



Ginger Cake

MB 85g



Certificate number BVC-RSPO-ES073687
Sustainable Palm Oil (RSPO) MB modality

Analytical and Microbiological Criteria

Listeria monocytogenes: ≤100 cfu/g [R(EU)2073/2005]
Moisture content: ≤25%
Ochratoxin: 2 µg/kg [R(EU)2023/915]
Deoxynivalenol: 500 µg/kg [R(EU)2023/915]
Zearalenone: 50 µg/kg [R(EU)2023/915]
Acrylamide: 300 µg/kg [benchmark level R(EU)2017/2158]

Storage Conditions

Store in a cool dry place. Keep away from direct sunlight and sources of heat.

Nutritional Declaration

	100 g
Energy.....	1729 kJ / 412 kcal
Fat.....	18 g
of which saturates.....	9.3 g
Carbohydrate.....	56 g
of which sugars.....	19 g
Fibre.....	1.6 g
Protein.....	4.6 g
Salt.....	1.0 g

Description

Ginger flavour sponge cake, packed in a protective atmosphere.
Net weight 85g e. Gross weight: 95g.
Shelf life: 38 months from date of manufacture.

Packaging

Primary: Light Brown 61 microns film (polyester + aluminum foil + polyethylene)
Secondary: 128 pcs./box (590 x 260 x 347 mm)
Logistics: 18 boxes/pallet

Ingredients

Wheat flour, sugar, vegetable fats (palm, sunflower), stabilisers (glycerin, modified starch), **egg** powder, whole **milk** powder, ginger (0.83%),cinnamon, emulsifiers (E 472b, E 477), raising agents (E 500(ii), E 450, E 481), thickener (xanthan gum), preservative (E 202), acid (E 341), salt.

Organoleptic Properties

Texture: slightly moist, light and tender crumb.
Colour: uniform color characteristic of the flavour.
Odor and taste: pleasing flavour and aroma characteristic of the flavor.

Allergens

- | | | | | | |
|---|--|-------------------------------------|--------------------|--------------------------|--------------------|
| <ul style="list-style-type: none">x Cereals containing gluten and products thereofx Eggs and products thereofx Fish and products thereofx Peanuts and products thereofx Soybeans and products thereofx Milk and products thereofx Nuts and products thereofx Celery and products thereof | <ul style="list-style-type: none">Mustard and products thereofSesame and products thereofSulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂.Lupin and products thereofMolluscs and products thereof | | | | |
| | <table><tr><td>☒</td><td>Contains allergens</td></tr><tr><td>☐</td><td>May contain traces</td></tr></table> | ☒ | Contains allergens | ☐ | May contain traces |
| ☒ | Contains allergens | | | | |
| ☐ | May contain traces | | | | |

Traceability and Date Marking

Batch, manufacture and expiry date marked on principal field of vision.
Batch: **yymmdd**
Date of production (DOP): **mm/yyyy**
Best Before End (BBE): **mm/yyyy**

Rev

5

Modification

Updating of technical sheets

Date

03/2024

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Jomipsa has management systems in place that are certified by Bureau Veritas in accordance with the requirements of the following Standards:

ISO9001 – Quality Management Systems
ISO 14001 – Environmental Management Systems
FSSC 22000– Food Safety Management Systems