USA Passion fruit cake 1kg

Finished confectionery product, frozen

Net weight (g): 1000

Layered cake flavoured with passion fruit puree. The cake is covered with passion fruit jelly and decorated with passion fruit seeds.

Units / box 6   Boxes / pallet 54

Ingredients

Whipping mix (**BUTTERMILK**, vegetable oils (palm kernel, coconut, palm, rapeseed), fully hydrogenated palm kernel oil, modified corn starch, emulsifiers: lactic acid esters of mono- and diglycerides of fatty acids (E472b), polysorbate 60 (E435), polysorbate 80 (E433); natural flavouring, stabilizer: carrageenan (E407), colour: beta-carotene (E160a)), water, whipping powder (sugar, modified potato starch, gelatine (bovine), skimmed **MILK** powder, colour: beta-carotene (E160a), thickener: sodium alginate (E401), natural flavouring (**MILK**), acidity regulators: diphosphates (E450), calcium acetate (E263), calcium sulphate (E516); caramel (caramel sugar syrup, maltodextrin, water), salt, ground vanilla), **WHEAT** flour, passionfruit jelly 8% (glucose-fructose syrup, passion fruit 35%, water, modified corn starch, sugar, acidity regulator: sodium lactate (E325), natural flavour, preservative: potassium sorbate (E202), colour: beta-carotene (E160a)), whole **EGG** liquid, sugar, jelly (sugar, water, glucose-fructose syrup, thickener: pectin (E440), acidity regulators: citric acid (E330), sodium citrate (E331); preservative: potassium sorbate (E202)), passion fruit puree 1,7% (passion fruit 90%, sugar), rapeseed oil, **WHEY** powder, humectant: glycerol (E422), emulsifiers: mono- and diglycerides of fatty acids (E471), polyglycerol esters of fatty acids (E475), polysorbate 20 (E432), disodium diphosphate (E450(i)); natural orange flavouring, raising agent: baking soda (E500), salt, acidity regulator: citric acid (E330), stabilizer: xanthan gum (E415), colour: beta-carotene (160a(i)), enzymes. Origin of the primary ingredient: EU.
May contain traces of soy, nuts.

	Average nutritional value (100 g)
Energy (kJ)	1146
Energy (kcal)	273
Fats (g)	14
of which saturated fatty acids (g)	11
Carbohydrates (g)	32
of which sugars (g)	24
Fiber (g)	0,61
Protein (g)	3,6
Salt (g)	0,17

Product parameters

Net weight (g)	1000
Lenght (mm)	170 ± 3
Width (mm)	220 ± 3
Height (mm)	35 ± 3

Product characteristics

Colour, appearance	Light yellow passionfruit cream between light sponge layers. Covered with yellow passionfruit jelly and decorated with dark passionfruit seeds. Due to natural characteristics of fruit uneven distribution of seeds is acceptable.
Texture	Soft and juicy.
Smell	Passion fruit smell.
Taste	Passion fruit taste.

Declaration of allergens - In accordance with Regulation (EU) No 1169/2011.

Allergens	Included in product	Possible carry-over from production facilities
Gluten containing cerials (e.g. wheat, rye, barley, oats or their hybridised strains) and products thereof	**YES**	**YES**
Crustaceans and products thereof	NO	NO
Eggs and products thereof	**YES**	**YES**
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soybeans and products thereof	NO	**YES**
Milk and products thereof, including lactose	**YES**	**YES**
Nuts (almonds, hazelnuts, walnuts, cashews, pecan, Brazil nuts, pistachio, macadamia nuts) and products thereof	NO	**YES**
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of total SO2.	NO	NO
Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO
Warning on product package:	YES Allergens in different font style	YES Warning text: May contain traces of ...

Product storage and handling

Shelf life in days	Best before 365 days
Storage conditions	-18°C. Do not re-freeze defrosted products.
Preparation	Defrost at temperature +2...+6°C 10-48 hours depending on product amount and environment conditions.
Shelf life after thawing	Use by: defrosted product at +2…+6°C 7 days.

Palm oil

Producer RSPO membership number	4-1040-18-000-00
Product supply chain model	Segregated

Microbiological limits

Parameter	Unit	Limit, tolerance	Analysis frequency	Laboratory
Total plate count	cfu/g	$1*10^5$	1 x quarter	External
Coliforms	cfu/g	$1*10^2$	1 x quarter	External
Staphylococcus aureus	cfu/g	$1*10^2$	1 x quarter	External
Moulds	cfu/g	$1*10^3$	1 x quarter	External
Salmonella	cfu/g	Not detected in 25g product	1 x quarter	External
Listeria monocytogenes	cfu/g	Not detected in 25g product	1 x quarter	External

Physical-Chemical Values

Parameter	Unit	Limit, tolerance	Analysis frequency	Laboratory
Product characteristics			Every batch	Internal
Net weight	g	≥ net weight	min 1 x hour	Internal

Contaminants: Mycotoxins and heavy metals in accordance with Regulation (EU) No 2023/915, pesticides in accordance with Regulation (EC) No 396/2005.

GMO declaration: Product does not contain or consist of genetically modified organisms in the meaning of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.

Treatment with ionizing radiation: Product or its ingredients have not been treated with ionizing radiation.

Package materials: In accordance with Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food.

Logistics data

Units / box	6
Boxes / layer	6
Layers / pallet	9
Boxes / pallet	54
Units / pallet	324

	Dimensions (Length x Width x Height), mm	Net weight, kg	Gross Weigth, kg
Unit	279 x 236 x 65	1	1.087
Box	570 x 245 x 207	6	6.91
Pallet	1200 x 800 x 2013	324	398.3

Material

Package level (type)	Material	Weight (g)
I - Retail or primary package	Plastic (1 PET)	50
I - Retail or primary package	Plastic (1 PET)	35
I - Retail or primary package	Plastic (5 PP)	2
II - Transport box	Cardboard, paper (20 PAP Corrugated cardboard)	388
II - Transport box	Cardboard, paper (22 PAP Paper)	2
III - Pallet	Wood (50 Wood)	25000

Labels

	Production date	Shelf-life format	Lot format	Printing method	Language	SSCC
Package	None	mm/dd/yyyy	L000/yy hh:mm	Inkjet		
Package label					English	
Box label	None	mm/dd/yyyy	L000/yy	Thermal	English	

Country of origin	Estonia
Quality certificate	BRC

Approval date	13.02.2025