

NAME OF THE PRODUCT	BROWNIE WITH NUTS 1700GR 24P
COMMERCIAL CATEGORY	FROZEN PASTRY PRODUCT
BRAND	SAN MARTÍN
PRESENTATION	ONE UNIT CASE
SUPPLIER	GRANDERROBLE DESSERTS, S.L.U.

RESPONSIBLE FOR APPROVAL	Mª Cristina Diez Fernández
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DATA SHEET OF RAW MATERIALS AND INGREDIENTS

PRODUCT DESCRIPTION	NET WEIGHT¹
BROWNIE WITH NUTS 24P	1700G

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

INGREDIENTS / ALLERGENS CONTENT

INGREDIENTS: Sugar, pasteurized liquid EGG, WHEAT flour, margarine [coconut and sunflower vegetable oils and fats, water, emulsifier (E-471), acidifier (citric acid)], dark chocolate coating [sugar, cocoa paste, cocoa butter, emulsifier (SOY lecithin) and natural vanilla flavor], brown sugar, defatted cocoa powder, NUTS (2.8%), humectant (E-420ii), water, flavor and salt.

CONTENT IN ALLERGENS:

Contains egg, gluten, soy and nuts.

May contain other nuts, milk, and sulphites.

TECHNICAL SPECIFICATIONS OF THE END PRODUCT

MICROBIOLOGICAL ESPECIFICACIONES

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
<i>Salmonella spp</i>	Ausencia / 25 g	Vidas ICS
<i>Listeria monocytogenes</i>	<100 ufc/g	Vidas LMO
Enterobacterias lactosa +	< 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)

ENERGETIC VALUE	1769 kJ / 422 kcal
FAT	19 g
Of which, saturated fat	11 g
CARBOHYDRATES	54 g
Of which, sugar	43 g
DIETARY FIBRE	6,9 g
PROTEINS	2 g
SALT	0,47 g

ORGANOLEPTIC CHARACTERISTICS

Chocolate flavour
Color: Dark Chocolate
Appearance: Chocolate brownie with walnuts cut into 24 servings
Texture: Spongy
Consistency: Firm

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

The cake is presented on a white disk, surrounded by a strip of laminated cardboard, inside a blue bag and all in a cardboard box where the label with the product information will go.

CONDITIONS OF CONSUMPTION, STORAGE AND TRANSPORT

Mode of preparation / Consumption	Defrost mode: - Refrigeration (4-6°C) 4 hours. When defrosting, keep a maximum of 48 hours in a refrigerator (0°C and 4°C). Do not refreeze once thawed.
Best before / secondary best before date	Freezing: 548 days after the date of manufacture indicated with day, month and year. In refrigeration: 48 hours.
Conservation	Keep at -18°C. Frozen product. Once defrosted, do not refreeze.
Transport	Frozen. At -18°C.

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 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