



TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 61575

Commercial denomination: APPLE DOTS - 277197822

Legal denomination: Deep frozen ready-to-eat bakery with 21% filling , 14% coating and 5,3% topping

Box EAN code: 8424465615753

Pack EAN code:

Unit EAN code: 8424465914818

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 4 days at room temperature

**The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

› STORAGE AND PREPARATION ADVICE

Storage: Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: 20 minutes at room temperature

Ferment: -

Bake at: -

Recommended preparation advice: Defrost 30 minutes at room temperature.

**The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

› LIST OF INGREDIENTS

Ingredients: WHEAT flour, water, vegetable fats (palm, palm kernel, coconut), sugar, apple puree 8,5%, glucose syrup, MILK whey powder, vegetable oil (sunflower or rapeseed)*, dextrose, glucose-fructose syrup, yeast, concentrated apple puree 1,1%, lactose (MILK), humectant (E422), SOYA flour, starch, raising agents (E450, E500), salt, emulsifiers (E322, E471, E481), WHEAT fiber, acidity regulators (E330, E327), thickeners (E440, E410, E415), gelling agent (E440), antioxidant (E300), natural flavourings, acid (E330), preservative (E202), colour (E160a), colouring food (spirulina extract), skimmed MILK powder, flavouring, flour treatment agent (E300). *The oil contained in this product can be sunflower or rapeseed. Check the last letter of the batch number: G=Sunflower/ N=Rapeseed.

May contain traces of:nuts, egg, mustard.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten (included their hybridised strains and products thereof)	X	-
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	X
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	X	-
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	-	X
Almonds	-	-
Hazelnuts	-	X
Walnuts	-	-

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	X
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1843 kJ	-
	442 kcal	-
Fat	26 g	-
<i>of which:</i>		
- saturates	17 g	-
- mono-unsaturates	5,9 g	-
- polyunsaturates	1,6 g	-
- trans	0,3 g	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	45 g	-
<i>of which:</i>		
- sugars	33 g	-
Fibre	1,4 g	-
Protein	5,1 g	-
Salt	1,2 g	0,00 g
Sodium	485 mg	-
Cholesterol	0,2 mg	-

*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

➤ WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
Weight (g)	67	75	82
- Dough (g)		44	
- Filling (g)		16	
- Coating (g)		11	
- Topping (g)		4	
Length / Diameter (mm)	78	84	90
Width (mm)	-	-	-
Height (mm)	31	34	37
Approximate weight baked product	-		Pack weight -

*The weight of the baked product may vary depending on the baking conditions of the finished product.

➤ ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour: -

Smell: -

Flavour: -

Appearance: -

*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

➤ MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	1	-	10e5 ufc/g	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	1	-	10e2 ufc/g	-
<i>Escherichia coli</i>	1	-	10 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	10 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	5	-	*	-

*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

PACKAGING AND PALLETIZING INFORMATION

➤ PACKAGINGS

	Carton	Label	Seal	Bag
Approximate weight (g)	247,00	3,69	4,00	14,75
Internal measures (mm)	390x285x110	-	-	-
External measures (mm)	395x285x117	80x290x0	1.000x75x0	420x170x630
Material	KB CS	SAT+ADH	PP	PEAD
Thickness (mm)	3,03	0,14	0,03	-
Colour (mm)	9	1	2	9
Recyclable*	+	+	+	+

➤ OTHER PACKAGINGS

	-	-	-	-	-	-	-
Approximate weight (g)	-	-	-	-	-	-	-
Internal measures (mm)	-	-	-	-	-	-	-
External measures (mm)	-	-	-	-	-	-	-
Material	-	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	-	-	-	-	-	-	-
Recyclable*	-	-	-	-	-	-	-

*+=Yes / -=No



> PALLETIZING

Bag


Units

36

Net weight (kg)

2.7

Gross weight (kg)

2.97

Pallet


Boxes/layer

8

Layers

15

Total boxes

120

Weight (kg)

381

Height (m)

1.9

Pallet type

Euro. 800x1200mm

PICTURE OF READY-TO-EAT PRODUCT

CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

> CLAIMS OR STAMPS OF COMMUNICATION:

APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EC) 1881/2006, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
 - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
 - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.

Any printed copy can be obsolete.