

Product name	Ref.	Wgt	Usage	Date
Selection of 70 sweet macarons 13g	3205	13 g	Dessert	10-07-19

Product name			
Size (mm / h - Ø)	25 - 41,5		
Unit net weight (g)	13	Variation +/- (g)	1
Shelf life	14 months		
Storage conditions	Freezer (-18°C)		
Product code information	60215 : 6 = day of the week (1 to 7) ; 02 = week (1 to 52) ; 15 = year		



Primary packaging (CSU)			Secondary packaging (SP)	
Type	Box (containing 2 trays)		Type	Carton
Composition	Carton + APET		Dimensions (mm)	530*235*233
Net - gross wgt	0,91kg-32oz	1,2kg-41oz	Nb of CSU/SP	4
Dimensions (mm)	265*235*110		GTIN 14 (ITF)	15407005640323
GTIN 13 (EAN)	5407005640326		Net - gross wgt	3,64kg - 128oz 5,03kg - 177oz
Palettisation				
Pallet type	Euro			
Pallet height (mm)	2070			
SP/layer	7			
Layer/pallet	8	CSU/pallet	224	

Description
Biscuit with almonds filled with raspberry, pistachio, salted butter caramel, vanilla and chocolate ganache,

Ingredients
sugar, ALMONDS 20,78%, EGG white, CREAM, white chocolate (sugar, cocoa butter, powdered whole MILK, emulsifier [SOY lecithin], natural vanilla extract), salted butter caramel 2,37% (sugar, glucose, BUTTER, fleur de sel from Guérande), raspberry 2,03%, BUTTER, dark chocolate (cocoa beans, sugar, emulsifier [SOY lecithin], natural extract van vanilla) 1,00%, glucose syrup, cocoa powder, PISTACHIO paste 0,37%, MILK chocolate (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier [SOY lecithin], natural vanilla flavor) 0,29%, PISTACHIO 0,22%, PISTACHIO natural aroma 0,07%, Madagascar vanilla 0,04%, raspberry natural aroma 0,02%, gelling agent [pectin], colours [beetroot red: E162, lutein: E161b; copper complexes of chlorophyllins: E141ii], thickening agent [xanthan gum: E415], , acidifier [citric acid: E330].

Preparation
Frozen product. Storage 14 months at -18 ° C. Thaw 1 hour at room temperature (+/- 20°C) in the closed package before tasting. Store maximum 10 days in the fridge (between 2 and 7 ° C) after thawing. Never refreeze a thawed product.

Product name	Ref.	Wgt	Usage	Date
Selection of 70 sweet macarons 13g	3205	13 g	Dessert	10-07-19

Use and conservation	
Ready to eat. Never refreeze a thawed product.	
Maximum shelf life:	10 days between 2 and 7°C ; 14 months at -18°C

Target audience
For all except infants and people suffering from allergies (see allergens information below)

Characteristics	Target values
G. tot. Aerobic mesophilic bacteria	< 1E+06 cfu/g
Lactobacillus	< 1E+06 cfu/g
E. coli	< 10 cfu/g
L. monocytogenes	Absence/25g
Salmonella	Absence/25g
Staphylococcus coagulase +	< 100 cfu/g
Sulfite-reducing anaerobes	< 10 cfu/g
AW	< 0.77

Additional information	
Is this product certified non-GMO?	YES
Is this product subject to an irradiation treatment?	NO
Frequency of analysis in accredited laboratory	2x / year
Certificate(s)	IFS superior, BRC

Allergens	Code
Milk	2
Eggs	2
Soya	2
Gluten	0
Nuts	2
Sesame	0
Fish	0
Crustaceans	0
Molluscs	0
Sulfites	0
Mustard	0
Celery	0
Peanuts	0
Lupin	0

Legend	
Presence	2
Cross-contamination	1
Absence	0

Nutritional values		/100g	/unit
Energy	kJ	1964.00	255.32
	kcal	469.86	61.08
Fat	g	23.32	3.03
-- of which saturated	g	6.60	0.86
-- of which trans	g	0.00	0.00
Carbohydrates	g	54.35	7.07
-- of which sugars	g	52.48	6.82
Fibers	g	3.46	0.45
Proteins	g	8.79	1.14
Salt	g	0.18	0.02

Contact		
LABRO Michael	Tel: +32 4 388 10 13	Urgence : +32 474 35 27 75
VANDER BORGHT Guillaume	Tel: +32 4 388 10 13	Urgence : +32 496 77 68 42