGHT<sup>1</sup></b>
<b>BROWNIE CHEESECAKE WITH OREO 1800G</b>	<b>1800G</b>

<sup>1</sup> In compliance with the current law with regard to effective content.

**INGREDIENTS / ALLERGENS CONTENT**

**INGREDIENTS:** Pasteurized soft cheese (27%) [pasteurized MILK, CREAM, salt and lactic ferments], sugar, Oreo® biscuit (14%) [WHEAT flour, sugar, vegetable fat palm, nabine vegetable oil, fat-free cocoa powder, WHEAT starch, glucose-fructose syrup, raising agents (E-501, E-503 and E-500), salt, emulsifiers (SOYA lecithin and sunflower lecithin) and flavoring], margarine [vegetable fat from palm and vegetable oils from sunflower and coconut, water, emulsifier (E-471; lecithins), acidifier (E-330)], pasteurized EGG, WHEAT flour, white chocolate [sugar, cocoa butter, whole MILK powder, emulsifier (SOYA lecithin) and vanilla natural flavor], sour cream (pasteurized CREAM and lactic ferments), defatted cocoa powder, modified starch (E-1414), gelatin, whey (MILK) powder, dextrose, water, sorbitol syrup, NUTS, whole MILK, powder EGG, dark chocolate [cocoa butter, sugar, emulsifier (SOYA lecithin), vanilla natural flavor], coating confectionary product [sugar, water, glucose syrup, gelling agents (E-440, E-407 and E-415), acidulant (E-330), acidity corrector (E-331(iii) y E-341(iii))], skimmed MILK powder, cream [pasteurized CREAM and stabilizer (E-407)] and raising agents (E-450i y E-500ii).

**ALLERGEN CONTENT**

May content traces of other nuts and sulfites.

**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.**

<b>Microorganism</b>	<b>Number of colonies permitted</b>	<b>Analytical method</b>
<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
Coliformes	< 100 ufc / g	VRBL. Recuento en placa

**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>	385 kcal / 1606 kJ
<b>FAT</b>	22 g
<b>Of which, saturated fat</b>	12 g
<b>CARBOHYDRATES</b>	39 g
<b>Of which, sugar</b>	26 g
<b>DIETARY FIBRE</b>	3,0 g
<b>PROTEINS</b>	6,2 g
<b>SALT</b>	0,88 g

**NUTRITION PRESENTATION**

TABLE IN LABEL

**ORGANOLEPTIC CHARACTERISTICS**

Delicious brownie topped with cream cheese and oreo cookies.

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

The brownie is packaged on a laminated tray inside a cardboard box. In the box sticks a label with all the information that describes the product, including batch and expiration date.

**CONDITIONS OF CONSUMPTION, STORAGE AND TRANSPORT**

<b>Mode of preparation / Consumption</b>	Defrost for 9 hours in positive cold (2-6°C).
<b>Best before / secondary best before date</b>	Storage instructions: -Freeze (-18°C) until best-before date. -Refrigeration: 48 hours. ONCE DEFROSTED DO NOT REFREEZE
<b>Conservation</b>	Maintain at -18°C. Deep-frozen product. Once unfrozen do not refreeze.
<b>Transport</b>	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
Pasteurized white cheese	pasteurized MILK, CREAM, salt and lactic ferments	26,9	1
sugar		17,64	2
OREO biscuit ®	[WHEAT flour, sugar, vegetal fat palm, raps vegetable oil, cocoa powder, WHEAT starch, glucose and fructose syrup, raising agents (E-503, E-501 and E-500), salt, emulsifiers (SOYA lecithin and sunflower lecithin) and flavour]	14,47	3
margarine	palm, coconut and sunflower oils and fats, water, emulsifier (E-471; lecithins), acidifier (E-330)	8,98	4
pasteurized liquid EGG		8	5
WHEAT flour		6,91	6
white chocolate	sugar, cocoa butter, whole MILK powder, emulsifier (SOYA lecithin) and vanilla natural flavour	3,75	7
sour cream	pasteurized CREAM and lactic ferments	3,07	8
fat-reduced cocoa powdered		2,17	9
release agent		1,49	
stabilizer	modified starch (E-1414), gelatin, whey MILK powder, dextrose	1,33	10
water		1,33	11
sorbitol syrup		1	12
NUTS		0,88	13
whole MILK		0,75	14
powder EGG		0,3	15
dark chocolate	[cocoa butter, sugar, emulsifier (SOYA lecithin), vanilla natural flavor],	0,25	16
coating confectionary product	[sugar, water, glucose syrup, gelling agents (E-440, E-407 and E-415), acidulant (E-330), acidity corrector (E-331(iii) y E-341(iii))]	0,2	17
skimmed MILK powder		0,2	18
Salt		0,2	19
cream	CREAM and stabilizer (E-407)	0,1	20
Raising agents	(E-450i y E-500ii)	0,08	21