

PRODUCT SPECIFICATION



1. Product Code Chef Gourmet

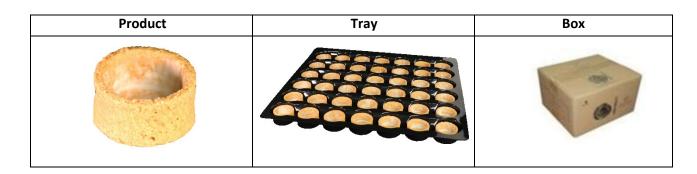
2. Product Name

85443

Fond de tartelette sucré Avoine - Mini Rond 5g

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LRN - OAMR210 Art. #640322



3. Ingredients:

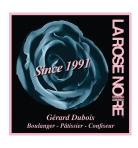
Tart Shell (90.91%) *: WHEAT Flour (GLUTEN), Whole Grain OAT (GLUTEN), BUTTER (MILK), Sugar, Muscovado Sugar, Water, SOYA Juice (SOY Juice, Sugar), Cinnamon Powder, Salt, Raising Agent: Baking Soda (E500ii)

Coating (9.09%) *: White CHOCOLATE Couverture: Cocoa Butter, **MILK** Powder, Sugar, Emulsifier: Sunflower Lecithin (E322), Vanilla Extract

*Percentage (%): Based on the finished product

4. Nutritional Information			
Serving: 1 piece		Serving Size: 5 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	91	1817
Energy	Kcal	22	433
Fat	g	0.9	18.3
Fatty Acids, Total Saturated	g	0.4	7.9
Carbohydrates	g	3.0	60.3
Sugar	g	1.2	23.0
Protein	g	0.4	8.2

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Date of Revision: January 16, 2023



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4. Nutritional Information			
Dietary Fiber	g	0.3	5.8
Salt	g	0.0	0.2

5. Chemical Specification		
Parameters	Standard	
Moisture Content	≤4.0%	
Acid Value (KOH)	≤5mg/g	
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	5 g	(TBD: +/- 0.5Gr)
Dimension	Diameter – 35 mm, Height – 17 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	
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

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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
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	Yes
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
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, almond and sesame.	

9. Packaging Information	
Carton Dimension:	L 345 mm x W 325 mm x H 129 mm
Net Weight Per Box:	1050 g
Gross Weight Per Box:	1867 g
Gross Weight of Packaging Materials:	817 g
Packing on Box:	210 pcs/box (42 pcs/tray x 5 trays/box)
Packing on Pallet:	180 boxes (Total: 37,800pcs)
Layer per 130cm x 110cm Pallet:	15 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°C
	18 Months if kept in a dry and cool place below +18°C
Transport Condition	-18 ±2 °C
	+4° to 16°C +/-2°C

La Rose Noire Philippines, Inc. Registration and Accreditation

Food Facility Registration Number (FDA Philippines License No): LTO-3000006549861

➤ Halal License No: IDCP-2013-F-560

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