

Product Information

General data:

article number	886047
product name	tartlet 8.5 butter straight edge
EAN code	8710972860473
contents	144
description	Dutch tartlet
ingredients	WHEAT flour, 23% butter [MILK], sugar, invert sugar, barn EGGS, salt, stabilizer: E341, thickener: E415

Weight and dimensions approx:

weight	25	gramme
length	-	millimetre
width	-	millimetre
height	-	millimetre
diameter	-	millimetre

Nutritional value (calculated) per 100 gramme approx:

energy	1.995	kJoule
	477	kcal
fat	19,4	gramme
of which saturated	13,3	gramme
of which mono unsaturated	5,2	gramme
of which poly unsaturated	1,0	gramme
of which cholesterol	60,0	milligramme
of which trans	0,6	gramme
carbohydrates	67,2	gramme
of which sugars	25,8	gramme
of which starch	41,4	gramme
of which polyolen	-	
fibre	1,2	gramme
proteins	7,7	gramme
salt	0,6	gramme
moisture	3,9	gramme

Logistic information:

Packaging

type of packaging	box
dimensions packaging	
length	40 centimetre
width	30 centimetre
height	20 centimetre
net weight approx	3.528 gramme
gross weight approx	4.057 gramme
tare weight	529 gramme
cardboard / paper	306 gramme
plastics	223 gramme
other	-

pallet

cases per pallet	90
layers per pallet	9
cases per layer	10
pallet type	block
pallet dimension	100 x 1200 centimetre

Microbiological values (max. c.f.u. / gramme):

St. Aureus	1.000
Coliforms	10
mesophilic bacterial coun	3.000.000
yeast	100
moulds	100
Salmonella	afwezig in 25 gram

Product Information

Metal detection:

FE	2,5 millimetre
NON-FE	2,5 millimetre
ANALEAD	2,5 millimetre

Additional information:

storage	ambient 15 - 25 °C
shelf life	12 months

Allergens information

allergen information amending III to directive 2007/68/EC

+ = present

- = absent

- + cereals containing gluten: wheat, rye, barley, oats, spelt, kamut
- crustaceans
- + eggs
- fish
- peanuts
- soybeans
- + milk (including lactose)
- nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia/Queensland nuts
- celery
- mustard
- sesame seeds
- sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre, expressed as SO₂
- lupin
- molluscs

Manufactured in a company where cross contamination is possible with: -

To the best of our knowledge and based on statements of our suppliers, we hereby declare that we don't use radiated materials and that the end products of Smilde Bakery aren't radiated.

This product is free from genetically modified ingredients or ingredients produced using genetically modified raw materials. Therefor this product does not require the declaration under EC Regulations 1829/2003 and 1830/2003.

Supplier information:

supplier	Smilde Bakery B.V.
address	Hamerstraat 12 / 1135 GA / Edam / The Netherlands
telephone / fax	+31 (0) 299372856 / +31 (0) 299372711
e-mail / website	info@smildebakery.com / www.smildebakery.com

Authorisation:

Quality Assurance	
print date	14-02-2018

This specification is provided to you for information, it has been drawn up as accurately as possible and is based on our knowledge and experience at the time of publication. Aspects like variations in raw materials, availability and legislation can influence the composition. As the manufacturer we reserve the right to change the product composition and by that also the specification. If the specification is being used as the starting- point for important decisions related to further processing, please contact us for the latest specification. By placing an order for this article you automatically agree with the provided product specification.