

TECHNICAL DATA SHEET

Reference: 24260

Product name: CONFETTI DOTS

EAN Box Code: 8424465242607

TYPE OF PRODUCT

Deep frozen pastry

INGREDIENTS

Dough: WHEAT flour, water, vegetable fat (palm, antioxidants (E304, E306, E330)), vegetable oil (sunflower), dextrose, yeast, SOYA flour, MI LK whey powder, raising agents (E450, E500), salt, emulsifiers (E471, E481), skimmed MILK powder, colour (E160a) and flavouring. Coating 16%: Sugar, vegetable fat (coconut, palmkernel, antioxidant s (E304, E306)), MILK whey powder, lactose (MILK), starch, stabilise r (E492) and emulsifier (E322). Topping 5.4%: Sugar, glucose syrup, vegetable fat (palm), spinach powder, beetroot concentrate, emulsifier (E322) and turmeric root extract.

Best consumed before: 365 days
Microbiological stability of product after baking : 0 days

PRODUCT CHARACTERISTICS

Frozen product	average	minimum	maximum
weight (g)	56	50	62
length or diameter (mm)	95	88	102
width (mm)			
height (mm)	35	31	39
perimeter (mm)			
average dough weight (g)	44		
filling weight (g)			
coating weight (g)	12		
Baked product	average	minimum	maximum
Approx. weight (g)			
Length (cm)			

Average nutritional information per 100g

	Packaged product	Ready-to-eat product*	
Energy		kJ	kJ
		kcal	kcal
Fat	g	35.7	g
of which:			
-- saturates	g	17.6	g
-- monounsaturates	g	13.2	g
-- polyunsaturates	g	4.6	g
Carbohydrates	g	38.2	g
of which:			
Sugars	g	23.4	g
Fibre	g	1.2	g
Protein	g	5.4	g
Salt	g	1	g
Omega-3 fatty acids	g		g

* Average nutritional values per 100g of the ready-to-eat product following the preparation instructions.

MICROBIOLOGICAL CRITERIA	n	c	m	M
- Mesophilic aerobic total	1		10e4 ufc/g	
- Enterobacteria				
- Escherichia coli	1		10 ufc/g	
- Staphylococcus aureus	1		10 ufc/g	
- Salmonella/Shigella				
- Moulds				
- Yeasts	1		Ausencia/25g	
- Sulphite-reducing clostridium				
- Listeria Monocytogenes	5		Ausencia/25g	
- Bacillus Cereus				
- Coliforms	1		10e2 ufc/g	
- Anaerobics				

FOOD ALLERGENS

Allergens	As an ingredient	Possible cross contamination
Cereals that contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derived products)	X	
Crustacean shellfish and products thereof		
Eggs and products thereof		T
Fish and products thereof		
Peanuts and products thereof		
Soya and products thereof	X	
Milk and products thereof (including lactose)	X	
Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and products thereof		T
Celery and products derived thereof		
Mustard and products derived thereof		
Sesame seeds and products derived thereof		
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as SO ₂		
Lupins and products derived thereof		
Molluscs and products derived thereof		

PACKING AND PACKAGING


	BAG	SEAL	LABEL	CARTON
Material	PEAD	PP	SAT+ADH	KB CS
Inside dimensions (mm)	170,00			390x285x110
Outside dimensions (mm)	630x420x0	1.000x75x0	80x290x0	396x291x118
Thickness (mm)	0,02	0,03	0,14	3,03
Colour	6	2	1	9
Design	Anónimo	Anónimo	Anónimo	Yaya Gran
Approx. weight (g)	16,55	4,00	2,39	216,00
Recyclable (+/-)	+	+	-	+

1. white 2. transparent 3. yellow 4. orange 5. red
6. blue
7. green 8. metallic 9. brown 10. pink 11. anonymous



	Units	Net weight (kg)	Gross weight (kg)
CARTON	36	2.02	2.25

PALLET CONFIGURATION

	Cartons/Layer	Layers	Total cartons	Weight (kg)	Height (m)	PALLET
CARTON		15	120	295	1.92	Euro. 800x1200mm

STORAGE CONDITIONS

Store:
Do not refreeze after thawing.

INSTRUCTIONS FOR PREPARATION

Thaw:	15 - 20 minutes	at room temperature
Proof at:	-- °C	fermentation temperature fermentation time
Bake at:	°C	cooking temperature cooking time

Baking and thawing times are intended for guidance and are dependant upon the conditions and temperature in your premises.

Remarks: Thaw for about 15-20 minutes at room temperature.

ORGANOLEPTIC CHARACTERISTICS OF THE FINISHED PRODUCT

Colour:	White outside, colored and golden, ivory inside
Smell:	Intense cocoa, slightly milky
Taste:	Intense cocoa and fried dough pastries
Appearance:	Pleasant, with coverage white and colorful decor

APPLICABLE REGULATIONS

In accordance with the applicable legislation
This product is NOT of Genetically Modified Origin (GMO), in accordance with the European Directive EC/2003/1830 and EC/2003/1829.

PHOTOGRAPH OF THE BAKED PRODUCT



COMMUNICATION LOGOS

Any printed copy may be out of date.