

 	MINI PASTEL DE NATA 35g REF. 86070	 
--	---	---

PRODUCT: MINI PASTEL NATA 35g**PORTUGUESE CUSTARD EGG TART MINIATURE 35g**

(Deep-frozen unbaked puff pastry product with egg cream)

UNBAKED PRODUCT WEIGHT: 35g (+/-3,15g)
 PRODUCT VALIDITY: 540days
 VALIDITY AFTER CONFECTION: 24hours at room temperature
 TARGET CUSTOMERS: General population, with exception of celiac, allergic to milk and eggs.



INGREDIENTS: Water, **WHEAT** flour, sugar, margarine [refined vegetable fat (palm), water, refined vegetable oil (rapeseed, palm), salt, emulsifiers (E471, E475), acid (E330), preservative (E200), flavour, colour (E160ai)], yolk **EGG** pasteurized (5,5%), skimmed **MILK** powder (2,7%), glucose-fructose syrup, pasteurized **EGG** (1,8%), corn starch, salt, lemon, cinnamon.

May contain traces of seeds of sesame, fish, soybeans, mustard and nuts.**INSTRUCTIONS FOR USE:**

Place the product on the tray for thaw 10-15 minutes at a room temperature and bake at 250°C for 8-11 minutes.

When removing from the oven, spray with water in order to lower the capsule formed and make the product brighter. The disposable form should be withdrawal with the product still warm.

Consume after preparation. Once the defrosting process has started, do not re-freeze. (The times and temperatures are purely indicative, depending on the characteristics of each oven).

LOGISTIC INFORMATION**PACKING DETAILS:**

UNITS: 120
 PRIMARY PACKAGING: Aluminium shape
 SECONDARY PACKAGING: HDPE Bag with bellows side, separator with PP
 TERTIARY PACKAGING: Cardboard box (340mmx235mmx150mm)
 Net Weight (kg): 4,200
 GROSS WEIGHT (kg): 4,562 (+/-0,07kg)
EAN 13: 5604751560704
ITF 14: 15604751560701

PALLETS CHARACTERISTICS:

Box p/ pallet 100
 N° Boxes p/ layer 10
 N° layers 10
 GROSS WEIGHT PALLET (kg): 479

Batch coding:

View Tag. Ex. 1C050224

STORAGE AND TRANSPORTATION INSTRUCTIONS

Deep-frozen product.

Store the product at [-18°C to -25°C].

Transport temperature -18°C (+/-3°C).

ORGANOLEPTIC CHARACTERISTICS

Appearance	Puff pastry product with cream
Scent	Characteristic with cream with milk, eggs, cinnamon and lemon
Flavour	Characteristic, puff pastry with creamy filling with milk, eggs, cinnamon and lemon

	MINI PASTEL DE NATA 35g REF. 86070	
--	---	---

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limits	Method
Microorganisms at 30°C	<1,0 X 10 ⁶ cfu/g	ISO 4833
Microorganisms at 30°C/Dairy	<1,0 X 10 ²	Calculation
Molds	<1,0 X 10 ³ cfu/g	NF V 08-059
<i>E. coli</i>	<1,0 X 10 cfu/g	ISO 16649
<i>Staphylococcus coagulase positive</i>	<1,0 X 10 ² cfu/g	ISO 6888
<i>Bacillus cereus</i>	<1,0 X 10 ² cfu/g	EN ISO 7932
<i>Salmonella spp</i>	Not detected in 25g	PAM 55
<i>Listeria monocytogenes</i>	Not detected in 25g	PAM 17
<i>Listeria monocytogenes</i>	<1,0 X 10 ² cfu/g	PAM 17

