




PRODUCT SPECIFICATION



1. Product Code Chef Gourmet	85445	 4 806525 091273 LRN - AOPSTMRSW100 Art. #509127
2. Product Name	Fond de tartelette sucré Slim - Moyen rond 8g Törtchenboden Süß Slim - Mittel Rund 8g	

Product	Tray	Box
		

3. Ingredients:

Tart Shell (88.00%) *: **WHEAT** Flour (**GLUTEN**), PDO Charentes-Poitou French **BUTTER (MILK)**, Sugar Free Range **EGG****, Vanilla Extract, Salt

Coating (12.00%) *: White Chocolate Couverture: Cocoa Butter, **MILK** Powder, Sugar, Emulsifier: Sunflower Lecithin (E322), Vanilla Extract

*Percentage (%): Based on the finished product

**All eggs used for this product are Free Range Eggs

4. Nutritional Information

Serving: 1 piece		Serving Size: 8 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	146	1831
Energy	Kcal	35	436
Fat	g	2.1	26.1
Fatty Acids, Total Saturated	g	1.3	16.3
Carbohydrates	g	3.5	43.9
Sugar	g	1.5	18.7
Protein	g	0.5	5.9
Dietary Fiber	g	0.1	1.5
Salt	g	0.1	1.1

5. Chemical Specification

Parameters	Standard
Moisture Content	≤4.0%

Date of Creation: July 24, 2018

Revision No: 06

Date of Revision: October 7, 2021



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5. Chemical Specification

Parameters	Standard
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	8g (TBD: +/- 0.5Gr)
Dimension	Diameter – 55 mm, Height – 10 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 to 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	No
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



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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
Lupin and products thereof	No
Molluscs and products thereof	No
<i>Allergen Information: May contain traces of almond, soya and sesame.</i>	

9. Packaging Information	
Carton Dimension:	L 345mm x W 320mm x H 95mm
Net Weight Per Box:	800 g
Gross Weight Per Box:	1515 g
Gross Weight of Packaging Materials:	715 g
Packing on Box:	100 pcs/box (20 pcs/tray x 5 trays/box)
Packing on Pallet:	240 boxes (Total: 24,000 pcs)
Layer per 130cm x 110cm Pallet:	20 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): RDII-RIII-F-2303
- Halal License No: IDCP-2013-F-560