

PRODUCT SPECIFICATION



Revision No: 05

1. Product Code Chef Gourmet

2. Product Name

85448

Fond de tartelette Sarrasin Vegan - Moyen Rond 10g Törtchenboden Sarrasin Vegan - Mittel Rund 10g



LRN - BUWHMR100 Art. #509795

| Product | Tray | Вох |
|---------|------|-----|
| | | 019 |

3. Ingredients:

Buckwheat Flour, Rice Flour, **SOYA** Juice (**SOY** Juice (Water, **SOYBEAN**), Sugar, Vegetable Fat, Minerals (Calcium, Iron), Vitamins (E, B1, B2, B6), Stabilizer: Gellan Gum (E418)), Sugar, **SOYA** Bean Oil, Black **SESAME**, Cassava Flour, Salt

| 4. Nutritional Information | | | |
|------------------------------|------|--------------------|-------------------|
| Serving: 1 piece | | Serving Size: 10g | |
| Nutrients | Unit | Quantity Per Piece | Quantity Per 100g |
| Energy | kJ | 163 | 1633 |
| Energy | Kcal | 39 | 390 |
| Fat | g | 1.8 | 18.2 |
| Fatty Acids, Total Saturated | g | 0.3 | 2.8 |
| Carbohydrates | g | 5.3 | 53.0 |
| Sugar | g | 1.6 | 15.6 |
| Protein | g | 0.6 | 5.7 |
| Dietary Fiber | g | 0.4 | 3.8 |
| Salt | g | 0.2 | 2.2 |

| 5. Chemical Specification | | |
|---------------------------|------------|--|
| Parameters | Standard | |
| Moisture Content | ≤4.0% | |
| Acid Value (KOH) | ≤5mg/kg | |
| Peroxide Value | ≤15 meq/kg | |

Date of Creation: January 20, 2020

Date of Revision: September 9, 2022



PRODUCT SPECIFICATION



| 5. Chemical Specification | | |
|---------------------------|----------|--|
| Parameters | Standard | |
| 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 | 10g |
| Dimension | Diameter – 52 mm, Height – 16 mm |

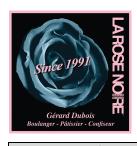
| 7. Microbiological Specification | | |
|----------------------------------|-----------------|--|
| Parameters | Standard | |
| Total Plate Count | ≤10,000 CFU/g | |
| Yeast and Molds Count | ≤100 CFU/g | |
| Coliform Count | ≤50 MPN/g | |
| E. coli | negative at 25g | |
| Salmonella | negative at 25g | |
| S. aureus | ≤100 CFU/g | |
| L. monocytogenes | negative at 25g | |

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 | No |
| 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 | No |
| Nuts and products thereof | No |
| Celery and products thereof | No |
| Mustard and products thereof | No |
| Sesame seeds and products thereof | Yes |
| Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10mg/liter expressed SONO | |
| Lupin and products thereof | No |

Date of Creation: January 20, 2020
Date of Revision: September 9, 2022



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 |
|-------------------------------|---------------|
| Molluscs and products thereof | No |

| 9. Packaging Information | |
|--------------------------------------|---|
| Carton Dimension: | L 346 mm x W 312 mm x H 129 mm |
| Net Weight Per Box: | 1000 g |
| Gross Weight Per Box: | 1857 g |
| Gross Weight of Packaging Materials: | 857 g |
| Packing on Box: | 100 pcs/box (20 pcs/tray x 5 trays/box) |
| Packing on Pallet: | 180 boxes (Total: 18,000 pcs) |
| 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 |

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: January 20, 2020

Date of Revision: September 9, 2022