



1x48 COCKTAILS-ASSORTIMENT SG

Date: 11/07/2018

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Denomination

1x48 COCKTAILS-ASSORTIMENT SG
Assortment of pastry mini tartlets, ready to fill

Product Code	047.00.048
Commodity Code	19059080
Shelf-life	17 months
Storage instructions	Store in a dry place - ambient (10°C - 25°C)
Country of manufacturing	Belgium, France

Sizing & packaging

	gross weight	net weight	dimensions	EAN
<i>Consumer Unit</i>	0,479 kg	0,205 kg	400 x 300 x 35 mm	0020176047326
<i>Selling Unit</i>	0,479 kg	0,205 kg	400 x 300 x 35 mm	0020176047326
<i>pallet</i>	195,44 kg	73,80 kg	1220 X 800 x 1720 mm	10020176047323

Palletisation

outercases per layer	8
layers per pallet	45
outercases per pallet	360

Dietary Information

Halal	Yes	Suitable for vegans	No
Kosher	No	Suitable for vegetarian	Yes
Coeliac	No		

Microbiological information

	target	reject	
Total viable count (30 °C)	1.000	10.000	/g
Enterobacteria	10	100	/g
Coliforms (30 °C)	100	1.000	/g
E.Coli	-	10	/g
Salmonella	absent	present	/25g
Staphylococcus aureus	20	100	/g
Yeast	100	1.500	/g
Mold	100	1.500	/g

Labeling information

GM labeling required (EU legislation)	No
This product has been irradiated	No



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1. Mini carré en pâte feuilletée – prêt à garnir (010.45)

Type of dough

PUFF PASTRY NEUTRAL

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	56,26	Belgium
margarine (vegetable fat (palm), water, salt, emulsifier: E471, acid: E330, colour: E160a, flavour)	35,56	Belgium
water	6,62	Belgium, France, USA
salt	< 1	Belgium
skimmed MILK, rapeseedoil, MILK proteins, pea proteins	< 1	Belgium
whole MILK	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), margarine (vegetable fat (palm), water, salt, emulsifier: E471, acid: E330, colour: E160a, flavour), water, salt, skimmed MILK, rapeseedoil, MILK proteins, pea proteins, whole MILK

Nutritional information (calculated)

one serving = 1 PC (5,0 g)

		per 100g	per serving	% of reference intake of an average adult	reference intake of an average adult
Energy	kcal	527	26	1,32	2000 kcal
	kJ	2.197	110	1,31	8400 kJ
carbohydrates	g	44,2	2,2	0,96	230 g
sugar	g	1,3	0,1	0,07	90 g
fats	g	34,8	1,7	2,48	70 g
saturated fats	g	18,9	0,9	4,73	20 g
transfats	g	0,1	0,0		
proteins	g	8,5	0,4	0,94	45 g
fibers	g	1,9	0,1	0,40	24 g
salt	g	1,36	0,07	1,13	6 g



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Allergen information

	PRESENT			ABSENT
	Recipe	Line	Site	
Gluten	Yes	Yes	Yes	No
wheat	Yes	Yes	Yes	No
rye	No	No	No	Yes
barley	No	No	No	Yes
oat	No	No	No	Yes
spelt	No	No	No	Yes
kamut	No	No	No	Yes
Milk	Yes	Yes	Yes	No
Egg	No	Yes	Yes	No
Soja	No	No	No	Yes
Celery	No	No	No	Yes
Fish	No	No	No	Yes
Crustaceans	No	No	No	Yes
Molluscs	No	No	No	Yes
Peanuts	No	No	No	Yes
Nuts	No	No	No	Yes
Sesame	No	No	No	Yes
Mustard	No	No	No	Yes
Sulphites >10 ppm	No	No	No	Yes
Lupine	No	No	No	Yes

