



TECHNICAL SHEET

Creation date :	09.02.2018	Version :
Product revision date :	13.03.2018	6.2

General information

Product name	Eclair pure butter frozen
Legal name	Eclair pure butter frozen for filling
Brand name	Jean Ducourtieux
Item code SMB	800427
Supplier name	St Michel Biscuits
Supplier address	2 boulevard de l'Industrie-41700 CONTRES-France
Manufacturing factory name	St Michel Champagnac
Factory address	Avenue Jean Ducourtieux, 24530 Champagnac-de-Belair France
Certification ISO, IFS, BRC	IFS, BRC
HACCP system	Yes for consultation on site
Manufacturing Origin	Distributed by SMB - BP20 - 41700 Contres France
EAN Code	3048288004270

Detailed information

Net weight in gram (article)	2030
Gross weight in gram (article)	2443
Net weight in oz (article)	71.61
Gross weight in oz (article)	86.17
Date identification	Day/Month/Year
Batch codification	BBD/Production date/Hour

Composition*

Ingredients	Derived from	% (QUID - as indicated on the pack)
Eggs	animal	
Wheat flour	vegetal	
Concentrated butter	animal	23%
Salt	mineral	
Stabilizer : glycerol	vegetal	

* The allergens declaration is understood in relation with the European Rule n° (CE) 1169/2011

Ingredient list + crossed contamination (as per indicated onto the pack)

Pure butter eclair frozen for filling
 Ingredients: Eggs - Wheat flour - Concentrated butter (23%) - Salt - Stabilizer : glycerol

Allergens in the product :	Contains : wheat, eggs, milk
Cross contamination:	

Nutritional facts*

	For 100g	For 1 portion (g)	14.5
Energy (kJ)	1775	257.4	
Energy (kcal)	427	61.9	
Fat (g)	30	4.4	
of which saturated (g)	18	2.6	
Carbohydrate (g)	27	3.9	
of which sugars (g)	0.6	0.1	
Dietary fibre (g)	1.5	0.2	
Proteins (g)	12	1.7	
Salt (g)	0.98	0.14	

* In acc. with the tolerances defined in DG SANCO guidebook (december 2012)

Bacteria*

Totale plate count	< 10 000 UFC/g
Escherichia coli	< 10 UFC/g
Salmonella	Abs/25g
Yeast	< 500 UFC/g
Mould	< 500 UFC/g

* In acc. with criteria defined in Regulation EC 2073/2005 and french inter-branch criteria.

Toxicology, GMO, ionisation characteristics

GMO	NO GMO and modifications (regulation EC-1829-1830/2003)
Ionisation	NO
Dioxins, heavy metals, mycotoxins, pesticides : in conformity with the regulation EC-1881/2006 and modifications + EC-396/2005 and modifications	

Storage conditions

Keep at -18°C (-0,4 °F)

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Logistic revision date :		

Logistical conditions

Guaranteed product life (months)			
Product life from production (months)	18		
Transport conditions	Deep frozen transportation		
Diameter (mm)			
Lenght / Depth (average value for 10 products in mm)	128 +/- 5 mm		
Width (average value for 10 products in mm)	48,5 +/- 3,5 mm		
Height (average value for 10 products in mm)	35 +/- 1,5 mm		
Packing			
Number of cakes contained in the package	140		
Case size			
Case dimensions (L x w x h) (mm)			
Net weight per carton (kg)	2.03		
Gross weight per carton (kg)	2.40		
Nb of cases per layer	8		
Nb of layers per pallet	5		
Type of pallet	EUR	Fumigated?	
		Stacked?	
Net weight per pallet (kg)			
Gross weight per pallet (kg)			
Pallet dimensions (L x w x h) (mm)			Other?
Type of container			Size
Case DUN code			
Palet DUN code			
Custom code	1905 90 80		
Attachments Required	0		