

TECHNICAL SHEET	FT – M – 110/399
DATE/REVISION	29/11/2024
PRODUCT REFERENCE	CXTMD03111
INTERNAL CODE	399
COMMERCIAL DESIGNATION OF THE PRODUCT	MIMINHOS CUSTARD CREAM



PRODUCT DESCRIPTION

PRE-COOKED DEEP-FROZEN, MADE UP OF TWO DIFFERENT FRACTIONS (DOUGH AND FILLING).
OUTER DOUGH WRAPPED IN BREADCRUMBS AND PASTEURISED EGG.
FILLING IDENTIFYING THE PRODUCT.
PRODUCT TO BE CONSUMED ONLY AFTER HEAT TREATMENT.

SERVICE LIFE

18 MONTHS

PRODUCT CHARACTERISTICS

AVERAGE WEIGHT PER UNIT: 15G (±5G)

FORMAT: ROUND

COLOUR: CHARACTERISTIC

INGREDIENTS

MASS: **WHEAT** FLOUR (T55 **WHEAT** FLOUR, CHEMICAL RAISING AGENTS (E450 AND E500)), WATER, UHT **MILK**, VEGETABLE MARGARINE (SUNFLOWER OIL, VEGETABLE FATS (PALM FAT, PALM STEARIN AND PALM OLEIN IN VARYING PROPORTIONS), WATER, SALT (2.9%), EMULSIFIERS (LECITHIN, MONO- AND DIGLYCERIDES OF FATTY ACIDS), **WHEY** POWDER, PRESERVATIVE (POTASSIUM SORBATE), ACIDITY REGULATOR (CITRIC ACID), FLAVOURINGS, VITAMIN A, VITAMIN D AND COLOUR (BETA-CAROTENE)), SALT AND CORN FLAKES ([CORN (90%), SUGAR, SALT, BARLEY MALT EXTRACT, EMULSIFIER (MONO AND DIGLYCERIDES OF FATTY ACIDS), VITAMINS [THIAMINE (B1), RIBOFLAVIN (B2), NIACIN (B3), PANTOTENIC ACID (B5), B6, FOLIC ACID (B9), B12), IRON AND ANTIOXIDANT (EXTRACT RICH IN TOCOPHEROLS);

FILLING: PASTRY CREAM (SUGARS, MODIFIED STARCH (E1414), SKIMMED **MILK** POWDER, PALM OIL POWDER, THICKENER (E401), SALT, FLAVOURING, COLOURS (E102, E110), SUGAR, WATER;

WRAPPING: BREADCRUMBS (BREADCRUMBS (**WHEAT** FLOUR, WATER, YEAST AND SALT), WATER), PASTEURISED LIQUID WHOLE **EGG**.

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ORIGIN – MILK: PORTUGAL

CONTAINS **GLUTEN, EGG, MILK**. MAY CONTAIN TRACES OF **SOYA AND NUTS**.

AVERAGE NUTRITIONAL DECLARATION PER 100G*

ENERGY	807 kJ/ 191 KCAL
FATS	3,16 G
- OF WHICH SATURATES	1,29 G
CARBOHYDRATES	35,6 G
- OF WHICH SUGARS	9,5 G
PROTEIN	4,17 G
FIBRE	1,9 G
SALT	1,13 G

* AVERAGE NUTRITIONAL VALUES PER 100G OF READY-TO-EAT PRODUCT ACCORDING TO THE PREPARATION INSTRUCTIONS. VALUES FOR INFORMATION PURPOSES ONLY, COMPLIANCE WITH THESE VALUES IS NOT GUARANTEED FOR ALL BATCHES.

MICROBIOLOGICAL CHARACTERISATION*

PANAMETRE	LIMIT VALUE
QUANTIFICATION OF MICROORGANISMS A 30°C	10 ⁶ UFC/G
QUANTIFICATION OF <i>ESCHERICHIA COLI</i>	10 ² UFC/G
QUANTIFICATION OF <i>ESTAFILOCOCCUS COAGULASE POSITIVE</i>	10 ⁴ UFC/G
QUANTIFICATION OF <i>LISTERIA MONOCYTOGENES</i>	100 UFC/G
RESEARCH OF <i>SALMONELLA SPP.</i>	ABSENT IN 25G

*ORIGIN: DATA FROM LABORATORY ANALYSES CARRIED OUT BY AN ACCREDITED LABORATORY.

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SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

RAW MATERIAL	PRODUCT FORMULATION	POSSIBLE CONTAMINATION
CEREALS CONTAINING GLUTEN (WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT AND HYBRID VARIETIES AND CEREAL PRODUCTS)	X	X
EGGS AND EGG PRODUCTS	X	X
MILK AND MILK-BASED PRODUCTS (LACTOSE)	X	
CRUSTACEANS AND CRUSTACEAN PRODUCTS		
FISH AND FISH PRODUCTS		
MOLLUSCS AND MOLLUSC PRODUCTS		
SOYA AND SOYA PRODUCTS		X
CELERY AND CELERY PRODUCTS		
MUSTARD AND MUSTARD PRODUCTS		
PEANUTS AND PEANUT PRODUCTS		
SESAME SEEDS AND SESAME SEED PRODUCTS		
LUPIN AND LUPIN-BASED PRODUCTS		
NUTS (ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS, QUEENSLAND NUTS AND NUT PRODUCTS)		X
SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS ABOVE 10MG/KG OR 10 ML/L EXPRESSED AS SO ₂		

* ORIGIN: INFORMATION TAKEN FROM THE TECHNICAL DATA SHEETS AND LABELLING OF THE RAW MATERIALS/PRODUCTS SUPPLIED.

GENETICALLY MODIFIED ORGANISMS

The Raw Materials Used In The Manufacture Of The Product Do Not Contain Or Come From Genetically Modified Organisms (Gmos) In Accordance With European Regulations Ec/2003/1830 And Ec/2003/1829.

STORAGE* AND FOOD SAFETY INSTRUCTIONS

STORE THE PRODUCT AT A TEMPERATURE EQUAL TO OR LOWER THAN -18°C. AFTER DEFROSTING, DO NOT REFREEZE.

* NOTE: FAILURE TO COMPLY WITH THE STORAGE INSTRUCTIONS MAY RESULT IN MICROBIOLOGICAL, PHYSICAL AND ORGANOLEPTIC CHANGES TO THE PRODUCT.

HOW TO PREPARE

WITHOUT PRIOR DEFROSTING, PLACE THE PRODUCT ON A BAKING TRAY AND PLACE IN AN OVEN PREHEATED TO 190°C. DURING THE COOKING PROCESS, THE PRODUCT MUST REACH A MINIMUM TEMPERATURE OF 75°C IN THE THERMAL CENTRE.

PACKAGING

FEATURES	LABELLING	QUANTITY OF PRODUCT		CXLXA
FLAT CARDBOARD BOX	YES	100 PIECES		29 X 15,5 X 5,5 CM
OUTER CARTON	YES			40 X 30 X 31 CM
BOXES PER OUTER CARTON		10 BOXES		
CARTONS PER LAYER		8 CARTONS		
LAYERS PER PALLET		6 LAYERS		
PALLET		48 CARTONS	480 BOXES	

LOT

BATCH FORMATION CONFIGURATION: NNNDDDDAAA

NNN: INTERNAL PRODUCT IDENTIFICATION

DDD: FABRIC DAY

AAA: LAST THREE DIGITS OF THE CURRENT YEAR

LEGISLATION APPLICABLE TO THE PRODUCT

NATIONAL AND EUROPEAN LEGISLATION IN FORCE.

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