



Parisian chou pure butter

Item code: 6265

Customs code : 19 059 080

Paker code : EMB 42182

GTIN: 3290620062657

DESCRIPTION

Legal name : Chou pastry pure butter. Cooked product

- | | |
|---|---|
| <input type="checkbox"/> raw | <input checked="" type="checkbox"/> ambient |
| <input checked="" type="checkbox"/> baked | <input type="checkbox"/> deep freeze |
| <input checked="" type="checkbox"/> ready for use | <input type="checkbox"/> frozen |
| <input type="checkbox"/> pre-baked | <input type="checkbox"/> defrosted |

INGREDIENTS

Whole EGGS, WHEAT flour, BUTTER 35%, baking powder : E450i, E500ii, salt, stabilizer: E420i, natural vanilla flavour.

May contain : nuts, soya

USAGE AND STORAGE DIRECTIONS

Baking instructions: This product is subject to dehydration which can lead to weight loss and a harder shell when it reaches its best-before date.

Storage : 300 days at room temperature (15/25°C) and in a dry place. BBD minimum at delivery: 200 days.

PRODUCT PRESENTATION

| | |
|--------------|--|
| Net weight: | 0,014 kg |
| Dimensions : | Diameter : 96mm +/- 5mm Height : 65mm +/- 5mm |

PACKAGING

| | |
|-----------------------------|---|
| Consumer units/Case : | 96 |
| Cases/Pallet : | 30 |
| Consumer units/Pallet : | 2880 |
| Under packaging : | tray, divider sheets |
| Case weight (kg) : | 1,327 |
| Case colour : | neutral white |
| Case outer dimension (mm) : | 591 x 391 x353 |
| Net weight/case (kg) :: | 1,344 |
| Gross weight/case (kg) : | 2,653 |
| Tape colour : | transparent/white or grey/white stripes |
| Label colour : | white / FR, UK |

| | |
|----------------------------|--------------|
| Nb of cases per layer : | 5 |
| Nb of layers per pallet : | 6 |
| Pallet net weight (kg) : | 40,32 |
| Pallet gross weight (kg) : | 84,593 |
| Pallet total weight (kg) : | 104,593 |
| Pallet height (m) : | 2.3 |
| Pallet size (cm) : | 100 x 120 |
| Type of pallet : | Block pallet |



NUTRITIONAL VALUES (theoretical)

| | Content | Tolerance | |
|--------------------------------|---------|---|-----------|
| Energy | 577 | | kcal/100g |
| | 2403 | | kJ/100g |
| Fat content | 38 | > 40%: +/-16g 10-40%: +/-40% < 10%: +/-3g | g/100g |
| Of which saturated fatty acids | 22 | > 4g: +/-40% < 4g +/-1,6g | g/100g |
| Carbohydrates | 41 | | g/100g |
| Of which sugars | 1,3 | > 40%: +/-16g 10-40%: +/-40% < 10%: +/-4g | g/100g |
| Dietary fibers | 1,4 | | g/100g |
| Proteins | 17 | | g/100g |
| Salt | 0,90 | > 1,25: +/-40% < 1,25g +/-0,75g | g/100g |

MICROBIOLOGICAL CRITERIA

| | Industrial pastries baked out of the cold |
|----------------------------|---|
| Germes | Criteria (m) |
| Aerobic flora 30°C | < 10 000 UFC/g |
| Aerobic/lactic flora ratio | / |
| Yeast / Moulds | < 500 UFC/g |
| Moulds | / |
| Coagulase staphylococci + | / |
| Bacillus Cereus | / |
| Escherichia coli | < 10 UFC/g |
| Salmonella | Abs./25g |
| Listeria Monocytogenes | Abs./25g if use by >5 days, < 100/25g if use by <5 days |

IONIZATION STATUS

This product is not ionized nor made from ionized materials. Therefore it does not require a specific labelling according to EC directive n° 1999/2 concerning foods and food ingredients treated with ionization radiation.

GMO STATUS

Raw materials used in our products are :

- Stemming from non GMO sources ;
- In application of the regulation EC 1829/2003 and EC 1830/2003 (applicable from 19/04/2004) concerning the traceability and labelling of genetically modified organisms and the traceability of food products or feed product produced from genetically modified organisms.

None of the product requires a specific labelling indicating the presence of GMO