

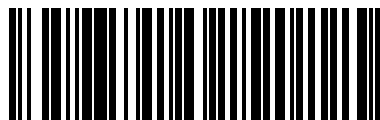


## Technical file

Release: 8  
Release date: 26/09/22  
Revision date: 26/09/22

*Van apero tot dessert · De l'apéro au dessert*



| Product information              |                                                                                                    |                     |        |        |            |          |
|----------------------------------|----------------------------------------------------------------------------------------------------|---------------------|--------|--------|------------|----------|
| Name product                     | MINI TARTLET STRAIGHT EDGE SWEET 192 PCS.                                                          |                     |        |        |            |          |
| Code                             | 151017 (Old reference: 162)                                                                        |                     |        |        |            |          |
| Barcode                          | <br>5412952001625 |                     |        |        |            |          |
| Measures                         |                                                                                                    |                     |        |        |            |          |
| Diameter                         | 38 mm (+/- 5mm)                                                                                    |                     |        |        |            |          |
| Length x Width                   |                                                                                                    |                     |        |        |            |          |
| Heigth                           | 20 mm (+/- 5mm)                                                                                    |                     |        |        |            |          |
| Weigth/piece                     | 9 g (+/- 1 g)                                                                                      |                     |        |        |            |          |
| Min.shelf life after production  | 365 day                                                                                            |                     |        |        |            |          |
| Min.shelf life after delivery    | 90 day                                                                                             |                     |        |        |            |          |
| Storage                          | Keep in dry and dark conditions (5-25°C)                                                           |                     |        |        |            |          |
| Packaging                        |                                                                                                    |                     |        |        |            |          |
| Composition                      | Number of pieces / packaging                                                                       | Packaging materials |        |        |            |          |
| Measures and weight              | Number of CU                                                                                       | L (mm)              | W (mm) | H (mm) | Bruto (kg) | Net (kg) |
| Consumer unit                    |                                                                                                    |                     |        |        |            |          |
| Box                              | 1                                                                                                  | 400                 | 300    | 110    | 2,60       | 1,73     |
| Pallet                           | 128                                                                                                | 1200                | 800    | 1910   | 333,18     | 221,18   |
| Pallettisation (Euro 120 x 80cm) |                                                                                                    |                     |        |        |            |          |
| Layers per pallet                | 16                                                                                                 |                     |        |        |            |          |
| Boxes per layer                  | 8                                                                                                  |                     |        |        |            |          |
| Boxes per pallet                 | 128                                                                                                |                     |        |        |            |          |



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| Microbiological characteristics (max cfu/g) |                  |
|---------------------------------------------|------------------|
| Total aerobic plate count                   | 100000 max cfu/g |
| Enterobacteriaceae                          | 1000 max cfu/g   |
| Yeasts                                      | 100 max cfu/g    |
| Moulds                                      | 100 max cfu/g    |
| Staphylococcus aureus                       | 500 max cfu/g    |
| Listeria monocytogenes                      | absent/25g       |
| Salmonella                                  | absent/25g       |

### Composition

#### Raw materials

WHEAT flour  
concentrated butter (MILK)  
sugar  
glucose syrup  
free-range EGG  
corn starch  
emulsifier (E471)  
salt  
anti oxidant (E300)

### Legal declaration of ingredients

WHEAT flour, concentrated butter (MILK), sugar, glucose syrup, free-range EGG, corn starch, emulsifier (E471), salt, anti oxidant (E300)

| Nutritional values        | per 100 g |
|---------------------------|-----------|
| Energy (kJ)               | 2095      |
| Energy (Kcal)             | 500       |
| Fat (g)                   | 23        |
| saturated fatty acids (g) | 16        |
| Carbohydrate (g)          | 66        |
| Sugars (g)                | 18        |
| Protein (g)               | 5,7       |
| Salt (g)                  | 0,42      |
| Fiber (g)                 | 4         |



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### List of allergens

|                 |   |                                                |   |
|-----------------|---|------------------------------------------------|---|
| 1.0 gluten      | + | 8.1 almonds                                    | - |
| 1.1 wheat       | + | 8.2 hazelnuts                                  | - |
| 1.2 rye         | - | 8.3 walnuts                                    | - |
| 1.3 barley      | - | 8.4 cashews                                    | - |
| 1.4 oats        | - | 8.5 pecan nuts                                 | - |
| 1.5 spelt       | - | 8.6 brazil nuts                                | - |
| 1.6 kamut       | - | 8.7 pistachio nuts                             | - |
| 2.0 crustaceans | - | 8.8 macadamia / Queensland nuts                | - |
| 3.0 egg         | + | 9.0 celery                                     | - |
| 4.0 fish        | - | 10.0 mustard                                   | ? |
| 5.0 peanuts     | - | 11.0 sesame                                    | ? |
| 6.0 soy         | ? | 12.0 sulphur dioxide and sulphites (E220-E228) | - |
| 7.0 milk        | + | 13.0 lupin                                     | - |
| 8.0 nuts        | ? | 14.0 molluscs                                  | - |

+ : present

- : not present

? : can contain traces of

### Suitability

|                    |     |
|--------------------|-----|
| <b>Vegans</b>      | No  |
| <b>Vegetarians</b> | Yes |
| <b>Halal</b>       | No  |
| <b>Kosher</b>      | No  |

### GMO declaration

Based on the statements of our suppliers we can confirm that this product is produced from raw material/ additives/ flavorings that are not derived from genetically modified organisms. This product does not give rise to an additional specific mention in the labeling. (Regulation EC 1829/2003 and 1830/2003).

### Ionisation declaration

To our knowledge, and based on the statements by our suppliers, this products and its ingredients are not treated by any form of irradiation/ionization.