

PRODUCT SPECIFICATION



1. Product Code Chef Gourmet

85430

2. Product Name Schokolade Törte

Fonds de tartelettes cacao - Petit Rond 11g Schokolade Törtchenboden - Klein Rund 11g



LRN - SRCH125 Art. #509365

| Product | Tray | Вох |
|---------|------|-----|
| | | 0 |

3. Ingredients:

Tart Shell (90.91%)*: WHEAT Flour (GLUTEN), Sugar, BUTTER (MILK), EGG, Cocoa

Powder (4.07%), SOYA Bean Oil, Salt

Coating (9.09%)*: Sugar, Fully Hydrogenated Coconut Oil, Cocoa Powder,

Emulsifiers: SOYA Lecithin (E322), Polyglycerol Polyicinoleate

(E476), Natural Chocolate Flavour

*Percentage (%): Based on the finished product.

| 4. Nutritional Information | | | |
|------------------------------|------|--------------------|-------------------|
| Serving: 1 piece | | Serving Size: 11g | |
| Nutrients | Unit | Quantity Per Piece | Quantity Per 100g |
| Energy | kJ | 200 | 1821 |
| Energy | Kcal | 48 | 433 |
| Protein | g | 0.7 | 6.7 |
| Fat | g | 2.4 | 21.5 |
| Fatty Acids, Total Saturated | g | 1.4 | 12.5 |
| Carbohydrates | g | 5.8 | 53.0 |
| Sugar | g | 2.3 | 21.4 |
| Salt | g | 0.02 | 0.2 |

Date of Creation: July 26, 2014

Date of Revision: October 21, 2020

Revision No: 04



PRODUCT SPECIFICATION



| 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 | ≤10μg/kg | |

| 6. Physical Specification | | |
|---------------------------|----------------------------|------------------|
| Weight Per Piece | 11g | (TBD: +/- 0.5Gr) |
| Dimension | Diameter-48mm, Height-19mm | |

| 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 |

Date of Creation: July 26, 2014 Revision No: 04

Date of Revision: October 21, 2020



PRODUCT SPECIFICATION



Revision No: 04

| 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 almond and sesame. | |

| 9. Packaging Information | |
|--------------------------------------|---------------------------------------|
| Carton Dimension: | L 345 mm x W 320 mm x H 150 mm |
| Net Weight Per Box: | 1375 g |
| Gross Weight Per Box: | 2249 g |
| Gross Weight of Packaging Materials: | 874 g |
| Packing on Box: | 125 pcs/box (25pcs/tray x 5trays/box) |
| Packing on Pallet: | 168 boxes (Total: 21,000pcs) |
| 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

Date of Creation: July 26, 2014

Date of Revision: October 21, 2020