CONTAMINANTS

Parameter	Limits	Method
Deoxynivalenol	≤ 500 µg/kg	HPLC
Zearalenone	≤ 50 µg/kg	HPLC
Ochratoxin A	≤ 2,0 µg/kg	HPLC
Melamine	≤ 2,5 mg/kg	HPLC/MS
Acrylamide	≤ 300 µg/kg	Liquid Chromatography
Trans Fat	≤ 2 g/100g of fat in the product	Gas chromatography
Physical Hazards (Metallic)	< 4mm	Metal detector

NUTRITION DECLARATION – AVERAGE VALUES

Parameter	Results per 100g of product	Tolerance g/100g of product	Methods
Energy value	1038kJ		Calculation
	247kcal		Calculation
Fat	10,5g	8,4-12,6	Method Soxhlet
of which saturates	5,4g	4,3-6,5	Gas Chromatography
Carbohydrates	33,6g	26,9-40,3	Calculation
of which sugars	17,9g	14,3-21,5	HPLC
Fibre	1,0g	Max.3,0	Enzyme-gravimetric
Proteins	4,2g	2,2-6,2	Combustion
Salt	0,60g	0,22-0,97	Atomic Absorption

GENETICALLY MODIFIED ORGANISMS

The raw materials used in the manufacture of this product do not contain or come from Genetically Modified Organisms (GMOs) in accordance with Regulations (EC) 1829/2003 and 1830/2003.

LEGAL COMPLIANCE

The product has been formulated and produced in accordance with all applicable legal requirements in current, in Portugal and the European Union.

 	<p>MINI PASTEL DE NATA 35g</p> <p>REF. 86070</p>	
--	--	---

156070

PRODUTO DE PAZTELAERIA DE MASSA FOLHADA COM RECHEIO DE CREME DE OVO, CRU
 ULTRA CONGELADA DOI PRODUIT DE PATIS SERIE DE PATE FEUILLETEE AVEC GA RINTURE A
 LA CREME D'ŒUF, CRU SURGELE/ DEEP-FROZEN UNBAKED PUFF PASTRY PRODUCT WITH
 EGG CREAM/ PRODUCTO DE PAZTELAERIA DE MASA HOJALDRE CON RELLENO DE CREMA DE HUEVO

Rev_11

MINI PASTEL NATA 35g

Ingredientes: Água, farinha de TRIGO, açúcar, margarina [gordura vegetal refinada (palma), óleo vegetal refinado (colza, palma), sal, emulsionantes (E471, E475), acidificante (E330), conservante (E200), aroma, corante (E160ai)], gema de OVO pasteurizada (5,5%), LEITE em pó magro (2,7%), xarope de glicose-frutose, OVO pasteurizado (1,8%), amido de milho, sal, limão, canela.
Pode conter vestígios de sementes de sésamo, peixe, soja, mostarda e frutos de casca rija.
Ingrédients: Eau, farine de BLÉ, sucre, margarine [graisse végétale raffinée (palme), eau, huile végétale raffinée (colza, palme), sel, émulsifiants (E471, E475), acidifiant (E330), conservateur (E200), arôme, colorant (E160ai)], jaune d'ŒUF pasteurisé (5,5%), LAIT maigre en poudre (2,7%), sirop de glucose-fructose, ŒUF pasteurisé (1,8%), amidon de maïs, sel, citron, cannelle.
Peut contenir des traces de graines de sésame, poissons, soja, moutarde et fruits à coques.
Ingredientes: Water, WHEAT flour, sugar, margarine [refined vegetable fat (palm), water, refined vegetable oil (rapeseed, palm), salt, emulsifier (E471, E475), acid (E330), preservative (E200), flavour, colour (E160ai)], pasteurized EGG yolk (5,5%), skimmed MLK powder (2,7%), glucose-fructose syrup, pasteurized EGG (1,8%), corn starch, salt, lemon, cinnamon.
May contain traces of sesame seeds, fish, soybeans, mustard and nuts.
Ingredientes: Agua, harina de TRIGO, azúcar, margarina [grasas vegetales refinadas (palma), agua, aceite vegetal refinado (colza, palma), sal, emulgente (E471, E475), acidulante (E330), conservador (E200), aroma, colorante (E160ai)], yema de HUEVO pasteurizada (5,5%), LECHE magro en polvo (2,7%), jarabe de glucosa-fructosa, HUEVO pasteurizado (1,8%), almidón de maíz, sal, limón, canela.
Puede contener trazas de granos de sésamo, pescado, soja, mostaza y frutos de cáscara.

