

### **PRODUCT SPECIFICATION**



1. Product Code Chef Gourmet

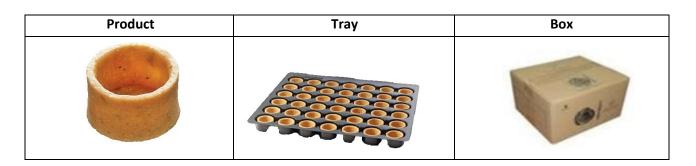
2. Product Name

85200

Fond de tartelette salé aux herbes - Mini Rond 6g Törtchenboden salzig mit Kräutern – Mini rund 6g



LRN - MRSA210 Art. #509002



#### 3. Ingredients:

Tart Shell (90.91%) \*: **WHEAT** Flour (**GLUTEN**), BUTTER (**MILK**), **SOYA** Bean Oil, Sugar, Free Range **EGG\***, Cornstarch, Salt, Mixed Herbs (Rosemary, Savory, Basil, Thyme, Oregano, Marjoram, Fennel), Black Pepper Powder

Coating (9.09%) \*: Free Range EGG\*

\*Percentage (%): Based on the finished product \*All eggs used for this product are Free Range

Eggs

| 4. Nutritional Information   |      |                    |                   |
|------------------------------|------|--------------------|-------------------|
| Serving: 1 piece             |      | Serving Size: 6 g  |                   |
| Nutrients                    | Unit | Quantity Per Piece | Quantity Per 100g |
| Energy                       | kJ   | 110                | 1825              |
| Energy                       | Kcal | 26                 | 434               |
| Fat                          | g    | 1.5                | 25.2              |
| Fatty Acids, Total Saturated | g    | 0.7                | 11.5              |
| Carbohydrates                | g    | 2.6                | 44.1              |
| Sugar                        | g    | 0.4                | 6.3               |
| Protein                      | g    | 0.4                | 7.4               |
| Dietary Fiber                | g    | 0.1                | 2.2               |
| Salt                         | g    | 0.1                | 1.8               |

Date of Creation: July 24, 2018 Revision No: 07

Date of Revision: May 24, 2023



# **PRODUCT SPECIFICATION**



| 5. Chemical Specification |            |  |
|---------------------------|------------|--|
| Parameters                | Standard   |  |
| Moisture Content          | ≤4.0%      |  |
| Acid Value (KOH)          | ≤5mg/g     |  |
| Peroxide Value            | ≤15 meq/kg |  |
| Arsenic (As)              | ≤0.5 ppm   |  |
| Lead (Pb)                 | ≤0.5 ppm   |  |
| Mercury (Hg)              | <0.1 ppm   |  |
| Cadmium (Cd)              | <0.2 ppm   |  |
| Aflatoxin Content         | ≤10µg/kg   |  |

| 6. Physical Specification |                            |  |
|---------------------------|----------------------------|--|
| Weight Per Piece          | 6g                         |  |
| Dimension                 | Diameter-33mm, Height-18mm |  |

| 7. Microbiological Specification |                 |  |
|----------------------------------|-----------------|--|
| Parameters                       | Standard        |  |
| Total Plate Count                | ≤10,000 CFU/g   |  |
| Yeast and Molds Count            | ≤100 CFU/g      |  |
| Coliform Count                   | ≤50 MPN/g       |  |
| E. coli                          | negative at 25g |  |
| Salmonella                       | negative at 25g |  |
| S. aureus                        | ≤100 CFU/g      |  |

#### 8. Allergen Information

This product contains the following identified allergen(s) according Règlement (UE) 1169/2011 dated 25 October 2011 and its amendments.

| Allergen                                       | As Ingredient |
|--|---------------|
| Cereals containing gluten and products thereof | Yes           |
| Crustaceans and products thereof               | No            |
| Eggs and products thereof                      | Yes           |
| Fish and products thereof                      | No            |
| Peanuts and products thereof                   | No            |
| Soybeans and products thereof                  | Yes           |
| Milk and products thereof                      | Yes           |
| Nuts and products thereof                      | No            |
| Celery and products thereof                    | No            |
| Mustard and products thereof                   | No            |
| Sesame seeds and products thereof              | No            |

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| 8. Allergen Information  |               |
|--|---------------|
| This product contains the following identified allergen(s) according Règlement (UE) 1169/2011 dated 25 |               |
| October 2011 and its amendments.   |               |
| Allergen   | As Ingredient |
| Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10mg/liter expressed SONO        |               |
| Lupin and products thereof   | No            |
| Molluscs and products thereof  | No            |

| 9. Packaging Information             |                                       |  |
|--------------------------------------|---------------------------------------|--|
| Carton Dimension:                    | L 345 mm x W 320 mm x H 150 mm        |  |
| Net Weight Per Box:                  | 1260 g                                |  |
| Gross Weight Per Box:                | 2119 g                                |  |
| Gross Weight of Packaging Materials: | 859 g                                 |  |
| Packing on Box:                      | 210 pcs/box (42pcs/tray x 5trays/box) |  |
| Packing on Pallet:                   | 168 boxes (Total: 35,280pcs)          |  |
| Layer per 130cm x 110cm Pallet:      | 14 boxes                              |  |
| Case Per Layer of Pallet:            | 12 boxes                              |  |

| 10. Shelf Life, Transport and Storage Condition |   |
|---|---|
| Shelf Life and Storage Condition                | 24 Months if kept frozen at -18°C                     |
|   | 18 Months if kept in a dry and cool place below +18°C |
| Transport Condition                             | -18 ±2 °C   |
|   | +4° to 16°C +/-2°C                                    |

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### La Rose Noire Philippines, Inc. Registration and Accreditation

Allergen Information: May contain traces of almond and sesame.

Food Facility Registration Number (FDA Philippines License No): LTO-3000006549861

➤ Halal License No: IDCP-2013-F-560

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