






PRODUCT SPECIFICATION



1. Product Code Chef Gourmet	85443	 4 806036 403220 LRN - OAMR210 Art. #640322
2. Product Name	Fond de tartelette sucré Avoine - Mini Rond 5g	

Product	Tray	Box
		

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

Date of Creation: March 28, 2022
 Date of Revision: January 16, 2023

Revision No: 05



PRODUCT SPECIFICATION



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
<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



PRODUCT SPECIFICATION



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
<i>Allergen Information: May contain traces of egg, almond and sesame.</i>	

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

Date of Creation: March 28, 2022
 Date of Revision: January 16, 2023

Revision No: 05