

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 61584

Commercial denomination: CHEESECAKE 1100G BY ALBERT ADRIÀ (1u)

Legal denomination: Deep frozen pasteurised white cheese (39%) baked cake

Box EAN code: 8424465615845

Pack EAN code:

Unit EAN code: 8424465938449

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 5 days in refrigeration

**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: 12 hours in refrigeration

Ferment: -

Bake at: -

Recommended preparation advice: Defrost the product in the refrigerator 12 hours approx. Once it has been defrosted keep always in the refrigerator for a maximum of 5 days.

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

› LIST OF INGREDIENTS

Ingredients: Pasteurized white CHEESE (MILK, CREAM (MILK), salt, stabilisers (E410, E407), preservative (E202)), CREAM (CREAM (MILK), stabiliser (E407)), sugar, pasteurized liquid EGG white, pasteurized liquid YOLK, after the fermentation pasteurized YOGHURT (CREAM (MILK), cow MILK, MILK proteins, dairy-ferments), WHEAT flour, salt (refined salt, anti-caking agent (E535)), gelling agent (E415).

May contain traces of: Soy, nuts.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten	X	-
(included their hybridised strains and products thereof)		
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	-	X
Hazelnuts	-	X
Walnuts	-	X

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	X
Pecan nuts	-	-
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	1209 kJ	1209 kJ
	291 kcal	291 kcal
Fat	22 g	22 g
<i>of which:</i>		
- saturates	14 g	14 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	18 g	18 g
<i>of which:</i>		
- sugars	17 g	17 g
Fibre	0,5 g	0,5 g
Protein	5,0 g	5,0 g
Salt	0,87 g	0,87 g
Sodium	348 mg	348 mg
Cholesterol	-	-

*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)	1090	1100	1110
- Dough (g)		1100	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	200	200	200
Width (mm)	-	-	-
Height (mm)	-	-	-

Approximate weight baked product 1100 g

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: Golden

Smell: Characteristic of baked cheesecake

Flavour: Characteristic of baked cheesecake

Appearance: Baked cheesecake

*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	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
<i>Escherichia coli</i>	-	-	-	-
<i>Coagulase-positive staphylococci</i>	-	-	-	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	-	*
<i>Listeria monocytogenes</i>	1	-	-	<1,0e2 ufc/g

*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)	127,00	3,48	-	-
Internal measures (mm)	220x220x65	-	-	-
External measures (mm)	228x226x68	140x167x140	-	-
Material	KM CS	PAPEL	-	-
Thickness (mm)	1,30	0,13	-	-
Colour (mm)	Brown	White	-	-
Recyclable*	+	-	-	-

➤ OTHER PACKAGINGS

	-	816031	-	-	-	-	-
Approximate weight (g)	-	31,00	-	-	-	-	-
Internal measures (mm)	-	0x0x0	-	-	-	-	-
External measures (mm)	-	217x0x0	-	-	-	-	-
Material	-	CAR+PLS	-	-	-	-	-
Thickness (mm)	-	0,78	-	-	-	-	-
Colour	-	Black	-	-	-	-	-
Recyclable*	-	S	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units

1

Net weight (kg)

1.1

Gross weight (kg)

1.23

Pallet



Boxes/layer

15

Layers

26

Total boxes

390

Weight (kg)

505

Height (m)

1.92

Pallet type

Pallet Chep 80x120 Md

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 (EU) 2023/915, and subsequent modifications, by which the maximum levels for certain contaminants in food.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- 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.