PRODUCT DATA SHEET

Mini pastel de nata 25g		
	Product image (non contractual)	Consumer packaging
502873		

Internal product code	502873	**Status**	Frozen
Trade name	Mini pastel de nata 25g	**Minimum durability date**	18 months
Legal name	Frozen pre-cooked mini portuguese custard	**Invoice nomenclature**	MINI PASTEL NATA 25G MTL X144
Customs nomenclature	1905908000	**Additional information**	
Product manufactured in	Portgual	**Channel**	

LIST OF INGREDIENTS (product as sold) The major European allergens are indicated in capital letters.	
WHEAT flour, sugar, water, MILK, vegetable margarine (vegetable oils and fats (palm, sunflower, rapeseed), water, lemon juice or powder), EGG yolk, EGG white, MILK powder, maize starch, salt, thickener [xanthan gum E415].	
Percentage of butter in the dough	/
Possible traces of European allergens	PAN production site : nuts, sesame seeds, soya
No GMOs, in accordance with EC regulations 1829 and 1830/2003. No ionising treatment.	

NUTRITIONAL VALUES /100g (as sold)			
Energy (KJ)	1253	Sodium (mg)	150
Energy (Kcal)	299	Calcium (mg)	
Fats (g)	13	Potassium (mg)	
of which saturated fatty acids (g)	6,3	Iron (mg)	
Carbohydrates (g)	41	Vit A (mg)	
of which sugars (g)	21	Vit D (mg)	
Dietary fibre (g)	1,0	Trans fatty acids (g)	
Protein (g)	4,2	Cholesterol (mg)	
Salt (g)	0,37		

CLAIMS
The product complies with the following claims: Vegetarian / Barn eggs

STORAGE CONDITIONS
Store at negative temperature: -18°C. Do not refreeze a thawed product.

ADVICE ON IMPLEMENTATION
Tray preparation (40x60cm) : 60 pasteis per baking tray / Preheat oven to 230 °C / Bake for 8-10 min at 200 °C / Closed oura / Rest time after baking : 30 min. Recommendations for preparation may vary depending on the equipment used and how full the oven is. Using steam: advice on preparing with steam is available from our teams.

PRODUCT DIMENSIONS (product as sold)				
Length (cm)	Width (cm)	Circumference (cm)	Diameter (cm)	Height (cm)
			5,1 +/- 0,2	2,3 +/- 0,1

LOGISTICAL DATA								
	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of CSU's	Number of pieces
Bag		/	/	/			/	
Cardboard	3248288130522	36,7	24,9	14,2	3,99	3,6	1	144
Europe pallet	3248288130546	120	80	200	491,1	421,2	117	16 848
US pallet		120,0	100,0	200,0	647,7	561,6	156	22 464

EUROPE PALLET					
Number of boxes per layer	9	Number of layers per pallet	13	Number of boxes per pallet	117

US PALLET					
Number of boxes per layer	12	Number of layers per pallet	13	Number of boxes per pallet	156

Microbiological characteristics	Target values	Tolerances
Escherichia coli	<10/g	<100/g
Staphylococcus aureus	<100/g	<1000/g
Listeria monocytogenes	Absent / 25g	<10/g
Salmonella	Absent / 25g	/

Packaging characteristics					
Cardboard	Bag	Label	Adhesive tape	Blister	Link

Product complies with French and European regulations. Version : 3 Date : 23/08/2024