

## TECHNICAL DATA SHEET

Reference: 45161

Product name: PASTEL DE NATA

EAN Box Code: 8424465451610

### TYPE OF PRODUCT

Frozen Pastry

### INGREDIENTS

Filling 66%: Water, sugar, pasteurized EGGYOLK, WHEAT flour, WHEY, pasteurized EGG white, corn starch, vegetable margarine (vegetable oils (soya and sunflower) and vegetable fat (palm), water, emulsifier (E471), acidity regulator (E330), flavours, colour (E160a)). Dough 34%: WHEAT flour, vegetable margarine (sunflower oil, vegetable fat (palm fat), water, salt, acidity regulator (E330 and E331), emulsifiers (E471 and lecithin), MILK whey powder, preservative (E202), antioxidant (E306 and E304), flavourings and colour (E160a), water, salt.

Best consumed before: 270 days  
Secondary expiration: 5 days

### PRODUCT CHARACTERISTICS

Frozen product	average	minimum	maximum
weight (g)	66	61.5	70.5
length or diameter (mm)	73	71	75
width (mm)	73	71	75
height (mm)	22	21	23
Baked product	average	minimum	maximum
Approx. weight (g)	61	57	65

### Average nutritional information per 100g

	Packaged product		Ready-to-eat product*	
Energy	1,182	kJ	1,388	kJ
	282	kcal	331	kcal
Fat	11	g	13	g
of which:				
-- saturates	5.8	g	6.8	g
-- monounsaturates	0.2	g	0.2	g
-- polyunsaturates	0.5	g	0.5	g
Carbohydrates	41	g	49	g
of which:				
Sugars	27	g	32	g
Fibre	0.43	g	0.5	g
Protein	3.9	g	4.6	g
Salt	0.43	g	0.5	g
Omega-3 fatty acids		g		g
	170			

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

MICROBIOlogICAL CRITERIA	n	c	m	M
- Mesophilic aerobic total				
- Enterobacteria				
- Escherichia coli	1		10 ufc/g	
- Staphylococcus aureus	1		10e2 ufc/g	
- Salmonella/Shigella	1		Ausencia/25g	
- Moulds				
- Yeasts				
- Sulphite-reducing clostridium				
- Listeria Monocytogenes	1		10e2 ufc/g	
- Bacillus Cereus				
- Coliforms				
- 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	X	
Fish and products thereof		T
Peanuts and products thereof		
Soya and products thereof		T
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		T
Mustard and products derived thereof		
Sesame seeds and products derived thereof		T
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>		
Lupins and products derived thereof		
Molluscs and products derived thereof		

## PACKING AND PACKAGING


	BAG	SEAL	LABEL	CARTON	Separadores caja	Otros
Material	PEAD	PP	SAT+ADH	KM CS	PEAD	ALUMINIO
Inside dimensions (mm)				390x284x200		70x70x20
Outside dimensions (mm)	630x760x0	990x75x0	80x290x0	398x292x211	0x0x0	86x86x20
Thickness (mm)			0,07			
Colour	6	2	1	9	6	8
Design	Anónimo	Anónimo	Anónimo	Especial	Anónimo	Anónimo
Approx. weight (g)	23,80	4,00	2,00	421,00	10,00	1,30
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)
<b>CARTON</b>	104	6.86	7.71

## PALLET CONFIGURATION

	Cartons/Layer	Layers	Total cartons	Weight (kg)	Height (m)	PALLET
 CARTON	8	9	72	580	2.05	Euro. 800x1200mm

## STORAGE CONDITIONS

Store: at a temperature of -18 °C  
Do not refreeze after thawing.

## INSTRUCTIONS FOR PREPARATION

<b>Thaw:</b>	30 - 45 minutes	at room temperature
<b>Proof at:</b>	-- °C	fermentation temperature fermentation time
<b>Bake at:</b>	250 °C 8 - 10 minutes	cooking temperature cooking time

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

**Remarks: Defrost 45 minutes at room temperature. Bake 8 min. at 250°C.**

## ORGANOLEPTIC CHARACTERISTICS OF THE FINISHED PRODUCT

Colour:  
Smell:  
Taste:  
Appearance:

## 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.