



Normal éclair pure butter

Item code: 6245

Customs code : 19 059 080

Packer code : EMB 42182

GTIN: 3290620062459

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 30%, salt, stabilizer: E420i, baking powder : E450i, E500ii.

May contain : nuts and 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 : 360 days at room temperature (15/25°C) and in a dry place. BBD at delivery: 240 days.

PRODUCT PRESENTATION

Net weight:	0,011 kg
Dimensions :	Length: 134mm +/- 3mm Width: 41mm +/- 3mm Height : 32mm+/- 3mm

PACKAGING

Consumer units/Case :	140
Cases/Pallet :	60
Consumer units/Pallet :	8400
Under packaging :	plastic bag
Case weight (kg) :	0,323
Case colour :	neutral ecru
Case outer dimension (mm) :	402 x 301 x 329
Net weight/case (kg) ::	1,540
Gross weight/case (kg) :	1,863
Tape colour :	transparent/white or grey/white stripes
Label colour :	white / FR, UK

Nb of cases per layer :	10
Nb of layers per pallet :	6
Pallet net weight (kg) :	92,40
Pallet gross weight (kg) :	111,76
Pallet total weight (kg) :	131,76
Pallet height (m) :	2,12
Pallet size (cm) :	80 x 120
Type of pallet :	SNCF



NUTRITIONAL VALUES (theoretical)

	Content	Tolerance	
Energy	528		kcal/100g
	2203		kJ/100g
Fat content	34	> 40%: +/-16g 10-40%: +/-40% < 10%: +/-3g	g/100g
Of which saturated fatty acids	19	> 4g: +/-40% < 4g +/-1,6g	g/100g
Carbohydrates	38	> 40%: +/-16g 10-40%: +/-40% < 10%: +/-4g	g/100g
Of which sugars	1,3		g/100g
Dietary fibers	1,2		g/100g
Proteins	17		g/100g
Salt	1,3	> 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