Sensory information

smell	BAKED PASTRY
texture	CRISPY
taste	BAKED PASTRY

Dimensions and weights	minimum	target	maximum
weight	5,0 g	6,0 g	7,0 g
height/thickness	19 mm	23 mm	28 mm
diameter	0 mm	0 mm	0 mm
length	26 mm	32 mm	38 mm
width	26 mm	32 mm	38 mm



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2. Mini vol au vent en pâte feuilletée – prêt à garnir (020.45)

Type of dough PUFF PASTRY NEUTRAL

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	56,85	Belgium
margarine (vegetable fat (palm), water, salt, emulsifier: E471, acid: E330, colour: E160a, flavour)	35,86	Belgium
water	5,77	Belgium, France, USA
salt	< 1	Belgium
skimmed MILK, rapeseedoil, MILK proteins, pea proteins	< 1	Belgium
whole MILK	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), margarine (vegetable fat (palm), water, salt, emulsifier: E471, acid: E330, colour: E160a, flavour), water, salt, skimmed MILK, rapeseedoil, MILK proteins, pea proteins, whole MILK

Nutritional information (calculated)

one serving = 1 PC (4,5 g)

		per 100g	per serving	% of reference intake of an average adult	reference intake of an average adult
Energy	kcal	536	24	1,21	2000 kcal
	kJ	2.232	100	1,20	8400 kJ
carbohydrates	g	44,9	2,0	0,88	230 g
sugar	g	1,3	0,1	0,06	90 g
fats	g	35,3	1,6	2,27	70 g
saturated fats	g	19,5	0,9	4,39	20 g
transfats	g	0,1	0,0		
proteins	g	8,6	0,4	0,86	45 g
fibers	g	1,9	0,1	0,36	24 g
salt	g	1,38	0,06	1,04	6 g



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Allergen information

	PRESENT			ABSENT
	Recipe	Line	Site	
Gluten	Yes	Yes	Yes	No
wheat	Yes	Yes	Yes	No
rye	No	No	No	Yes
barley	No	No	No	Yes
oat	No	No	No	Yes
spelt	No	No	No	Yes
kamut	No	No	No	Yes
Milk	Yes	Yes	Yes	No
Egg	No	Yes	Yes	No
Soja	No	No	No	Yes
Celery	No	No	No	Yes
Fish	No	No	No	Yes
Crustaceans	No	No	No	Yes
Molluscs	No	No	No	Yes
Peanuts	No	No	No	Yes
Nuts	No	No	No	Yes
Sesame	No	No	No	Yes
Mustard	No	No	No	Yes
Sulphites >10 ppm	No	No	No	Yes
Lupine	No	No	No	Yes

Sensory information

smell	BAKED PASTRY
texture	CRISPY
taste	BAKED PASTRY

Dimensions and weights

	minimum	target	maximum
weight	4,5 g	6,0 g	7,5 g
height/thickness	18 mm	22 mm	26 mm
diameter	30 mm	33 mm	36 mm
length	0 mm	0 mm	0 mm
width	0 mm	0 mm	0 mm



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3. Apéricoeur en pâte feuilletée – prêt à garnir (080.45)

Type of dough

PUFF PASTRY NEUTRAL

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	57,52	Belgium
margarine (vegetable fat (palm), water, salt, emulsifier: E471, acid: E330, colour: E160a, flavour)	36,20	Belgium
water	4,81	Belgium, France, USA
salt	< 1	Belgium
skimmed MILK, rapeseedoil, MILK proteins, pea proteins	< 1	Belgium
whole MILK	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), margarine (vegetable fat (palm), water, salt, emulsifier: E471, acid: E330, coloring agent: E160a, flavour), water, salt, skimmed MILK, rapeseedoil, MILK proteins, vegetable proteins, MILK

Nutritional information (calculated)

one serving = (5,5 g)

		per 100g	per serving	% of reference intake of an average adult	reference intake of an average adult
Energy	kcal	545	30	1,50	2000 kcal
	kJ	2.270	125	1,49	8400 kJ
carbohydrates	g	45,6	2,5	1,09	230 g
sugar	g	1,3	0,1	0,08	90 g
fats	g	35,9	2,0	2,82	70 g
saturated fats	g	19,5	1,1	5,37	20 g
transfats	g	0,1	0,0		
proteins	g	8,7	0,5	1,07	45 g
fibers	g	2,0	0,1	0,45	24 g
salt	g	1,40	0,08	1,29	6 g



