




# PRODUCT SPECIFICATION



<b>1. Product Code</b> Chef Gourmet	85418	 4 806525 094250 <b>Art No. 509425</b> LRN - ECSW147 Art. #509425
<b>2. Product Name</b>	Fond de tartelette sucré - Éclair Moyen 11g Törtchenboden Süß - Eclair Mittel 11g	

Product	Tray	Box
		

3. Ingredients:	
Tart Shell (90.91%)*:	<b>WHEAT</b> Flour ( <b>GLUTEN</b> ), Sugar, <b>BUTTER (MILK)</b> , <b>EGG</b> , <b>SOYA</b> Bean Oil, Natural Vanilla Extract, Salt
Coating (9.09%)*:	Sugar, Fully Hydrogenated Coconut Oil, Glucose Syrup, Emulsifiers: <b>SOYA</b> Lecithin (E322), Polyglycerol Polyricinoleate (E476), Natural Vanilla Flavour
*Percentage (%): Based on the finished product.	

4. Nutritional Information			
Serving: 1 piece		Serving Size: 11 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	206	1873
Energy	Kcal	49	445
Protein	g	0.7	6.4
Fat	g	2.5	22.7
Fatty Acids, Total Saturated	g	1.5	13.5
Carbohydrates	g	5.9	53.7
Sugar	g	2.2	19.9
Salt	g	0.0	0.1
Dietary Fiber	g	0.3	2.9



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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	11 g <span style="float: right;">(TBD: +/- 0.5Gr)</span>
Dimension	Length – 80 mm, Width – 30 mm, Height – 14 mm

## 7. Microbiological Specification

Parameters	Standard
Total Plate Count	≤10,000 CFU/g
Yeast and Molds Count	≤100 CFU/g
Coliform Count	≤50 MPN/g
<i>E. coli</i>	negative at 25g
<i>Salmonella</i>	negative at 25g
<i>S. aureus</i>	≤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 to 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 <sub>2</sub> .	No
Lupin and products thereof	No
Molluscs and products thereof	No
<i>Allergen Information: May contain traces of almond and sesame.</i>	

9. Packaging Information	
Carton Dimension:	L 345 mm x W 320 mm x H 150 mm
Net Weight Per Box:	1617 g
Gross Weight Per Box:	2626 g
Gross Weight of Packaging Materials:	1009 g
Packing on Box:	147 pcs/box (21 pcs/tray x 7 trays/box)
Packing on Pallet:	168 boxes (Total: 24,696 pcs)
Layer per 130cm x 110cm Pallet:	14 boxes
Case Per Layer of Pallet:	12 boxes

10. Shelf Life, Transport and Storage Condition	
Shelf Life	24 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