

	SPECIFICATION OF END PRODUCT	Created : 02-04-2007 Reviewed : 30/11/2015
	SPFe.CHP.006 TART - 28 CM (VEGETABLE FAT)	Revision index : 8 Page : 1 / 1

DEFINITION:

Round and regular product with a decorated edge

DESCRIPTION:

Good smell. Dry shortbread consistency, golden colour, regular product.

TECHNICAL FEATURES :

Net weight per unit	310 g
Diameter	275 ± 5 mm
Thickness	7.5 ± 1 mm
Height including border	23 ± 2mm
Moisture (during packaging)	5.5 ± 0.5%

INGREDIENTS :

Wheat flour - Sugar - Palm oil - Eggs - Inverted sugar syrup - Flavouring – Salt - Raising agent: ammonium carbonates

Produced in a factory handling : milk, soya

NUTRITIONAL VALUES (Typical values per 100 g) :

	Per 100g
Energy	1892 kJ 450 kcal
Fat	16 g
Of which : saturates	7.8 g
Carbohydrate	68 g
Of which : sugars	23 g
Fibre	2.7 g
Protein	7.2 g
Salt	0.25 g

MICROBIOLOGICAL VALUES :

Aerobic mesophils total germ count / g	< 100
E. coli / g	< 10
Moulds and yeasts / g	< 100

SHELF LIFE: 12 months, in a dry cool place.

PACKAGING :

Product packed in a polyethylene tray, in a PEHD sachet then placed in a cardboard box.

Use before date printed on the cardboard box (month / year / numerical order / hour)

Number of tarts per case	12	Size of case (mm)	705 x 295 x 205
Number of cases per pallet	20	Net weight per case	3.720 kg
Layers x boxes	5 x 4	Gross weight per case	4.364 kg

Or

Number of tarts per case	10	Size of case (mm)	356 x 296 x 352
Number of cases per pallet	24	Net weight per case	3.100 kg
Layers x boxes	3 x 8	Gross weight per case	3.766 kg

	Function	NAME	DATE AND SIGNATURE
Written by	Quality and Environment Manager	Emmanuelle DUVALLET	
Approved by	Development Manager	Béatrice MARBOEUF	