

CHOCOLATE ECLAIR 80g Les Secrets du Fournil

| 1 General Information: | | | | |
|--|---|--|--|--|
| Article number | 840147 | | | |
| Designation in accordance with food stuff laws FIC | lack chocolate (13%) and milk chocolate (1.3%) eclair. Ready to consume, rozen product. | | | |
| Production land | France | | | |
| Customs Code | 19059070 | | | |
| EAN Number | 03604388401472 | | | |
| ☐ Vegan | | | | |
| □ Vegetarian | | | | |
| ▼ Eggs | | | | |

29.01.2022

2 Brand Logo

First shelf life concerns:

×



Replaces specification of:

3 Product description

New specification

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

| Conv | enience grade |
|------|---------------------------------|
| | RD Product (raw dough/unproved) |
| | PP Product (pre-proved) |
| | PB Product (pre-baked) |
| × | TS Product (ready baked) |
| | Other |
| | Chill |
| × | deep-frozen |
| | Ambient temperature |



Product specification



3.2 Product handling

| Transport and storage condit | -18°C | | | | |
|-------------------------------|---------------------------|--------------------------------|-------------|------|--|
| | | Do not refreeze after thawing! | | | |
| Shelf-life from production da | 12 Months | | | | |
| (Under proper storage conditi | | | | | |
| Recommended of shelf life or | 48,0 hours | ⊯ at | +4°C | | |
| | | Remark: | | | |
| Thawing instruction: | Thawing / Defrosting time | 6 heures | x 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 |
| Length | mm | 150 | 165 | 135 |
| Width | mm | 41 | 46 | 37 |
| Height | mm | 29 | 35 | 25 |

Product specification



3.4 Packaging and Dimensions

| Pallet: | Cartons per pallet: | 96 | |
|-------------------------|--|-----------------|--|
| | Layers per pallet: | 12 | |
| | Carton per layer: | 8 | |
| | Pallet height incl. Euro-pallet [mm]: | 1900 | |
| | Total gross weight of pallet [kg]: | approx. 287 | |
| Carton: | External dimensions L x W x H [mm]: | 399 x 289 x 145 | |
| | Weight [g]: | 256,0 | |
| | Quantity per carton [each]: | 30 | |
| | Net weight of carton contents [g]: | 2400 | |
| Packed product: | Modified atmosphere: | 0 | |
| | Suitable for cooking, without harmful effect on the product or health: | 0 | |
| | Suitable for microwave, no harmful effect on product and health: | 0 | |
| Foil: | Dimensions [mm]: | 338 x 267 x 40 | |
| | Weight per foil [g]: | 5,0 | |
| | Quantity of foils per carton: | 3 | |
| | Foil closed: | Yes | |
| | Closing: | hot welded | |
| | Material: | OPP | |
| Cake base: | Dimensions [mm]: | 338 x 267 x 40 | |
| | Weight per cake base [g]: | 19,0 | |
| | Quantity of cake bases per carton: | 3 | |
| | Material: | PS/APET | |
| Additional Information: | Individually wrapped?: | 0 | |

Others

No data available.

Product specification



4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:

water, 13% dark chocolate (cocoa mass, sugar, cocoa butter, emulsifier SOYA lecithin), 11% pasteurized barn EGGS, semi skimmed MILK, WHEAT flour, sugar, concentrated butter (MILK), skimmed MILK powder, maize starch, 1,3% milk chocolate (sugar, whole MILK powder, cocoa butter, cocoa mass, skimmed MILK powder, emulsifier SOYA lecithin), low fat cocoa powder, chicory, salt, gelling agent E407.

The product may contain traces of nuts, peanut.

4.2 Further ingredients

| Ingredient | Contained Yes / No | If yes, | | |
|--------------------------------|---|-----------------------------------|--|--|
| Alcohol | Does this product contains alcohol / alcohol that does not need to be declared? | | | |
| | ☐ Yes 🗷 No | If so, which percentage of vol.%? | | |
| Vegetable fat | | < 2% | | |
| Milk fats | ▼ Yes □ No | 3-5% | | |
| Wheat flour | 🗷 Yes 🗌 No | 6-8% | | |
| Lactose | 🗷 Yes 🗌 No | 2-4% | | |
| Raw materials of animal origin | ☐ Yes 🗷 No | | | |
| Pork derivative | ☐ Yes 🗷 No | | | |
| Salt | | 0,37 | | |
| Palm oil | ☐ Yes 🕱 No | | | |

