

## Lemon tartlet LE TOURIER® Ø90

### 1 General Information:

Article number	27287
Designation in accordance with food stuff laws FIC	Sweet dough garnished with preparation with contrated lemon juice and lemon pulp and chocolate stripe. Ready to serve.
Production land	France
Customs Code	19059070
EAN Number	03604380272872

- Vegan
- Vegetarian
- Eggs Au sol
- New specification
- Replaces specification of: 16.03.2021
- First shelf life concerns: 24.12.2023

### 2 Brand Logo



### 3 Product description

#### 3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input checked="" type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other
<input type="checkbox"/>	Chill
<input checked="" type="checkbox"/>	deep-frozen
<input type="checkbox"/>	Ambient temperature



### 3.2 Product handling

<b>Transport and storage conditions:</b>		-18 °C Do not refreeze after thawing!		
<b>Shelf-life from production date:</b> (Under proper storage conditions)		18 Months		
<b>Recommended of shelf life of the ready baked product:</b>		48,0 hours	<input checked="" type="checkbox"/> at	+ 4 °C
		Remark:		
<b>Thawing instruction:</b>	Thawing / Defrosting time	2h30-3h	<input checked="" type="checkbox"/> at	4 °C

### 3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	80	not defined	80
Height	mm	16	18	14
Diameter	mm	89	91	87

### 3.4 Packaging and Dimensions

<b>Pallet:</b>	Cartons per pallet:	72
	Layers per pallet:	12
	Carton per layer:	6
	Pallet height incl. Euro-pallet [mm]:	2020
	Total gross weight of pallet [kg]:	approx. 247
	Pallet Type:	EUROPE
<b>Carton:</b>	External dimensions L x W x H [mm]:	543 x 266 x 156
	Weight [g]:	354,0
	Quantity per carton [each]:	32
	Net weight of carton contents [g]:	2560
<b>Foil:</b>	Dimensions [mm]:	290 x 240 x 30
	Weight per foil [g]:	5,0
	Quantity of foils per carton:	8
	Foil closed:	Yes
	Closing:	à chaud
	Material:	OPP transparent
<b>Cake base:</b>	Dimensions [mm]:	240 x 240 x 30
	Weight per cake base [g]:	18,0
	Quantity of cake bases per carton:	8
	Material:	PET
<b>Additional Information:</b>	Individually wrapped?:	0

#### Others

No data available.

## 4 Composition

### 4.1 Declaration of ingredients (identical with the label)

Ingredients:
<p>pasteurized barn EGGS, sugar, WHEAT flour, concentrated butter (MILK) (CONTAINS MILK), butter (MILK), water, glucose syrup, 0,8% lemon juice concentrate, 0,6% lemon pulp, gelling agents (E440, E401), acidity regulator E330, ALMOND powder, maize starch, salt, concentrated orange juice, cocoa mass, rapeseed oil, lemon extract, emulsifier E322 (sunflower), natural vanilla flavouring.</p> <p>The product may contain traces of other kind of nuts, soya.</p>

## 4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?	
	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	If so, which percentage of vol.%?
Vegetable fat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0.03
Milk fats	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	20
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	19.3
Lactose	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<0.01
Raw materials of animal origin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Salt	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0,28
Palm oil	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	

### 4.3 Declaration of Allergens

#### Use of ingredients with allergic potential

Category	Identification according to:	Used in the product			Type, exact description (as wheat flour, milk, etc.)
	Guideline EU	may contain	Yes	No	
<b>Cow's milk protein, milk</b> and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	concentrated butter
<b>Chickenegg, eggs</b> and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pasteurized barn eggs
<b>soyprotein, soybeans, soylecithins</b> and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
<b>Gluten</b> (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour
<b>Fish</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Crustaceans</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Molluscs</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Nuts</b> Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	almond powder May contain traces of other nuts
<b>Peanut</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Sesame seeds</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Sulphite (E 220 to E 228)</b>  The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Celery</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Lupines</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Mustard</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

**5 Nutritional information**

According to regulations EC 1169/2011

Nutritional values per 100g	
<b>Energy:</b>	<b>1785 kJ</b>
	<b>428 kcal</b>
<b>Fat:</b>	<b>26.2 g</b>
of which saturates	16.9 g
Mono-unsaturated fatty acids:	6.6 g
poly-unsaturates	1.1 g
<b>Carbohydrate:</b>	<b>41.4 g</b>
of which sugars:	24.9 g
<b>Fiber:</b>	<b>1.9 g</b>
<b>Protein:</b>	<b>5.6 g</b>
<b>Salt:</b>	<b>0.3 g</b>

**6 Irradiation / Trans fatty acids**

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids? applicable value	No	

**7 Further ingredient query**

Has the end product been treated with nanotechnologie?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain GMO ingredients?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

**8 Customer Label**

**Coup de pates** 32 TARTELETTES CITRON LE TOURIER Ø 90 80 g - PRODUITS CUITS SURGELÉS  
32 LE TOURIER Ø LEMON TARTLETS 090 80g - BAKED FROZEN PRODUCTS

**27287**

**32 ZITRONENTORTCHEN LE TOURIER Ø 90 80g - FERTIG GEBACKEN, TIEFGEFROREN**

INFORMATION NUTRITIONNELLE - NUTRITIONAL INFORMATION - NUTRITIONSWERTE / INFORMAZIONI NUTRIZIONALI - NUTRITION

Energie (kJ/kcal)	1785 / 428	Matières grasses (g)	26,2	Protéines (g)	5,6	Glucides (g)	41,4	Fibres (g)	1,9
		desquelles saturées (g)	16,9						
		mono-saturées (g)	6,6						
		poly-saturées (g)	1,1						

**A CONSERVARE A +4°C / KEEP FROZEN AT +4°C / TIEFGEFROREN T LAGERN BEI +4°C**

NE JAMAIS RECHIFFER UN PRODUIT RECHIFFERÉ (NEVER REHEAT / NACH DEM AUPTAUFHEITEN NICHT WIEDER ERWARMEN)

1912/23

22.28.1.06.61.001

2560 g

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