

TECHNICAL SHEET



Creation date :	18.01.2018	Version :
Product revision date :	13.07.2018	6.2

General information

Product name	COCOA SPONGE SHEET FROZEN 8mm
Legal name	COCOA SPONGE SHEET FROZEN 8mm
Brand name	Jean Ducourtieux
Item code SMB	04156500
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	3178530415650

Detailed information

Net weight in gram (article)	2800
Gross weight in gram (article)	3330
Net weight in oz (article)	98.77
Gross weight in oz (article)	117.46
Date identification	Day/Month/Year
Batch codification	Best before/Production date/Hour

Composition\*

Ingredients	Derived from	% (QUID - as indicated on the pack)
Wheat flour	vegetal	
Eggs	animal	
Sugar	vegetal	
Glucose-fructose syrup	vegetal	
Stabilizers : glycerol, sorbitols	vegetal	
Fat reduced cocoa powder	vegetal	2.5%
Sunflower oil	vegetal	
Skimmed milk powder	animal	
Salt	mineral	
Raising agents : diphosphates, sodium carbonates	mineral	
Emulsifiers : E471, E475	synthetic	

\* 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)

<b>Cocoa sponge sheet frozen 8mm</b>	
Ingredients: Wheat flour - Eggs - Sugar - Glucose-fructose syrup - Stabilizers : glycerol, sorbitols - Fat reduced cocoa powder (2,5%) - Sunflower oil - Skimmed milk powder - Salt - Raising agents : diphosphates, sodium carbonates - Emulsifiers : E471, E475.	
Allergens in the product :	Contains : wheat, eggs, milk.
Cross contamination:	May contain : nuts, soy.

Nutritional facts\*

	For 100g	For 1 portion (g)	30
Energy (kJ)	1440		432
Energy (kcal)	341		102.3
Fat (g)	6.1		1.8
of which saturated (g)	1.8		0.5
Carbohydrate (g)	64		19.2
of which sugars (g)	34		10.2
Dietary fibre (g)	2.4		0.7
Proteins (g)	8.2		2.5
Salt (g)	0.79		0.24

\* 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) in the freezer
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Logistic révision date :		

**Logistical conditions**

Guaranteed product life (months)			
Product life from production (months)	18		
Transport conditions	Refrigerated transportation		
Diameter (mm)			
Length / Depth (mm)	580 +/- 5mm		
Width (mm)	380 +/- 2mm		
Height (mm)	8 mm		
Packing			
Number of cakes contained in the package	7		
Case size	1		
Case dimensions (L x w x h) (mm)	395 x 595 x 127		
Net weight per carton (kg)	2.8		
Gross weight per carton (kg)	3.33		
Nb of cases per layer	8		
Nb of layers per pallet	4		
Type of pallet	EUR	Fumigated?	
		Stacked?	
Net weight per pallet (kg)	89.6		
Gross weight per pallet (kg)	131.6		
Pallet dimensions (L x w x h) (mm)	1200 x 800 x 1166	Other?	
Type of container		Size	
Case DUN code	03178000415654		
Palet DUN code	13178000415651		
Custom code	1905 90 70		
Attachments Required	0		