Consumir de preferência antes de / À consommer de préférence avant le / Best before/ fit. lot. valid until, any year YYYY
Consumir preferentemente antes de:
 Lote/Lot/Batch: **fit.lot.companyLot**

Peso líquido/Poids net/ Net weight/Peso neto: 4,200 kg
Quantidade/Quantité/Quantity/Cantidad: 120 UNI.

Declaração Nutricional (valores médios por 100g)/ Déclaration nutritionnelle (moyenne pour 100g)/ Nutrition declaration (average per 100g)/ Información Nutricional (valores medios por 100g)
 Energia/ Valeur énergétique/ Energy value/ Valor energético: 1038kJ/ 247kcal
 Lípidos/Matières grasses/Fat/Grasas: 10,5g dos quais saturados/dont acides gras saturés/ of which saturates/ de las cuales saturadas: 5,4g; Hidratos de carbono/Glucides/Carbohydrate: 33,6g dos quais açúcares/dont sucres/of which sugars/de los cuales azúcares: 17,9g; Fibra/Fibres alimentaire/Fibre/Fibra alimentaria: 1,0g; Proteínas/Protéines/ Protein/Proteinas: 4,2g; Sal/Sel/Salt: 0,60g

MODO DE PREPARAÇÃO/ MODE DE PRÉPARATION/ PREPARATION METHOD/MÉTODO DE PREPARACIÓN:
 Descongelar cerca de 10-15 minutos à temperatura ambiente, cozer durante 8-11 minutos a 250°C. Quando retirar do forno, borrifar com água de modo a que a cápsula superior baixe e fique um produto mais brilhante. A forma descartável deve ser retirada com o produto ainda quente. /Décongeler environ 10-15 minutes à la température ambiante, cuire pendant 8-11 minutes a 250°C. La crème doit former une cloque pendant la cuisson qui doit brûler un peu. Lorsque vous retirez le produit du four vaporiser de l'eau froide sur le dessus, la cloque va se rabaisser et va garder un aspect brillant. Enlever le moule en aluminium jetable mais attention le produit est encore chaud. / Thaw approximately 10-15 minutes at room temperature, bake the product for about 8-11 minutes at 250°C. Leaving form a capsule, which must burn a bit. When you remove from oven, sprinkle with water so the capsule download and get a more brilliant. The disposable product form must be removed while it is still hot/ Descongelar 10-15 minutos a temperatura ambiente, hornear durante 8-11 minutos a 250°C. Dar una forma de cápsula que debe quemar un poco. Cuando se quita del horno, espolvorear con agua de modo a obtener un producto más brillante. La forma desechable se debe tomar con el producto caliente.
 Conservar a temperaturas inferiores a -18°C/ A conserver à des températures inférieures à -18°C/ Store at temperatures below -18°C/ Conservar a temperaturas inferiores a -18°C.



(01)1111111111113(37)00(15)000000(10)00000000



fit.lot.id



5 60 475 1 5 607 0 4



Uma vez descongelado, não volte a congelar./
 Ne jamais recongeler un produit décongelé/
 Once thawed, do not refreeze/
 Una vez descongelado, no volver a congelar

Fabricado por/Fabriqué par/ Made by: Panico Congelados - Massas Congeladas S.A.
 Travessa do Outeiro dos Cepos, 44 - Montijos - 2425-618 Monte Redondo
 PORTUGAL Tel. + 351 244 689 050



Halal ID: 1513

