

1) PRODUCT INFORMATION

/ PRODUCT NAME : mini chocolate flavored macaroons

/ PRODUCT DESCRIPTION : biscuit with coconut and with the flat bottom covered with decoration based on cocoa and with the top covered with stripes based on cocoa

/ INGREDIENTS

sugar
coconut 28%
glucose syrup
egg white
dextrose
vegetable oils and fats (palm, palm kernel, coconut)
defatted cocoa powder 1%
rice flour
stabiliser (sorbitan tristearate E492)
emulsifier (**soya** lecithin E322)

May contain **milk** and **nuts**

/ SHELF LIFE : 12 months after Wednesday of the production week

2) PRODUCT PROPERTIES

/ PHYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- Diameter	39 mm $\pm$ 4
- Height	30 mm $\pm$ 3
Weight (of 1 piece)	15 g $\pm$ 3
Humidity	max 17 %



4.10 / Pr01/ ES 062e/ 13-03-01/a

Product specification**FROZEN CHOCOLATE FLAVOURED MINI MACAROONS****/ CHEMICAL PROPERTIES**

Attribute	Acceptable limits
Absence of toxic products : according the Belgian and European regulations in charge	
Absence of objects foreign to the product	

/ ORGANOLEPTICAL PROPERTIES

Appearance: round biscuit with irregular shape, bottom covered with decoration based on cocoa, top covered with stripes based on cocoa-decoration

Color: brown to yellow on the outside, white on the inside of the biscuit

Flavour: typical flavor of coconut biscuits and cocoa

Taste: slightly crispy outside with a soft inside of the biscuit, taste of coconut and cocoa

/ MICROBIOLOGICAL PROPERTIES

Total Viable Count	< 5000 / g
Coliforms	< 100 / g
Thermoresistent coliforms	< 10 / g
E-coli	< 10 / g
Staphylococcus aureus	< 100 / g
Bacillus cereus	< 1000 / g
Yeasts	< 500 / g
Moulds	< 500 / g
Salmonella	Absent / 25 g
Listeria monocytogenes	Absent / 25 g

3) ALLERGENS

	Present as ingredient	Present in factory
Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut.	-	+
Crustaceans and products thereof	-	-
Eggs and products thereof	+	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	+
Milk and products thereof	May contain	+
Nuts	May contain	+
Almonds	May contain	+
Hazelnuts	-	-
Walnuts	-	-
Cashews	-	-
Pecan nuts	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Macadamia nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter in terms of the total SO ₂	-	+
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

/ SUITABLE FOR :

- Vegetarians yes
- Veganists no
- Kosher : no

/INFORMATION CONCERNING GENETICALLY MODIFIED RAW MATERIALS / ADDITIVES / OTHER RESOURCES

The product is conform the European regulation 1829/2003 and 1830/2003 en needs no additional mentioning in relation to genetically modified organisms.

/ INFORMATION CONCERNING RAW MATERIALS TREATED BY IONISATION OR RADIATION

The product and its ingredients are not treated by ionisation or radiation.

4) PACKAGING INFORMATION

Bulk packaging

- plastic bag + cardboard box

5) PRESERVATION CONDITIONS (CLOSED PACKAGING)

Temperature of preservation	Shelf life
-18 °C ***	Best before : see packaging

6) WAY OF DEFROSTING

Take the desired number of frozen macaroons and let them defrost. The macaroons are ready to serve.

Do not defrost in microwave! Do not freeze again after defrosting!

7) NUTRITIONAL VALUES

/ EUROPEAN NUTRITIONAL VALUES

Attribute	for 100 g product
Energy	1940 kJ / 464 kcal
Fat	24g
of which saturated fat	22g
Carbohydrates	56g
of which sugars	51g
Fiber	5.0g
Proteins	3.6g
Salt	0.08g