PRODUCT SPECIFICATION

| 1. Product Code Chef Gourmet | $85435$ |  |
| :---: | :---: | :---: |
| 2. Product Name | Fonds de tartelettes cacao - Grand Rond 29g <br> Schokolade Tärtchenboden - Gross Rund 29g |  |


| Product | Tray | Box |
| :---: | :---: | :---: |
| Promer\| |  |  |


| 3. Ingredients: |
| :--- | :--- |
| Tart Shell (90.91\%) *: WHEAT Flour (GLUTEN), Sugar, BUTTER (MILK), Free Range EGG**, Cocoa Powder, |
| SOYA Bean Oil, Salt |
| Coating (9.09\%) *: Dark Chocolate Couverture: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOYA |
| Lecithin (E322), Vanilla Extract |


| 4. Nutritional Information |  |  |  |  |
| :--- | :---: | :---: | :---: | :---: |
| Serving: 1 piece |  | Serving Size: 29 g |  |  |
| Nutrients |  | Unit | Quantity Per Piece |  |
| Energy | kJ | 518 | Quantity Per 100g |  |
| Energy | Kcal | 123 | 1787 |  |
| Fat | g | 6.2 | 425 |  |
| Fatty Acids, Total Saturated | g | 3.3 | 21.5 |  |
| Carbohydrates | g | 15.2 | 11.3 |  |
| Sugar | g | 6.2 | 52.3 |  |
| Protein | g | 2.0 | 21.3 |  |
| Dietary Fiber | g | 0.8 | 7.0 |  |
| Salt | g | 0.1 | 2.9 |  |

## 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) | $<0.1 \mathrm{ppm}$ |
| Cadmium (Cd) | $<0.2 \mathrm{ppm}$ |
| Aflatoxin Content | $\leq 10 \mu \mathrm{~m} / \mathrm{kg}$ |


| 6. Physical Specification |  |  |
| :--- | :--- | ---: |
| Weight Per Piece | 29 g | $($ TBD: $+/-0.5 \mathrm{Gr})$ |
| Dimension | Diameter-81mm, Height-19mm |  |


| 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 25 g |
| Salmonella | negative at 25 g |
| S. aureus | $\leq 100 \mathrm{CFU} / \mathrm{g}$ |

## 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 |

PRODUCT SPECIFICATION

| 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 |
| 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 | No |
| 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: | 1305 g |
| Gross Weight Per Box: | 2179 g |
| Gross Weight of Packaging Materials: | 874 g |
| Packing on Box: | $45 \mathrm{pcs} / \mathrm{box}(9 \mathrm{pcs} / \mathrm{tray} \mathrm{x} \mathrm{5trays/box)}$ |
| Packing on Pallet: | 168 boxes (Total: $7,560 \mathrm{pcs})$ |
| Layer per 130cm x 110cm Pallet: | 14 boxes |
| Case Per Layer of Pallet: | 12 boxes |

## 10. Shelf Life, Transport and Storage Condition

| Shelf Life 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

