

SPECIFICATION
886089 [2]

General information

886089 [2]	dutch tartlet 100mm-b-	strt
GTIN code	8710972860893	
Legal description	Tartlet prepared with butter	
	Months	
Shelflife - Total	12	
Storage advice	Keep cool and dry: 15-20°C	
Temperature at delivery	Ambient	
	Value	
Metal detection - Ferro (mm)	2.5	
Metal detection - Non-ferro (mm)	2.5	
Metal detection - Stainless steel (mm)	2.5	

Ingredients

Ingredients: **wheat** flour, butter (**milk**) (23,3%), sugar, invert sugar syrup, barn **egg**, salt, acidity regulator: (E341), thickener: (E415), malted **wheat** flour.

Nutritional information

	<i>Per 100g</i>	<i>%RI (100g)</i>
Energy - kJ (kJ)	2008	
Energy - kcal (kcal)	480	
Fat (g)	20.1	
Fat of which - Saturates (g)	13.6	
Fat of which - Mono unsaturates (g)	5.4	
Fat of which - Poly unsaturates (g)	1	
Carbohydrates (g)	66.2	
Carbohydrates of which - Sugar (g)	23.3	
Carbohydrates of which - Starch (g)	43	
Fibres (g)	1.2	
Protein (g)	8	
Salt - Sodium*2,5 (g)	0.6	

Allergens and claims

	<i>Present</i>	<i>Not present</i>
Wheat	X	
Rye		X
Barley		X
Oat		X
Spelt		X
Kamut		X
Gluten	X	
Crustaceans		X
Egg	X	
Fish		X
Peanuts		X
Soy		X
Milk	X	
Almonds		X
Hazelnuts		X
Walnuts		X
Cashews		X
Pecan nuts		X
Brazil nuts		X
Pistachio		X
Macademia		X
Nuts		X
Celery		X
Mustard		X
Sesame		X
Sulphite		X
Lupin		X
Molluscs		X

	<i>Yes</i>	<i>No</i>
Halal		X
Kosher		X
Vegetarian	X	
Lacto-vegetarian		X
Lacto-ovo-vegetarian		X
Ovo-vegetarian		X
Vegan		X
Free from artificial colours and flavours	X	
Free from irradiation	X	
Free from GMO (conform Reg. (EU) 1829/2003)	X	

Microbiological

	<i>End of shelflife</i>	<i>UoM</i>
Total plate count	100.000	cfu/g
Yeasts	100	cfu/g
Moulds	100	cfu/g
Enterobacteriaceae	100	cfu/g

Logistic information

Secondary packaging

Content - Number of units (pieces)	96
Net weight (g)	4262
Gross weight (g)	5134

Tertiary packaging

Type	Heat treated block
Material	wood
Units per layer	5
Layers per pallet	14

Organoleptical

Prepared

	<i>Target</i>
Length top (mm)	100
Length bottom (mm)	85
Height (mm)	18
Diameter (mm)	99
Weight per piece (g)	44

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