| StMichel | SPECIFICATION OF END PRODUCT | Created: 20-08-2007 Completed: 30/11/2015 |
|--------------|--------------------------------|--|
| SPFe.CHP.004 | TARTLET (VEGETABLE FAT) – 11CM | Revision indicator: 8 Page: 1 / 1 |

PRODUCT DEFINITION:

Round cup cases with a decorated edge.

DESCRIPTION:

Nice aroma, dry shortbread texture, golden colour, regular product.

TECHNICAL FEATURES:

| Unit weight | 41 g | |
|-------------------------------------|--------------|--|
| Diameter | 106 ± 2 mm | |
| Thickness of the bottom of the case | 5,5 ± 0,5 mm | |
| Height including border | 19 ± 1 mm | |
| Moisture (during packaging) | 4 ± 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 | |
|----------------------|----------|------|
| Enorgy | 1930 | kJ |
| Energy | 459 | kcal |
| Fat | 16 | g |
| Of which : saturates | 8 | g |
| Carbohydrate | 70 | g |
| Of which: sugars | 23 | g |
| Fibre | 2.8 | g |
| Protein | 7.4 | g |
| Salt | 0.26 | g |

MICROBIOLOGY:

| Aerobic mesophils total germ count / g | < 100 |
|--|-------|
| E.coli / g | < 10 |
| Yeast and mould / g | < 100 |

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

PACKAGING:

Product packed in a polyethylene tray, in a PEHD sachet then placed in a cardboard box. Use before date printed on the carboard box (day / month / year / numerical order / hour)

| Number of articles / boxes 96 | | External dimension of the box (mm) | 385 x 285 x 250 |
|-------------------------------|-------|------------------------------------|-----------------|
| Number of boxes / pallet | 32 | Net weight of the box | 3,936 kg |
| Layers x boxes | 4 x 8 | Gross weight of the box | 4,423 kg |

| | Function | NAME | DATE AND SIGNATURE |
|-------------|------------------------------------|------------------------|--------------------|
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