

### **PRODUCT SPECIFICATION**



1. Product Code Chef Gourmet

85446

2. Product Name

Fond de tartelette sucré Slim - Mini rond 4g Törtchenboden Süss Slim - Mini Rund 4g



LRN - AOPSTMRSW210 Art. #509126

Product	Tray	Вох
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#### 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

<sup>\*\*</sup>All eggs used for this product are Free Range Eggs

4. Nutritional Information			
Serving: 1 piece		Serving Size: 4 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	73	1831
Energy	Kcal	17	436
Fat	g	1.0	26.1
Fatty Acids, Total Saturated	g	0.7	16.3
Carbohydrates	g	1.8	43.9
Sugar	g	0.7	18.7
Protein	g	0.2	5.9
Dietary Fiber	g	0.1	1.5
Salt	g	0.0	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	4g	
Dimension	Diameter-35mm, Height-10mm	

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	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	r 10mg/liter expressed SONo

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Allergen	As Ingredient
Lupin and products thereof	No
Molluscs and products thereof	No
Allergen Information: May contain traces of almond, sova, and sesame.	•

9. Packaging Information		
Carton Dimension:	L 345mm x W 320mm x H 95mm	
Net Weight Per Box:	840 g	
Gross Weight Per Box:	1548 g	
Gross Weight of Packaging Materials:	708 g	
Packing on Box:	210 pcs/box (42pcs/tray x 5trays/box)	
Packing on Pallet:	240 boxes (Total: 50,400pcs)	
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

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