

	<b>FICHA TÉCNICA</b>	Fecha: 01/07/2013
	PASTEL MOUSSE ROMANTIC 67 gr "P"	

DESCRIPCIÓN DEL PRODUCTO	
Código:	&00200'1
Descripción:	Pr#%+c,% #e Pa-,e*er.a U*,rac% (ge*a#%/ R/ / '06/2010 N%r) a ca*\$#a# 1ara 1r%#+c,%- #e c% (2\$,er.a-3 1a-,e*er.a 4%**er.a 5 re1%-,er.a 5 R /1100/1001/ N%r) a 6e(era* re*a,\$7a a *- a*\$) e(,%- +*,rac% (ge*a#%- #e-,\$(a#%- a *a a*\$) e(,ac\$" ( h+) a(a/
Referencia:	Pa-,e* ) %+-e #e 1era c% ( cr+8se(,e #e ch%c%*a,e e( -+ \$(,er\$%r/

DATOS DEL FABRICANTE			
Ra: " ( -%c\$a*:	EUROPAST S/L/	\$recc" (:	P%*/ Ma*1\$ca/C/ E3 1arc/ &0;613 (a7e 11 &00&7 <ARA 6O<A
R6SA	20/0366&2 /<		
T*2(%)	076 &7 3= 60	Fa>:	076 &7 00 = '
E) a\$*:	e+r% 1a-, ? g) a\$*/c% )	P@g\$(a Ae4:	AAA/1a-,e*er\$ae+r% 1a-,/c% )

COMPOSICIÓN DEL PRODUCTO		
Ingredientes:	A*Brge (%)	O6M
Na,a #e *eche #e 7aca 1a-,e+r\$:a#a C3=DM6E	S.3 c% (,\$e(e *eche 5 #er\$7a#%- C\$(c*+\$#% *ac,%-aE	NO
Leche	S.	NO
F+e7% *.G+\$#% 1a-,e+r\$:a#%	S.	NO
Ag+a	N%	NO
Far\$(a #e ,r\$g%	S.3 c% (,\$e(e g*+,e(	NO
A:Hcar	N%	NO
Pera	S.	NO
Ch%c%*a,e (egr%	S.	NO
Ch%c%*a,e c% ( *eche	S.	NO
6e*a,\$(a (e+,ra	N%	NO
6a-\$2\$ca(,e- CE ' &0\$ 5 E&00\$SE 5 e) +*ge(,e- CE ' 724 5 E ' 77E	N%	NO
POR PROCESO EL PRODUCTO:	P+e#e c% (,e(er ,ra:a- #e 2r+,%- #e c@-cara/	

CARACTERÍSTICAS ORGANOLÉPTICAS:	CARACTERÍSTICAS MICROBIOLÓGICAS:	
F(r) a #e c%ra: " (3 ,e>,+ra e-1% (8%-a 5 e>,er\$%r ch%c%*a,e/	Par@ ) e,r%:	T%*era(c\$a:
	E-cher\$ch\$a C%*\$	A+-e(c\$a / g
	S,a1h5*c%*c%- a+re+-	A+-e(c\$a / 0/1g
	M%h%	A+-e(c\$a / g
	Le7a#+ra-	A+-e(c\$a / g
	L\$-,er\$a ) (%c5,%ge(e-	A+-e(c\$a / 2&g
Sa* ) (e**a	A+-e(c\$a / 2&g	

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CONSUMI OR FINAL			
Ce*\$ac%-:	NO APTO	\$a4B,\$c%-:	NO APTO
I(,%*era(,e- a *ac,%-a:		NO APTO	
RECOMEN ACIONES E CONSUMO			
e-c% (ge*ar e( (e7era #+ra(,e 3 h/ C%(-+) \$r a(,e- #e 3 #.a- c%(-er7@(#%*% e( (e7era C2;6 KCE/ N% 7%*7er a c% (ge*ar +(a 7e: #e-c% (ge*a#%/			

ESCRIPCI !N EL PROCESO E FA9RICACI !N
Rece1c\$( #e ) a,er\$a 1r\$ ) a A* ) ace(a) \$e(,%/Re2r\$gerac\$( Pe-a#%/Me:c*a/Pre1arac\$( C%r,e U*,rac% (ge*ac\$( ec%rac\$( E(7a-a#%/E ) 4a*a#% A* ) ace(a) \$e(,% e( c% (ge*ac\$( E>1e#\$c\$( /Tra(-1%r,e

CARACTERISTICAS ENLASE;EM9ALAME			
ENLASE;EM9ALAME			
T\$1% #e e(7a-e/e) 4a*a8e:	9a(#e8a car," ( #%ra#% / Ca8a #e car," ( (egr%		
U(\$#a#e-/E(7a-e:	12		
Pe-% (e,%:	=0& gr/	Pe-% 4r+,%:	10=& gr/

CON ICIONES E ALMACENAMIENTO N TRANSPORTE	
A* ) ace(a) \$e(,%:	Pr%#+c,% +*,rac% (ge*a#%-/ C%(-er7ar a ,e) 1era,+ra ) @>/ #e ;1=KC Cc% (ge*a#%r c% (000 " 0000E/
C%(-+) % 1re2ere(,e:	1 aP% #e-#e *a 2echa #e 2a4r\$cac\$( (3 -\$ *a- c% (#\$c\$(e- #e a* ) ace(a) \$e(,% -( *a-a#ec+a#a- /
Tra(-1%r,e:	Te ) 1era,+ra e(,re ;1= KC 5 Q3 KC

RE6LAMENTACI !N TJCNICA APLICACI9LE
Pr%ce-% #e 2a4r\$cac\$( (-egH(: R / '06/2010/ N)r ) a #e ca*\$#a# 1ara 1r%#+c,%- #e c% (2\$,er.a;1a-,e*er.a3 4%*er.a 5 re1%-,er.a/ Reg*a ) e(,% CCEE =&2/200 ' / Re*a,\$7% a *a h\$g\$e(e #e *- 1r%#+c,%- a*\$ ) e(,\$c%- /R / 1100/1001/ N)r ) a 6e(era* re*a,\$7a a *- a*\$ ) e(,%- +*,rac% (ge*a#%- #e-,\$(a#%- a *a a*\$ ) e(,ac\$( h+) a(a 5 R / 133'/1000/ N)r ) a 6e(era* #e e,\$G+e,a#% 5 -+- ) %#\$2\$cac\$(e- 1%-,er\$re-/

E*a4%ra#% 1%r:	1,%/ Ca*\$#a#
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Re7\$#a#% 5 a1r%4a#%:	\$recc\$(
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