Traiteur de Paris

Data Sheet

# COCONUT AND MANGO SHORTBREAD

004711

*Pastries and Desserts*

| | |
|---|---|
| **Product name:** | Dessert with coconut mousse, mango and passion fruit preparation, coconut crumble and grated coconut- Frozen |
| **Brand:** | Foodservice |
| **Number of items:** | 16 items |
| **Weight:** | 1.440 kg |
| **Dimensions:** | Ø 7 cm |
| **Sanitary stamp:** | FR 76 240 007 CE |
| **Packing code:** | EMB 76240A |
| **Customs nomenclature:** | 1905907000 |

Serving suggestion

## *Ingredients list*

Ingredients: Sugar, **wheat** flour (**gluten**), cream (**milk**), cottage cheese 10.1% (**milk**), mango 8.7%, water, passion fruit purée 7.3% (passion fruit, sugar, water), coconut purée 6.7% (water, coconut milk powder (**milk**), coconut milk, sugar), mango purée 5.8%, butter (**milk**), grated coconut 4%, glucose syrup, beef gelatine, potato starch.

## *Allergens*

**Notifiable allergens are indicated in bold text in the list of ingredients.**

**Produced in a facility also handling egg, soya, and nuts.**

## *Ingredients information*

| Origin of primary ingredients | |
|---|---|
| **Mango:** | Non-European Union |
| **Passion fruit:** | Non-European Union |
| **Coconut:** | Non-European Union |

| GMO / Contaminants / Ionisation | |
|---|---|
| **GMO:** | this product is not concerned by the GMO labelling defined by regulation 1829/2003 and 1830/2003. |
| **Contaminants:** | this product respects the European regulations 1881/2006, 396/2005 and 1333/2008 in force. |
| **Ionisation:** | this product and its materials have not undergone ionising treatment in accordance with European Directive 1999/2. |

| Others | |
|---|---|
| **Hydrogenated fats:** | No |
| **Halal compatibility:** | Yes |
| **Vegetarian:** | No |
| **Vegan:** | No |

## *Preservation*

Total shelf life (days): 730

Shelf life on receipt (days)* : 180

Store for 72 hrs maximum between 0 and +4°C/40°F after defrosting. Store at -18°C/0°F. Never refreeze defrosted products.

** excluding promotions and destocking*

## *Preparation*

Unmould product onto a plate. Remove plastic strip and defrost for 4 hrs at +4°C/40°F.

## *Average nutritional values per 100g*

| | |
|---|---|
| **Energy (kJ / kcal)** | 1113 / 266 |
| **Fat (g)** | 13.1 |
| **Of which saturated fatty acids (g)** | 9.7 |
| **Carbohydrates (g)** | 32.2 |
| **Of which sugars (g)** | 21.5 |
| **Dietary fibres (g)** | 1.5 |
| **Proteins (g)** | 4.2 |
| **Salt (g)** | 0.04 |
| **Natrium (mg)** | 17 |

**Nutrition Facts**

16 servings per container

**Serving size** 1 piece (90g)

**Amount Per Serving**

**Calories** 240

| | % Daily Value* |
|---|---|
| **Total Fat** 12g | 15% |
| Saturated Fat 8.7g | 44% |
| *Trans* Fat 0.1g | |
| **Cholesterol** 25mg | 8% |
| **Sodium** 15mg | 1% |
| **Total Carbohydrate** 29g | 11% |
| Dietary Fiber 1g | 4% |
| Total Sugars 19g | |
| Includes 17g Added Sugars | 34% |
| **Protein** 4g | 8% |
| Vitamin D 0.3mcg | 2% |
| Calcium 28.4mg | 2% |
| Iron 0.3mg | 2% |
| Potassium 85.8mg | 2% |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## *Microbiological criteria in CFU / g*

| | m | M |
|---|---|---|
| **Aerobic flora at 30°C** | 100 000 | 1 000 000 |
| **Lactic flora** | To be sought | - |
| **Ratio of total flora to lactic flora** | 100 | - |
| **Escherichia coli** | 10 | 100 |
| **Coagulase + Staphylococci** | 100 | 1 000 |
| **Bacillus cereus** | 100 | 1 000 |
| **Enterobacteria 37°C** | 1 000 | 10 000 |
| **Salmonella** | Not detected /25g | - |
| **Listeria monocytogenes** | Not detected /25g | 10 |

*According to the EC regulation 2073/2005 and the microbiological criteria of the CDF*

## *Packaging*

| | UVC (box)* | UV (case)* |
|---|---|---|
| **Type of packaging** | Plastic tray<br>Plastic film<br>Cardboard box | |
| **Dimension* (mm)** | 390 x 296 x 50 | |
| **Net weight (kg)** | 1.440 | |
| **Gross weight (kg)** | 1.660 | |
| *external dimensions | | |

| ***Palletisation*** | | |
|---|---|---|
| **EAN13 (UVC)** | 3700478534485 | |
| **DUN 14 (UV)** | - | |
| **EAN Pallet** | 23700478534489 | |
| | ***Pallet EU 80 x 120 cm*** | ***Pallet US 100 x 120 cm*** |
| **Number UVC / UV** | - | - |
| **Number UV / pallet** | 240 (30 layers of 8) | 300 (30 layers of 10) |
| **Net weight (kg)** | 345.6 | 432.0 |
| **Gross weight (kg)**** | 398.4 | 498.0 |
| **Height (m)**** | 1.50 | 1.50 |
| *** : without pallet (+0,15m + 30kg)* | | |

| ***Version number*** | ***Date*** | ***Reason for review*** |
|---|---|---|
| 1 | 21/02/2023 | Creation |
| 1b | 04/04/2023 | Correction of total shelf life |
| 2 | 06/12/2024 | Cross-contamination update |
| 3 | 11/09/2025 | Removal of fish in cross-contamination |