



Version 3

**SPECIFICATIONS**  
**2 VENDOME TRAYS**  
**(7 flavours x 4 pieces) x 2 = 56 pieces**  
**0.760 kg - Frozen**



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**PRODUCT CODE: 35980**

**EAN CODE: 3419280035218**



1 2 3 4 5 6 7

Actual products may differ from photograph

### PACKAGING

Format outer box (L x W x H)	402mmx295mmx62mm	Pieces per box	56
Net weight per box	0.760 Kg	Boxes per pallet	200
Gross weight per box	1.255 Kg	Boxes per layer	8
Gross weight per pallet	279 Kg	Layers per pallet	25
Pallet dimensions	80 x 120 cm	Total height	170 cm
Packaging type	Tray + spacers	Pallet type	Euro pallet

### INGREDIENTS

**1- Chestnut shortbread tartlet**

Fleur de sel shortbread, chestnut mousse, topping, coconut decoration

**2- Lemon shortbread tartlet**

Fleur de sel shortbread, lemon mousse, topping, meringue decoration

**3- Raspberry-redcurrant shortbread tartlet**

Fleur de sel shortbread, jellied raspberries-redcurrants, topping

**4- Milk chocolate shortbread tartlet**

Fleur de sel shortbread, milk chocolate ganache and passion fruit purée, chocolate decoration, topping

**5- Apple tatin shortbread tartlet**

Fleur de sel shortbread, jellied apple tatin, topping

**6- Raspberry shortbread tartlet**

Fleur de sel shortbread, jellied raspberries, white chocolate decoration, topping

**7- Mirabelle plum-ginger-cinnamon shortbread tartlet**

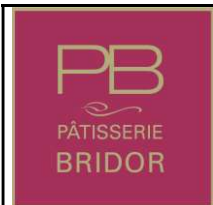
Fleur de sel shortbread, jellied mirabelle plums-ginger-cinnamon, topping

**Suitable for vegans:** no

**Suitable for vegetarians:** no

**GMO:** none

**Irradiation:** none



Version 3

## SPECIFICATIONS

### 2 VENDOME TRAYS

(7 flavours x 4 pieces) x 2 = 56 pieces –  
0.760 kg - Frozen



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#### Statement of ingredients for labelling

##### Ingredients:

BUTTER, water, flour (WHEAT flour, WHEAT GLUTEN, malted WHEAT flour), icing sugar (sugar, potato starch), topping (glucose-fructose syrup, water, sugar, gelling agent: E440ii, acidity regulator: E330, E340), cream (MILK cream, stabiliser: E407), raspberry currant puree 5% (raspberry puree 22%, half-candied red currants (red currants 38%, sugar, lemon juice), water, crack of rapsberry 20%, sugar, gelling : pectin, lemon juice, thickener : E415), mirabelle plums in syrup 4% (mirabelle plums 58%, water, sugar, glucose-fructose syrup, acidity regulator : E330, antioxidant : E300), tatin-style apple cubes (semi-candied apple cubes 79% (apple cubes (apples, acidity regulator: citric acid, antioxidant : ascorbic acid, salt), water, glucose-fructose syrup, acidity regulator: citric acid), CREAM caramel 25.2% (sugar, CREAM, salted BUTTER, glucose-fructose syrup, water, salt, acidity regulator: citric acid), brown cane sugar, caramel 5,7% (sugar, water), colouring: caramel), raspberry purée 4% (raspberry 90%, sugar), semi-skimmed MILK, invert sugar syrup, chestnut paste 2% (chestnuts 58%, sugar, glucose sirup, vanilla extract), EGG, mirabelle plums puree 2% (Lorraine mirabelle plums 90%, sugar, antioxidant : ascorbic acid, acidifying : cirtric acid), powdered pastry cream (sugar, modified starch, WHEY, powdered skim MILK, MILK proteins, thickener: E401, stabilisers: E450i-E516, flavouring, colourings: E101i-E160b), raspberry chopped, sugar, lemon juice 1%, chestnut cream 1% (chestnut pulp 47%, sugar, glucose sirup, vanilla extract), MILK chocolate 0.9% (sugar, cocoa butter, powdered whole MILK, cocoa mass 11%, emulsifier: SOYA lecithin, natural vanilla flavouring), passion fruit puree 0.6% (passion fruit 90%, sugar), potatoes starch, bovine gelatin, meringue (sugar, white EGGS, WHEAT starch), caramel (sugar, water, wheat glucose), dark chocolate 0.2% (cocoa mass 49%, sugar, cocoa butter, emulsifier: SOYA lecithin, natural vanilla flavour), white chocolate decoración (sugar, cocoa butter, whole milk powder, colouring : E120, natural vanilla flavouring), fleur de sel, salt, lemon zest, chocolate flakes (sugar, cocoa paste, cocoa butter, whole MILK powder, anhydrous MILK fat, natural vanilla flavour), shredded coconut, natural ginger flavouring, turmeric root extract, cinnamon 0.01%.

Allergens: gluten, eggs, soya, milk, traces of nuts.

#### MICROBIOLOGICAL CRITERIA



Microbiological characteristics	target values	tolerance limits	Laboratory analysis methods
Escherichia Coli 44°C/g	<10/g	100/g	NF ISO 16649-2
Coagulase positive staphylococcus 37°C/g	<100/g	1000/g	NF V 08-057-1
Presumptive bacillus cereus 30°C	<100/g	1000/g	NF EN ISO 7932
Salmonella /25g	absence/25g	absence/25g	MSRV 12/05-464 validated NF ISO 16140
Listeria monocytogenes /25g	absence/25g	absence/25g	Rapid L'mono (BRD-07/04-09/98)

#### STORAGE LIFE AND CONDITIONS

Best before date: 12 MONTHS

**NEVER REFREEZE A PRODUCT ONCE DEFROSTED.**

Storage: at -18°C sealed in its original packaging.

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### RECOMMENDATIONS FOR USE

REMOVE THE FILM BEFORE DEFROSTING!

Defrost for 3 to 4 hours at +4°C before serving, and place the products at room temperature for 15 minutes (max. 30 minutes) before serving.

Once thawed, store at between 0°C and +4°C.

After thawing: consume within 2 days of removal from the freezer.

### CHARACTERISTICS AND COMPOSITION

Frozen foods	Dimensions in mm
Chestnut shortbread	Diam.: 32 ± 2 - Height: 32 ± 3
Raspberry shortbread	Diam.: 32 ± 2 - Height: 21 ± 3
Apple tatin shortbread	Diam.: 32 ± 2 - Height : 21 ± 3
Milk chocolate ganache shortbread	Diam.: 32 ± 2 - Height: 24 ± 3
Raspberry-redcurrant shortbread	Diam.: 32 ± 2 - Height: 24 ± 3
Lemon shortbread	Diam.: 32 ± 2 - Height: 35 ± 3
Mirabelle plum-ginger-cinnamon shortbread	Diam.: 32 ± 2 - Height: 25 ± 3
Nutritional values (per 100g serving of prepared product)	Energy: 1275 KJ - 304 Kcal Fat: 14,0 g <i>of which saturated fat: 9,6 g</i> Carbohydrates: 41 g <i>of which sugars: 30,0 g</i> Proteins: 2,8 g Salt: 0,39 g

Production date: 14/01/2016	Issuer: Laboratory supervisor
Amendment date: 07/02/2018	Checked by: RQ
	Approved by: Development Manager