

PRODUCT SPECIFICATION



| 1. Product Code Chef Gourmet | 85302 | |
|---------------------------------|--|---------------------------|
| 2. Product Name | Assortiment Mini Cônes chocolat avec tige 6g Sortiment Mini Cornets Schokolade 6g mit Stiel | LRN - CSTD83 Art. #509055 |

| Product | Тгау | Вох |
|---------|----------|-----|
| 88989V | - States | |

3. Ingredients:

Cone: WHEAT Flour (GLUTEN), Sugar, ALMOND Powder, Cocoa Powder, Coconut Oil, Tapioca Starch, Emulsifier: SOYA Lecithin (E322), Salt, Leavening Agent: Baking Soda (E500ii)

Coating: Sugar, Cocoa Powder, Fully Hydrogenated Coconut Oil, Glucose Syrup, Emulsifiers: **SOYA** Lecithin (E322), Polyglycerol Polyricinoleate (E476), Natural Vanilla Extract

Flakes: Cone Ingredients, Strawberry Powder, Lemon Powder

Marbling: Coating (SOYA), Orange Powder, Lemon Powder

4. Nutritional Information

| Serving: 1 piece | | Serving Size: 6g | |
|------------------------------|------|--------------------|-------------------|
| Nutrients | Unit | Quantity Per Piece | Quantity Per 100g |
| Energy | kJ | 93 | 1554 |
| Energy | Kcal | 22 | 370 |
| Protein | g | 0.2 | 3.8 |
| Fat | g | 1.1 | 19.3 |
| Fatty Acids, Total Saturated | g | 1.0 | 16.7 |
| Carbohydrates | g | 2.7 | 45.4 |
| Sugar | g | 1.4 | 23.9 |
| Salt | g | 0.2 | 4.0 |
| Dietary Fiber | g | 0.1 | 1.3 |



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| 5. Chemical Specification | | |
|---------------------------|------------|--|
| Parameters | Standard | |
| Moisture Content | ≤4.0% | |
| Acid Value (KOH) | ≤5mg/kg | |
| 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 | ≤4µg/kg | |

| 6. Physical Specification | |
|---------------------------|--------------------------------|
| Weight Per Piece | 6g (<i>TBD: +/- 0.5</i>) |
| Dimension | Top Diameter-20mm, Height-65mm |

| 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 Règle October 2011 and its amendments. | ement (UE) 1169/2011 dated 25 |
| Allergen | As Ingredient |
| Cereals containing gluten and products thereof | Yes |
| Crustaceans and products thereof | No |
| Eggs and products thereof | No |
| Fish and products thereof | No |
| Peanuts and products thereof | No |
| Soybeans and products thereof | Yes |
| Milk and products thereof | No |
| Nuts and products thereof | Yes |
| 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 SO ₂ . | No |
| Lupin and products thereof | No |
| Molluscs and products thereof | No |
| Allergen Information: May contain traces of egg, milk, and sesame. | |

| 9. Packaging Information | | |
|--------------------------------------|-------------------------------------|--|
| Carton Dimension: | L 345mm x W 306mm x H 196mm | |
| Net Weight Per Box: | 498 g | |
| Gross Weight Per Box: | 1550 g | |
| Gross Weight of Packaging Materials: | 1052 g | |
| Packing on Box: | 83 pcs/box (83pcs/tray x 1tray/box) | |
| Packing on Pallet: | 168 boxes (Total: 13,944pcs) | |
| Layer per 130cm x 110cm Pallet: | 14 boxes | |
| Case Per Layer of Pallet: | 12 boxes | |

| 10. Shelf Life, Transport and Storage Condition | | |
|---|-------------------------|--|
| Shelf Life | 18 Months | |
| Transport Condition | -18 ±2 °C | |
| Storage Condition | Keep it frozen at -18°C | |

La Rose Noire Philippines, Inc. Registration and Accreditation

- > Food Facility Registration Number (FDA Philippines License No): RDII-RIII-F-2303
- Halal License No: IDCP-2013-F-560