Product specification



4.3 Declaration of Allergens

Use of ingredients with allergic potential

| Catagony | Identification according to: | Used | in the pr | oduct | Type, exact description (as wheat flour, milk, etc.) |
|--|------------------------------|----------------|-----------|-------|--|
| Category | Guideline EU | may contain | Yes | No | , |
| Cow's milk protein, milk and products made therefrom | Х | | × | | concentrated butter, semi skimmed milk, skimmed milk powder, whole milk powder |
| Chickenegg, eggs and products made therefrom | х | | × | | pasteurised whole egg |
| soyprotein, soybeans, soylecithins and products made therefrom | х | | × | | soya lecithin |
| Gluten (I.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom | х | | × | | wheat flour |
| Fish and products made therefrom | Х | | | × | |
| Crustaceans and products made therefrom | х | | | × | |
| Molluscs and products made therefrom | х | | | × | |
| Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it | x | × | | | May contain traces |
| Peanut and products made therefrom | х | × | | | May contain traces |
| Sesame seeds and products made therefrom | х | | | × | |
| Sulphite (E 220 to E 228) The content of which exceeds 10 mg/kg or 10 ml/l and products made therefrom | х | | | × | |
| Celery and products made therefrom | х | | | × | |
| Lupines and products made therefrom | х | | | × | |
| Mustard and products made therefrom | Х | | | × | |

Product specification



5 Nutritional information

According to regulations EC 1169/2011

| Nutritional values per 100g | |
|--------------------------------|----------|
| Energy: | 1060 kJ |
| | 253 kcal |
| Fat: | 12.0 g |
| of which saturates | 7.5 g |
| Mono-unsaturated fatty acids: | 3.6 g |
| poly-unsaturates | 0.6 g |
| Carbohydrate: | 30.0 g |
| of which sugars: | 18.0 g |
| Fiber: | 2.3 g |
| Protein: | 6.0 g |
| Salt: | 0.4 g |

6 Irradiation / Trans fatty acids

| Has the end product been treated with ionising radiation? | □ Yes | ⊠ No |
|--|-------|------|
| Does the end product contain additives that have been treated with ionising radiation? | □ Yes | ▼ No |
| Does the product contain any artificial trans fatty acids? | No | |
| applicable value | | |

7 Further ingredient query

| Has the end product been treated with nanotechnologie? | □ Yes | ⊠ No |
|--|-------|------|
| Does the product contain GMO ingredients? | □ Yes | ⊠ No |

8 Customer Label

| | | | 80g Les Secrets des Secrets du Four | | | HA | \mathbf{M} | T |
|---|---|---|--|--|--|-----------------------------|------------------|-------------------|
| LAIT demi-écrôme, farine o de cacao, LAIT écrémé en Post contonir des traces de | lo BLE, secre, BEURRE o postre, émulsifiant : E322 : FRUIT A COQUE ET A | encor) is, LAIT écrâmé en (SOJA) forigine UE et ne RACHDES. | ulalifant: E322 (SOJA)) forigina UE pasaire, amidian de mais, 1,3% elnos n-UE), cocao maigre en poedre, filon for pendant 6h entre 0 et +4°C. Apoli | dat au luit (sucre, LAIT en s de racine de chicarée (in | fer en poudre, beane de cacac ultre), sel, gillfast : E407. | plie | | 02887 |
| WHEAT flour, suger, cono powder, emulsifier: E322 o The product may contain to | estrated BUTTER, slemme (SCYA)(-forigin EU and no none of PEANUTS AND T | d Mil.S powder, com starc -EU), tow-tat cocca powdo REE MUTS. | siter: E322 (SCFA)) (origin EU and b, 1,3% milk chooslate (seper, whole r, chicory root flow (inclin), salt, gell | MLK powder, cocce butting agent : E407. | er, coosa pasto, skimmed MTA | | | 840147 |
| | | | Shours between 0 and +4°C. Once 0 | rawed keep 45h between t | Said NFC, | CONSE | RVER A -18°C / | STORE AT -18°C |
| | | | itional values per 100g : | | | | | |
| Valeur énergétique / Energy value (KJ) | Valeur énergétique / Energy value (kcal) | Matières grasses / Fats (g) | Dont Acides Gras Saturés / Saturates (g) | Glucides / Carbohydrates (g) | Dont Sucres /Sugars (g) | Protéines / Proteins (g) | Sel/ Salt (g) | |
| 1060 | 253 | 12 | 7.5 | 30 | 18 | 6 | 0.37 | 1 |
| NE JAMAIS RECO | NGELER UN PRO | OUIT DECONGELE | NEVER REFREEZE A DE | FROSTED PRODI | JCT | | | |
| A conscrimer de préfér | ence avant le / Best bel | ore 26/01/22 | | | | | | |
| N° LOT/BATCH N° : | № LOT/BATCH N°: 21.04.2.11.55.001 | | | | | | | |
| Poids not / not weight: | 2 | 400 g | (01)03 | 604388401472(1 | 5)220126(10)2104 | 21155001(91)2382 | 000001 | |
| Fabriqué en France / M | ada in France | COL | IP DE PATES ® SAS - ZA | C du Bel Air - 14 | Avenue Joseph Pautor | Ferrières en Brie - | 77614 MARNE I | LA VALLÉE Codex 3 |