

## Product Information

### General data:

article number	20244
product name	Mini Butter Tartlet 1.75"
EAN code	8710972202440
RSPO certificate number	CU-RSPO SCC-822129
contents	240
description	Dutch tartlet
ingredients	

WHEAT flour, 22% Kosher butterfat [MILK], sugar, water, Kosher dried free range EGG, salt, colour: beta-carotene

### Weight and dimensions approx:

weight	7	gramme
length	-	millimetre
width	-	millimetre
height	15	millimetre
diameter	45	millimetre

### Nutritional value (calculated) per 100 gramme approx:

energy	2.178	kJoule
	520	kcal
fat	23,9	gramme
of which saturated	16,5	gramme
of which mono unsaturated	6,3	gramme
of which poly unsaturated	1,1	gramme
of which cholesterol	-	
of which trans	-	
carbohydrates	66,4	gramme
of which sugars	20,9	gramme
of which starch	45,5	gramme
of which polyolen	-	
fibre	2,1	gramme
proteins	7,1	gramme
salt	0,5	gramme
moisture	-	

### Logistic information:

#### Packaging

type of packaging	box
dimensions packaging	
length	40 centimetre
width	30 centimetre
height	11 centimetre
net weight approx	1.608 gramme
gross weight approx	1.968 gramme
tare weight	360 gramme
cardboard / paper	272 gramme
plastics	88 gramme
other	-

#### pallet

cases per pallet	190
layers per pallet	19
cases per layer	10
pallet type	block heat treated
pallet dimension	100 x 120 centimetre

## Product Information

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

St. Aureus	100
Coliforms	1.000
mesophilic bacterial coun	10.000
yeast	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 °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 SO<sub>2</sub>
- 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	<a href="mailto:info@smildebakery.com">info@smildebakery.com</a> / <a href="http://www.smildebakery.com">www.smildebakery.com</a>

### Authorisation:

Quality Assurance	
print date	11-02-2019

# Nutrition Facts

60 servings per container

**Serving size** 4 pieces (26.8g)

**Amount Per Serving**

**Calories** **130**

% Daily Value\*

**Total Fat** 6g 8%

Saturated Fat 4g 20%

*Trans* Fat 0g

**Cholesterol** 15mg 5%

**Sodium** 55mg 2%

**Total Carbohydrate** 17g 6%

Dietary Fiber < 1g 2%

Total Sugars 5g

Includes 5g Added Sugars 10%

**Protein** 2g 4%

Not a significant source of vitamin D, calcium, iron, and potassium

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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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.