## PRODUCT SPECIFICATION

1. Product Code Chef Gourmet
2. Product Name

85415

Fonds de tartelettes sucrés - Éclair Grand 22g Törtchenboden Süss - Eclair Gross 22g


LRN - ECSW072 Art. \#509270

| Product | Tray | Box |
| :---: | :---: | :---: |
|  |  |  |

## 3. Ingredients:

Tart Shell (90.91\%) *: WHEAT Flour (GLUTEN), Sugar, BUTTER (MILK), Free Range EGG**, SOYA Bean Oil, Salt, Vanilla Extract

Coating (9.09\%) *: White Chocolate Couverture: Cocoa Butter, MILK Powder, Sugar, Emulsifier: Sunflower Lecithin (E322), Vanilla Extract
*Percentage (\%): Based on the finished product
**All eggs used for this product are Free Range Eggs

| 4. Nutritional Information |  |  |  |
| :--- | :---: | :--- | :--- |
| Serving: 1 piece |  |  |  |
| Nutrients | Unit | Quantity Per Piece | Quantity Per 100g |
| Energy | kJ | 411 | 1867 |
| Energy | Kcal | 98 | 444 |
| Fat | g | 5.0 | 22.7 |
| Fatty Acids, Total Saturated | g | 2.6 | 12.0 |
| Carbohydrates | g | 11.6 | 52.5 |
| Sugar | g | 4.4 | 20.0 |
| Protein | g | 1.6 | 7.1 |
| Dietary Fiber | g | 0.4 | 2.0 |
| Salt | g | 0.0 | 0.2 |

## PRODUCT SPECIFICATION

| 5. Chemical Specification |  |
| :--- | :---: |
| Parameters | Standard |
| Moisture Content | $\leq 4.0 \%$ |
| Acid Value (KOH) | $\leq 5 \mathrm{mg} / \mathrm{kg}$ |
| Peroxide Value | $\leq 15 \mathrm{meq} / \mathrm{kg}$ |
| Arsenic (As) | $\leq 0.5 \mathrm{ppm}$ |
| Lead (Pb) | $\leq 0.5 \mathrm{ppm}$ |
| Mercury (Hg) | $\leq 0.1 \mathrm{ppm}$ |
| Cadmium (Cd) | $\leq 0.2 \mathrm{ppm}$ |
| Aflatoxin Content | $\leq 10 \mu \mathrm{~g} / \mathrm{kg}$ |


| 6. Physical Specification |  |  | 22g $\quad$ (TBD: $+/-0.5 \mathrm{Gr}$ ) |
| :--- | :--- | :---: | :---: |
| Weight Per Piece | Width -1070 mm, Height -2360 mm |  |  |
| Dimension |  |  |  |


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


| 8. Allergen Information |  |
| :--- | :---: |
| This product contains the following identified allergen(s) according Règlement (UE) 1169/2011 dated 25 <br> October 2011 and its amendments.$\quad$ Allergen | As Ingredient |
|  | No |
| Sesame seeds and products thereof | No |
| Sulphur dioxide and sulphites at concentrations more than $10 \mathrm{mg} / \mathrm{kg}$ or $10 \mathrm{mg} / \mathrm{liter}$ <br> expressed $\mathrm{SO}_{2}$. | No |
| Lupin and products thereof | No |
| Molluscs and products thereof |  |
| Allergen Information: May contain traces of almond and sesame. |  |


| 9. Packaging Information |  |
| :--- | :--- |
| Carton Dimension: | $\mathrm{L} 345 \mathrm{~mm} \times \mathrm{W} 320 \mathrm{~mm} \times \mathrm{H} 150 \mathrm{~mm}$ |
| Net Weight Per Box: | 1584 g |
| Gross Weight Per Box: | 2540 g |
| Gross Weight of Packaging Materials: | 956 g |
| Packing on Box: | 72 pcs/box (12pcs/tray x 6trays/box) |
| Packing on Pallet: | 168 boxes (Total: 12, 096pcs) |
| 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 $-18^{\circ} \mathrm{C}$ |
|  | 18 Months if kept in a dry and cool place below $+18^{\circ} \mathrm{C}$ |
| Transport Condition | $-18 \pm 2^{\circ} \mathrm{C}$ |
|  | $+4^{\circ}$ to $16^{\circ} \mathrm{C}+/-2^{\circ} \mathrm{C}$ |

## 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

