

SPECIFICATION

886047 [6]

General information

886047 [6]	Dutch tartlet 80mm-b-strrt	
GTIN code	8710972860473	
Legal description	Tartlet	
	Months	
Shelflife - Total	12	
Storage advice	Keep cool and dry: 15-20°C	
	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, water.

Nutritional information

	Per 100g	%RI (100g)
Energy - kJ (kJ)	2016	24
Energy - kcal (kcal)	480	24
Fat (g)	20.1	29
Fat of which - Saturates (g)	13.7	69
Fat of which - Mono unsaturates (g)	5.3	
Fat of which - Poly unsaturates (g)	1.0	
Carbohydrates (g)	66.2	25
Carbohydrates of which - Sugar (g)	23.2	26
Carbohydrates of which - Polyols (g)	0	
Carbohydrates of which - Starch (g)	24.9	
Fibres (g)	1.3	
Protein (g)	8.0	16
Salt - Sodium*2,5 (g)	0.6	10

Allergens and dietary information

	<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
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)	144
Net weight (g)	3600
Gross weight (g)	4153

Tertiary packaging

Type	block
Material	wood
Units per layer	10
Layers per pallet	9

Organoleptical

Prepared

	<i>Target</i>
Height (mm)	17
Diameter (mm)	81
Weight per piece (g)	25

Supplier: Smilde Bakery B.V.
 Hamerstraat 12
 NL-1135 GA Edam
 The Netherlands
 +31 (0) 299 372 856
 info@smildebakery.com / www.smildebakery.com

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