

## TECHNICAL SHEET

### Mini tarts with BAILEYS flavour

#### Product

Description	Mini tarts with BAILEYS flavour	
Article code	TBAIR8	
Net weight per piece	20 g (approximately)	
Dimension per piece:	diameter	38 mm (approximately) (top side)
	height	30 mm (approximately)



#### Ingredients

wheat flour (**GLUTEN**), butter (**MILK**), cream (**MILK**), white chocolate (**MILK, SOY**) (sugar, cocoa butter, whole milk powder, emulsifier: soy lecithin E322; natural vanilla flavour), cassonade, dark chocolate (**SOY**) (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: soy lecithin E322; natural vanilla flavour), Baileys flavour (contains alcohol) (**MILK**) 3.1%, glucose fructose syrup, decoration (sugar, cocoa butter, rice starch, raising agent: sodium bicarbonate E500ii), egg yolk (barn) (**EGG**), vegetable oils (rapeseed, sunflower), alkalized cocoa powder, egg (barn) (**EGG**), sweet whey powder (**MILK**), fat-reduced cocoa powder, invert sugar syrup, cassonade (sugar, candy sugar syrup), salt, natural flavour, colour: E150a. May contain traces of: **NUTS**.

#### Declaration on label or packaging:

INGREDIENTS: WHEAT flour (contains gluten), butter (MILK), cream (MILK), white chocolate (sugar, cocoa butter, whole MILK powder, emulsifier: E322 (SOY); natural vanilla flavour), cassonade, dark chocolate (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: E322 (SOY); natural vanilla flavour), Baileys flavour (contains alcohol and MILK) 3.1%, glucose fructose syrup, decoration (sugar, cocoa butter, rice starch, raising agent: E500ii), EGG yolk (barn), vegetable oils (rapeseed, sunflower), alkalized cocoa powder, EGG (barn), sweet whey powder (MILK), fat-reduced cocoa powder, invert sugar syrup, cassonade (sugar, candy sugar syrup), salt, natural flavour, colour: E150a. May contain traces of: NUTS. Produced with Baileys aroma from Ireland.

#### Conservation and serving instructions

Storage temperature	At -18 °C maximally
Shelf life at -18°C	18 months after production date (see packaging)
Preparation	Defrost for 1 hour at ambient temperature
Shelf life after defrosting	Maximally 10 days in the fridge (below 7 °C)
Frozen product	Do not refreeze a defrosted product

### Nutritional values \*

	Per 100 g	RI ** / 100 g	Per 20 g ***	RI / 20 g
Energy	471 kcal 1966 kJ	24%	94 kcal 393 kJ	5%
Fat	28 g	40%	5,6 g	8%
of which saturates	16,3 g	81%	3,3 g	16%
Carbohydrate	46,7 g	18%	9,3 g	4%
of which sugars	24,1 g	27%	4,8 g	5%
Fibre	2,7 g	11%	0,5 g	2%
Protein	6,2 g	12%	1,2 g	2%
Salt	0,19 g	3%	0,04 g	1%

\* Based on calculations  
\*\* RI = reference intake. Reference intake for an average adult (8400 kJ/2000 kcal).  
\*\*\* 1 portion is 20 g. This packing contains 8 portions.

### NUTRI-SCORE



Nutri-Score D

### Allergens information

#### Legal allergens

01. Gluten (wheat, rye, barley, oat, spelt, kamut)	+
02. Crustaceans	-
03. Egg	+
04. Fish	-
05. Peanuts	-
06. Soy	+
07. Milk (including lactose)	+
08. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, Macadamia or Queensland nuts)	?
09. Celery	-
10. Mustard	-
11. Sesame	-
12. Sulphites (E220-E228) >10 ppm	-
13. Lupine	-
14. Molluscs	-

+: present | -: absent | ?: may contain traces or not enough information available

#### Additional allergens

Not enough information available Please contact Galana for specific information
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#### Diet information

