

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 663

Rev 01 del
03/07

POWDER MIX FOR SPONGE CAKE

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PRODUCT DESCRIPTION

Powdered preparation for the classic sponge cake, high and soft.

USE

DOSE FOR 1 CAKE: 1 sachet, 250ml water

INSTRUCTIONS: Pour the content of the sachet into a mixer, add the water and put the mixer at high speed for 5 minutes. Pour the thus obtained dough in a greased and floured baking tray of diameter 24cm. Bake at 180°C for 25 minutes in the conventional oven, or at 160°C for 25 minutes in the convection oven.

INGREDIENTS

Sugar, soft WHEAT flour, corn starch, dehydrated EGG yolk, dehydrated EGG white, LACTOSE, MILK protein, emulsifiers: acetic acid esters of mono- and diglycerides of fatty acids, potato starch, leavening agent: disodium diphosphate, sodium bicarbonate, tricalcium phosphate, powdered skimmed MILK, salt, flavourings, colouring agents: curcumin, annatto.

May contain traces of SOY AND DERIVATIVES, NUTS.

ORGANOLEPTIC CHARACTERISTICS

Appearance: powder

Colour: white cream

Odour: of egg and flour

Flavour: typical, sweet

MICROBIOLOGICAL CHARACTERISTICS

Aerobic microorganisms	< 100.000 cfu/g
Coliforms	absent in 0,1/g
Escherichia Coli	absent in 1 g
Salmonella spp	absent in 25g
Listeria monocytogenes	absent in 25g
Staphylococcus aureus	absent in 0,1/g
Yeasts and moulds	< 100 cfu/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The raw materials are controlled, weighed and mixed. The thus obtained product is put into a regulator tank to be dosed into the sachets, which are then labelled with the production batch and expiry date and packed into cartons.

Last update: 09.01.2018
Date: 26.03.2024

Approved: RAQ

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GRECI INDUSTRIA ALIMENTARE S.P.A.

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: BOX WITH 3 SACHETS

Net Weight: 1,380 kg

Sales Unit: 4 BOXES

Gross weight single pack: 1,391 kg

Gross weight carton: 5,804 kg

STORAGE DATA

Shelf life: 24 Month

Storage closed product: IN A COOL AND DRY PLACE

Storage open product: REFRIGERATED TEMPERATURE

Life of the open product: CONSUME WITHIN 2-3 DAYS

Life after preparing: CONSUME WITHIN 1-2 DAYS

Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: MULTILAYER BAG.

Length: 150,0 mm

Width: 150,0 mm

Package weight: 11,00 g

EXTERNAL PRIMARY PACKAGING DESCRIPTION

Secondary package description: CARTON BOX

Length: 100,0 mm

Width: 150,0 mm

Height: 215,0 mm

Weight outer primary package: 71,00 g

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SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON
 Secondary package length: 310,0 mm
 Secondary package width: 222,0 mm
 Secondary package height: 228,0 mm
 Packing dimensions in mm: 310*222*228
 Secondary packaging weight: 240,00 g

PALLET COMPOSITION

Standard pallet 80X120
 Boxes per layer: 12
 Layers per pallet: 6
 Boxes per pallet: 72

Standard pallet 100X120
 Boxes per layer: 0
 Number of layers per pallet: 0
 Boxes per pallet: 0

Container pallet 112X112
 Boxes per layer: 0
 Number of layers per pallet: 0
 Boxes per pallet: 0

EAN CODE

EAN13: 8004980006634
 ITF14: 08004980106631

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1155 kJ
 Energetic value (KCAL): 276 kcal
 Fat: 4,5 g
 Saturated fats: 1,0 g
 Carbohydrates: 53,0 g
 of which sugars: 27,0 g
 Protein: 7,3 g
 Salt: 0,20 g

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ALLERGENS

Absence of allergens: NO
 Cereals containing gluten: PRESENT
 Milk and derivatives: PRESENT
 Eggs and by-products: PRESENT

OTHER CHARACTERISTICS

Suitable for vegetarian: YES
 Suitable for vegan: NO
 Suitable for celiac: NO
 Contains alcohol: NO
 Contains pork: NO

PHYSICO-CHEMICAL DATA

Moisture: </= 10%
 Moisture: </= 10%