

## TECHNICAL DATA SHEET

Reference: 80643

Commercial denomination: DOTS MIX BOX

Box EAN code: 8424465806434

### TYPE OF PRODUCT

Deep frozen ready-to-eat bakery

### LIST OF INGREDIENTS

Common dough for all references: WHEAT flour, vegetable fat (palm), water, vegetable oil (sunflower), dextrose, yeast, SOYA flour, MILK whey powder, raising agents (E450, E500), salt, emulsifiers (E471, E481), skimmed MILK powder, flour treatment agent (E300) and colour (E160a). Tutti Dots: Coating 12%: Sugar, vegetable fats (coconut, palm kernel), defatted cocoa powder, MILK powder, natural flavourings, stabiliser (E492) and emulsifier (E322). Topping 5.4%: Sugar, glucose syrup, vegetable fat (palm), beet extract, spinach powder, emulsifier (E322), colour (E100) and anti-caking agent (E553b). Confetti Dots: Coating 16%: Sugar, vegetable fats (coconut, palm kernel), MILK whey powder, lactose (MILK), starch, emulsifier (E322) and stabiliser (E492). Topping 5.3%: Sugar, glucose syrup, vegetable fat (palm), beet extract, spinach powder, emulsifier (E322), colour (E100) and anti-caking agent (E553b). Sprinkled Dots: Coating 12%: Sugar, vegetable fats (coconut, palm kernel), defatted cocoa powder, MILK powder, stabiliser (E492), emulsifier (E322) and natural flavourings. Topping 5.4%: Sugar, cocoa butter, MILK powder, cocoa paste and natural flavouring. Lemon Dots: Coating 15%: Sugar, vegetable fats (coconut, palm kernel), MILK whey powder, lactose (MILK), starch, emulsifier (E322) and stabiliser (E492). Topping 7.0%: Sugar, vegetable fat (palm), natural flavouring and colour (E161b). Pink Dots: Coating 18%: Sugar, vegetable fats (coconut, palm, palm kernel), MILK whey powder, lactose (MILK), starch, vegetable oil (sunflower), colour (E162), stabiliser (E492), emulsifier (E322) and natural flavouring. Topping 8.3%: Sugar, vegetable fat (palm), glucose syrup, emulsifier (E322 (SOYA)) and anti-caking agent (E553b).

### SHELF LIFE

365 days

### WEIGHTS, MEASURES AND DEVIATIONS

Frozen product	med min max			med min max			SPRINKLED DOTS			Pink Dots (60u)MB intermediate			LEMON DOTS		
	med	min	max	med	min	max	med	min	max	med	min	max	med	min	max
weight (g)	55	48	62	56	48.5	63.5	55	47.5	62.5				57	50	64
length / diameter (mm)	95	88	102	95.5	88	103	95.5	88	103				93	86	100
width (mm)															
height (mm)	34	30	38	35.5	31	40	34.5	30	39				35	31	39
Baked product	med	min	max	med	min	max	med	min	max	med	min	max	med	min	max
Weight aprox (g)	10	10	10	12	12	12	10	10	10				13	13	13

### Valores nutricionales por 100g

Energy	416 kJ		1,758 kJ		SPRINKLED DOTS		Pink Dots (60u)MB intermediate		LEMON DOTS	
		1,754 kcal		421 kcal		430 kcal		kcal		424 kcal
Fat		26 g		25.52 g		27.82 g		g		25.55 g
of which:										
- saturates		14 g		12.87 g		10.14 g		g		13.97 g
- mono-unsaturates		8 g		7.78 g		8.05 g		g		7.76 g
- polyunsaturates		4.2 g		4.19 g		4.26 g		g		4.16 g
Carbohydrates		38 g		39.82 g		36.03 g		g		40.65 g
of which:										
- sugars		16 g		16.71 g		7.34 g		g		18.51 g
Fibre		1.9 g		1.56 g		1.99 g		g		1.54 g
Protein		7.5 g		7.33 g		7.78 g		g		7.24 g
Salt		1,2 g		1,3 g		1,3 g		0,00 g		1,3 g
- Omega-3 Fatty Acids		mg		mg		mg		mg		mg

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

MICROBIOLOGICAL CRITERIA	n	c	m	M
- Aerobic mesophilic bacteria	1		10e5 ufc/g	
- Enterobacteriaceae				
- Escherichia coli	1		10 ufc/g	
- Staphylococcus aureus	1		10 ufc/g	
- Salmonella / Shigella	1		*	
- Moulds				
- Yeasts				
- Sulphite-reducing Clostridia				
- Listeria monocytogenes	5		*	
- Bacillus cereus				
- Coliform bacteria	1		10e2 ufc/g	
- Anaerobic				

### SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Allergens	Presence as	Possible cross contamination
	X	
Crustacean shellfish.		
Eggs		X
Fish and products thereof.		
Peanuts.		
Soybeans and products thereof	X	
Milk.	X	
Tree nuts.		X
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 <sub>2</sub>		
Lupin and products thereof.		
Molluscs and products thereof.		

	BAG	SEAL	LABEL	CARTON	Otros	Otros
Material		PP	SAT+ADH	KM CS	PP	
Internal measures (mm)				390x290x220		
External measures (mm)		990x72x0	80x290x0	400x300x230	1.500x420x0	0x0x0
Thickness (mm)		0,03	0,14	3,50	0,03	
Colour		2	1	9	2	1
Design		Anónimo	Anónimo	Dots	Anónimo	Europastry
Approximate weight. (g)		4,00	3,69	393,00	0,01	
Recyclable (+/-)		+	-	+	+	+

1. White  
7. Green

2. Transparent  
8. Metallic

3. Yellow  
9. Brown

4. Orange  
10. Pink


5. Red  
11. anónimo

6. blue



	Units	Net weight (kg)	Gross weight (kg)
Bag	5	3.1	3.7

## PALLETIZING

	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet
CARTON	8	7	56	232	1.76	Euro. 800x1200mm

## STORAGE CONDITIONS

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

## PREPARATION ADVICE

<b>Thaw at:</b>	40 minutes	at room temperature
<b>Ferment:</b>	-- °C	proofing temperature proofing temperature
<b>Bake at:</b>		baking temperature baking time

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

**Remarks: Defrost 40 minutes at room temperature.**

## ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour:

Smell:

Flavour:

Appearance:

## 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:

## PICTURE OF READY-TO-EAT PRODUCT

## COMMUNICATION LOGOS

Any printed copy can be obsolete.