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Allergen information

	PRESENT			ABSENT
	Recipe	Line	Site	
Gluten	Yes	Yes	Yes	No
wheat	Yes	Yes	Yes	No
rye	No	No	No	Yes
barley	No	No	No	Yes
oat	No	No	No	Yes
spelt	No	No	No	Yes
kamut	No	No	No	Yes
Milk	Yes	Yes	Yes	No
Egg	No	Yes	Yes	No
Soja	No	No	No	Yes
Celery	No	No	No	Yes
Fish	No	No	No	Yes
Crustaceans	No	No	No	Yes
Molluscs	No	No	No	Yes
Peanuts	No	No	No	Yes
Nuts	No	No	No	Yes
Sesame	No	No	No	Yes
Mustard	No	No	No	Yes
Sulphites >10 ppm	No	No	No	Yes
Lupine	No	No	No	Yes

Sensory information

smell	BAKED PASTRY
texture	CRISPY
taste	BAKED PASTRY

Dimensions and weights

	minimum	target	maximum
weight	5,5 g	7,0 g	8,0 g
height/thickness	20 mm	25 mm	30 mm
diameter	0 mm	0 mm	0 mm
length	30 mm	35 mm	40 mm
width	38 mm	42 mm	46 mm



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4. Mini tartelettes en pâte feuilletée – prêt à garnir (710.20)

Type of dough

FONÇAGE FEUILLETE

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	65,42	Belgium
margarine (palmfat, water, rapeseed oil, emulsifier: E471, acid: E330)	29,20	Belgium
water	4,47	Belgium, France, USA
salt	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), Margarine (palmfat, water, rapeseed oil, emulsifier: E471, acid: E330), water, salt

May contain traces of MILK

Nutritional information (calculated)

one serving = 1 PC (3,0 g)

		per 100g	per serving	% of reference intake of an average adult	reference intake of an average adult
Energy	kcal	516	15	0,77	2000 kcal
	kJ	2.154	65	0,77	8400 kJ
carbohydrates	g	53,1	1,6	0,69	230 g
sugar	g	1,7	0,0	0,06	90 g
fats	g	29,3	0,9	1,25	70 g
saturated fats	g	14,6	0,4	2,20	20 g
transfats	g	0,1	0,0		
proteins	g	8,3	0,2	0,55	45 g
fibers	g	3,3	0,1	0,41	24 g
salt	g	0,90	0,03	0,45	6 g



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Allergen information

	PRESENT			ABSENT
	Recipe	Line	Site	
Gluten	Yes	Yes	Yes	No
wheat	Yes	Yes	Yes	No
rye	No	No	No	Yes
barley	No	No	No	Yes
oat	No	No	No	Yes
spelt	No	No	No	Yes
kamut	No	No	No	Yes
Milk	No	Yes	Yes	No
Egg	No	Yes	Yes	No
Soja	No	No	No	Yes
Celery	No	No	No	Yes
Fish	No	No	No	Yes
Crustaceans	No	No	No	Yes
Molluscs	No	No	No	Yes
Peanuts	No	No	No	Yes
Nuts	No	No	No	Yes
Sesame	No	No	No	Yes
Mustard	No	No	No	Yes
Sulphites >10 ppm	No	Yes	Yes	No
Lupine	No	No	No	Yes

Sensory information

smell	BAKED PASTRY
texture	CRISPY
taste	BAKED PASTRY

Dimensions and weights

	minimum	target	maximum
weight	3,0 g	3,9 g	5,0 g
height/thickness	0 mm	0 mm	0 mm
diameter	35 mm	39 mm	43 mm
length	0 mm	0 mm	0 mm
width	0 mm	0 mm	0 mm