## Product Information

## General data:

article number 20243
product name
Mini Tart Neutral 1.75"
EAN code
8710972202433
RSPO certificate number
CU-RSPO SCC-822129
contents
description
240
ingredients
WHEAT flour, palm fat, corn flour, sugar, water, rapeseed oil, salt, inactive yeast, free
range EGG, emulsifier: mono- and diglycerides of fatty acids, acid: citric acid

## Weight and dimensions approx:

| weight | 7 | gramme |
| :--- | ---: | :--- |
| length | - | millimetre |
| width | - | millimetre |
| height | 15 | millimetre |
| diameter | 44 | millimetre |

Nutritional value (calculated) per $\mathbf{1 0 0}$ gramme approx:

| energy | 2.208 | kjoule |
| :--- | ---: | :--- |
| fat | 529 | kcal |
| of which saturated | 30,2 | gramme |
| of which mono unsaturated | 13,6 | gramme |
| of which poly unsaturated | 11,8 | gramme |
| of which cholesterol | 4,4 | gramme |
| $\quad$ of which trans | - |  |
| carbohydrates | 0,4 | gramme |
| $\quad$ of which sugars | 56,1 | gramme |
| $\quad$ of which starch | 7,1 | gramme |
| $\quad$ of which polyolen | 49,0 | gramme |
| fibre | - |  |
| proteins | 2,5 | gramme |
| salt | 6,9 | gramme |
| moisture | 1,3 | gramme |
| m,0 | 3, | gramme |

## Logistic information:

type of packaging box
dimensions packaging
length
width
height
net weight approx
gross weight approx
tare weight
cardboard / paper
plastics
other

## pallet

cases per pallet 190
layers per pallet 19
cases per layer 10
pallet type
pallet dimension $100 \times 120$ centimetre

## Product Information

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

St. Aureus 100
Coliforms $\quad 1.000$
mesophilic bacterial coun 10.000
yeast $\quad 1.500$
moulds 1.500
Enterobacteriaceae 100
E. Coli 10

Salmonella absent in 25 gramme
Metal detection:

| FE | 1,5 millimetre |
| :--- | :--- |
| NON-FE | 2,0 millimetre |
| ANALEAD | 2,4 millimetre |

Additional information:
storage
ambient $15-25^{\circ} \mathrm{C}$
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 $10 \mathrm{mg} / \mathrm{kg}$ or 10 $\mathrm{mg} / \mathrm{litre}$, 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
e-mail / website +31 (0) $299372856 /+31$ (0) 299372711
info@smildebakery.com / www.smildebakery.com

## Authorisation:

Quality Assurance
print date

Product Information

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.

