

R.03.01.02

Date: 22/08/2024
Version: 1.6

 AudensFood	PRODUCT TECHNICAL DATA SHEET	

Reference:	300053	Box Format:	8x175 g
Description:	MINI BAKED CREAM PASTRIES - Mini cream-filled puff pastry tartlets	Bar code:	05602196170106
Brand:	COZINHA PRONTA		

PRODUCT INFORMATION

Ingredients:				
Water, WHEAT flour, margarine [vegetable oil and fats (palm, sunflower), water, emulsifier (E-471), salt, acidulant (E-330), flavouring, colorant (E-160a)], sugar, partially skimmed MILK powder, pasteurised EGG yolk, pasteurised EGG, custard cream mix [sugar, modified potato starch, dextrose, MILK whey powder, palm fat, stabilisers (E-339ii, E-450iii, E-516), acidity regulators (E-341i, E-504ii), dehydrated glucose syrup, preservatives (E-202, E-200), thickener (E-401), colorants (E-160b(ii), E-160ai), flavouring and MILK proteins], salt, modified starch, cream (0.3%) [pasteurised LIGHT CREAM, stabilisers (E-407, E-508)], lemon peel, cinnamon.				
Allergens:				
	Contains as ingredient		May contain traces	
	YES	NO	YES	NO
Gluten	x			
Crustaceans		x	x	
Egg	x			
Fish		x	x	
Soya		x	x	
Dairy products	x			
Nuts		x	x	
Celery		x	x	
Mustard		x	x	
Molluscs		x	x	
Sulphites		x		x
Peanuts		x		x
Sesame		x		x
Lupins		x		x
GMOs:				
This product does not contain genetically modified organisms (GMOs) and therefore does not need to be labelled in accordance with regulations 1829/2003 and 1830/2003.				
Product format:				
Approx. 25 g/unit				

Instructions:	
OVEN: Preheat the oven to 220°C, with the fan and top and bottom heaters on. Without defrosting, remove the product from the container and place the cakes in their aluminium moulds in the middle of the oven on a baking sheet. Let the cakes thaw and heat for about 10 minutes. Take the cakes out of the oven. Then remove them from the aluminium moulds and place them on absorbent paper before serving.	

Nutritional values:					
Mean values per 100 g.					
Energy value:	1290 kJ/308 kcal	+/- 25%	Protein:	5 g	+/- 25%
Fat:	14 g	+/- 25%	Of which saturates:	7 g	+/- 25%
Carbohydrates:	41 g	+/- 25%	Of which sugars:	20 g	+/- 25%
Dietary fibre:	1.3 g	+/- 25%	Salt:	0.7 g	+/- 25%

Expected use:

This product is intended for consumption by people of any age, including children and the elderly. Not suitable for people who are allergic to any of the ingredients indicated in the "allergens" section. Not suitable for vegetarians, lacto-vegetarians, ovo-vegetarians or lacto-ovo-vegetarians.

Storage conditions:

Deep-frozen product. Store at -18°C. Do not refreeze once defrosted

Best before:

12 months from the production date

Batch coding:

1st digit: specifies the production plant/2nd digit: last number of the year of production

3rd/4th/5th digits: date of the year of production

Example 20008 Production date: 8 January 2020

SPECIFICATIONS

All our ingredients and finished products undergo an organoleptic, physicochemical and microbiological testing process

Organoleptic Characteristics:

Mini cream cakes made from a puff pastry base and a creamy filling. Characteristic smell and flavour of the product.

Microbiological**Characteristics:**

	Limits
Total coliforms:	<10,000 cfu/g
Escherichia coli:	<100 cfu/g
Salmonella	Absence/ 25 g
Staphylococcus aureus:	<100 cfu/g
Listeria monocytogenes:	<100 cfu/g
Moulds and yeasts	

PACKAGING CHARACTERISTICS**Container and packaging:**

	Material	Thickness	Length	Width	Height	Weight (tare)
Moulds	Aluminium			∅ 58 mm	18 mm	
Tray	PET		220 mm	130 mm	25 mm	12.9 g
Coil	OPP	0.25 mm		370 mm		2 g
Master specifications	Corrugated cardboard		283 mm	235 mm	122 mm	151.5 g

Palletisation:

In Euro (EUR) Pallet

Boxes/Pallet:	168	Net weight of pallet:	235.20 kg
Total Bases:	12	Pallet Height:	1.66 m
Base boxes:	14		

Note: For technological improvement, legislative, quality, nutritional or food safety reasons, of the product and associated processes, the company reserves the right to modify any of the ingredients, in such a way that the substance or technological and organoleptic characteristics of the product are not modified substantially.