

Technical Sheet

Product Code: P004BYFO60SC

Product: Nata Pura White Salted Caramel, Pre-baked deep-frozen product

Sales designation: Nata Pura Retail Pack of 4 units, Salted Caramel flavour

Made in Portugal

Product Features

Per-Unit Weight (Frozen Product): 60 g ± 3 g

Per-Unit Weight (After Preparation): 55 g ± 4 g

Validity Period: 18 months



NUTRITION INFORMATION (per 100g)

Energy (kJ)	1391
Energy (kcal)	332
Protein (g)	4,2
Carbohydrates Total(g)	45,9
of which sugars (g)	22,4
Fat (g)	14,3
of which saturates (g)	7,6
Trans fat (g)	0,0
Cholesterol (mg)	97
Fiber (g)	1,2
Sodium (mg)	280
Salt (g)	0,7

INGREDIENTS

Filling (50%): MILK, sugar, EGG yolk, WHEAT flour (GLUTEN) and corn starch.

Dough (36%): WHEAT flour (GLUTEN), margarine [(vegetable oils (SOY, sunflower) and vegetable fats (palm, coconut)), water, salt, emulsifier (mono and diglycerides of fatty acids E471, sunflower lecithin E322), dextrose, acidity regulator (citric acid E330), colour (carotenes E160aiii), natural flavour], water and salt.

Salted Caramel Filling (14%): Condensed MILK (MILK, sugar), sugar, Water, caramel (10% - sugar, water), butter with salt (pasteurized cream (MILK), Salt (0,1%), Lactic ferments (MILK)), modified maize starch E1442, food colorants (concentrate: apple, carrot, hibiscus, safflower, lemon, radish blackcurrant), salt (0,45%), natural flavour, gelling agent (agar agar E406), acidity regulators (lactic acid E270, sodium citrate E331).

CONTAINS: MILK, EGG, GLUTEN and SOY.

May Contain: SESAME SEEDS, NUTS, CRUSTACEANS, MOLLUSKS, FISH, CELERY, MUSTARD, SULFUR DIOXIDE AND SULPHITES, LUPINE, PEANUTS.

PREPARATION METHOD

Defrost Time (min): 0 min

Baking time (min): 10-12 min

Baking Temperature (°C): 230 °C

1. PRE-HEAT THE OVEN TO 250 °C

2. TAKE DIRECTLY FROM THE FREEZER and PLACE THE ITEMS ON THE TRAYS while leaving a minimum separating distance between the products (Don't need Defrosting)

3. BAKE AT 230 °C FOR 10-12 min.

MICROBIOLOGICAL PARAMETERS PHYSICAL CHARACTERISTICS

Mesophyle 30 °C	<10 ⁴ /g	Ferrous	3 mm
Staphylococcus aureus	<10 ⁴ /g	Non-ferrous	2,5 mm
Salmonella	ABSENT IN 25g	Stainless steel	0,6 mm
Listeria monocytogenes	ABSENT IN 25g		

GENETICALLY MODIFIED ORGANISMS (OGM)

No, we don't use OGM to produce our product

CHEMICAL CHARACTERISTICS

According to Regulation (EC) n° 915/2023 and changes.

COLORANT

The possible presence of this in product does not require specific labelling.

IRRADIATION

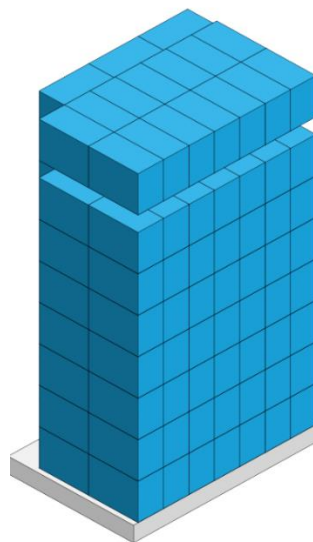
Product not treated with ionizing radiation

STORAGE AND FOOD SAFETY INSTRUCTIONS

Deep-frozen product. Store the product at -18 °C or below. Do not refreeze.

ALLERGEN INFORMATION	Present in the Product	Present in the same production line	Present at the factory
CEREALS CONTAINING GLUTEN - wheat, rye, barley, oatmeal, spelt, kamut and hybrid varieties and cereal-based products	Yes	Yes	Yes
CRUSTACEANS and products thereof	No	Yes	Yes
EGGS and products thereof	Yes	Yes	Yes
CELERY and products thereof	No	Yes	Yes
MUSTARD and products thereof	No	Yes	Yes
SULPHUR DIOXIDE AND SULPHITES at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	No	Yes	Yes
SESAME SEEDS and products thereof	No	Yes	Yes
MOLLUSCS and products thereof	No	Yes	Yes
LUPIN BEANS and products thereof	No	Yes	Yes
FISH and products thereof	No	Yes	Yes
PEANUTS and peanut-based products	No	Yes	Yes
SOYBEANS and products thereof	Yes	Yes	Yes
MILK and milk products thereof (including lactose)	Yes	Yes	Yes
NUTS (Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof	No	Yes	Yes

PRODUCT PRESENTATION:



On pallet:

Boxes per pallet	136
Weight of pallet (Kg)	612
Height of pallet (m)	2,07
Boxes per row	17
Number of rows	8

Box Features:

Packs per box	14
Net weight (Kg)	3,4
Gross weight (Kg)	4,5
Length (mm)	316,00
Width (mm)	162,00
Height (mm)	240,00