Is the product produced in a nut free production area?	NO		
Is the product suitable for Coeliacs?	NO		
Is the product suitable for vegetarians?	YES		
Is the product suitable for vegans?	NO		
Is the product suitable for a Kosher diet?	NO	Certified?	NO
Is the product suitable for a Halal diet?	NO	Certified?	NO

### Packaging

<b>Primary packaging</b>			
Cup	None	0 g	
Blister	PET transparent	8 g	192 x 96 x 30 mm
Flowpack	Polypropylene 30µm ca 2g		
Box	Carton	24 g	205 x 107 x 43 mm
Pieces per packing	8 piece(s)		
Net weight	160 g	with €	
Gross weight	194 g		
EAN packaging	05414818043312		
<b>Secondary packaging</b>			
Carton	Carton (wrap-around)	241 g	423 x 331 x 93 mm
Packings per carton	12 packing(s)		
Pieces per carton	96 pieces		
Net weight	1,92 kg	with €	
Gross weight	2,6 kg		
EAN carton	15414818043319		
<b>Tertiary packaging</b>			
	<b>EURO pallet (800 x 1200 mm)</b>		<b>INDUSTRY pallet (1000 x 1200 mm)</b>
Cartons per layer	6		0
Layers per pallet	18		18
Cartons per pallet	108 cartons		
Packings per pallet	1296 packings		
Pieces per pallet	10368 pieces		
Total pallet weight	Approximately 300 kg (pallet included)		
Total pallet height	182 cm (with pallet)		182 cm (with pallet)

### Microbiological data \*

	Target	Tolerance	End of shelf life
Total aerobic plate count (30 °C)	<100.000 cfu/g	<500.000 cfu/g	<1.000.000 cfu/g
<i>E. coli</i>	<10 cfu/g	<100 cfu/g	<100 cfu/g
<i>Salmonella</i> spp.	Absent in 25 g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Absent in 25 g	<100 cfu/g	<100 cfu/g
Coagulase positive staphylococci	<100 cfu/g	<1000 cfu/g	<1000 cfu/g
<i>B. cereus</i>	<100 cfu/g	<3000 cfu/g	<3000 cfu/g
Yeasts	<100 cfu/g	<100 cfu/g	<100.000 cfu/g
Moulds	<100 cfu/g	<100 cfu/g	No visual mould growth

\* Based on literature data from Ghent University

### Physicochemical data

Dry matter	82,2%		
pH value			
aw value			
X-ray detection	YES	Glass: 2,381 mm   ceramics: 3,969 mm   stainless steel: 1,2 mm	
Metal detection	NO	-	

(control frequency: every 2h)

### Conformity declaration

Galana NV hereby declares that no genetically modified organisms have been used for the production of its products. Hence, no specific labelling is required within the scope of Directives No. 1829/2003 and 1830/2003 of 22 September 2003 on genetically modified food and feed.

None of our products or their ingredients have been submitted to ionising radiation. Therefore our products are in accordance with the Royal decree of March the 12th 2002 on the treatment of food and food ingredients with ionising radiation.

Galana guarantees that all products meet the relevant and valid national and European legal provisions (laws, guidelines, regulations). In particular, our products are in accordance with the prescriptions of Regulation 1334/2008/EU on flavourings and certain food ingredients with flavouring properties for use in and on foods and Directive 2008/128/EU laying down specific purity criteria concerning colours for use in foodstuffs. The primary packaging used is in accordance with the valid Belgian and European legislation (1935/2004/EU 2002/72/EU, 2011/10/EU...). The labeling of all our products is in accordance with EU Regulation 1169/2011 on the provision of food information to consumers.

### Disclaimer

These data are correct, according to the facts in our possession on the date of publication of this document. All figures are average, based on calculations. The pictures are an indication and small deviations in the real product are possible. The preparation and serving instructions serve only as information. Galana is not responsible for faulty applications as this is beyond our control.

For Galana



Valerie Van Craeyveld, Quality Manager

Stamp

GALANA NV  
VICTSEWEG 109  
8790 WAREGEM (BELGIUM)  
TEL.: 0032(0)56 77 45 85  
FAX: 0032(0)56 77 46 45  
BTW: BE423.072.923