


FICHE TECHNIQUE - TECHNICAL DATA

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|-----------------------------------|--|-------------|-------------|---------------|-----------------|
| Produit/Product Dessert | Macaron 20G Cassis Blackberry Macaron 20G | Code | 1005 | Date : | 10/07/15 |
|-----------------------------------|--|-------------|-------------|---------------|-----------------|

Product Information

| | | |
|---|---|---|
| Size / (L x w x h -Ø) cm | Ø 4.5cm |  |
| Net weight (g)/ | 20g + /-1.6g 1.295Kg | |
| Bar code EAN13 | 5425016610053 | |
| Shelf life | 14 months | |
| Storage conditions | - 18°C | |
| Production code example | 60215 : = rouge le jour, = bleu la semaine, = vert l'année / red = for the day, blue = for the week, green= for the year | |

Packaging

| | | | |
|--|--|------------------------------------|------|
| Type | Boite de stockage 70 macarons Storage box for 70 macarons | Boites/carton Unit/Box | 8 |
| Net weight of packaging (gr) | 280g | Cartons/palette Box/Palette | 28 |
| External dimensions of the packaging (mm) | L :265 w :235 h :115 | Palette type | euro |
| Type of packaging | Cover APET 5/10 and Base PS Black 4/10 | | |

Ingredients

Dénomination / Description

biscuits à base d'amandes, fourrés à la ganache cassis / biscuits made from almonds, with a blackberry ganache filling

Quantity (%)

Ingrédients: sucre(41,24%), amandes(17,61%), blanc d'œuf(12,72%), cassis(12,48%), beurre de cacao(6,53%), lait entier en poudre(4,01%), framboise(3,68%), amidon de maïs(0,88%), épaississant (E412), lécithine de soja(0,1%), E120(0,02%), E133(0,01%), extrait naturel de vanille

Ingredients: sugar(41,24%), almonds(17.61%), egg-white(12.72%), blackberry(12,48%), cocoa butter(6,53%), whole milk powder(4,01%), raspberry(3,68%), corn starch(0.88%), thickener(E412), soya lecithin(0.1%), E120(0,02%), E133(0,01%), natural extract of vanilla

TECHNICAL DATA (continued)

Preparation

Si vous n'avez pas le temps de décongeler les macarons la veille dans le frigo :

Sortir les macarons 40 minutes avant de les déguster du congélateur, et les placer à température ambiante. Veiller à ce que les macarons soient bien dans leur emballage fermé, lors de la décongélation, afin que la condensation se forme sur l'emballage et non pas sur le macaron, ce qui rendrait la coque très humide.

Si vous avez le temps de décongeler les macarons la veille dans un frigo :

Il est préférable de décongeler les macarons qui proviennent du congélateur la veille, au frigo (2°-4°), durant 8 heures minimum, dans leur emballage fermé, et puis de les sortir 20 minutes avant de les déguster, du frigo, et les placer à température ambiante, dans leur emballage fermé.

Si les macarons sont conservés au frigo (2°-4°) :

Les sortir 20 minutes avant de les déguster du frigo, à température ambiante, dans leur emballage fermé.

If you don't have time to defrost the macarons overnight in the fridge :

Remove the macarons from the freezer 40 minutes before eating, and leave at room temperature. Make sure the packaging is intact and closed, so that while the macarons are defrosting, any condensation forms on the packaging and not on the macaron, which would make the shell very damp.

If you have time to defrost the macarons overnight in the fridge:

It is preferable to defrost frozen macarons overnight in the fridge (2°-4°), for a minimum of 8 hours, with the packaging closed, and then remove them from the fridge 20 minutes before eating, leaving them in their unopened packaging at room temperature.

If the macarons are kept in the fridge (2°-4°) :

Remove them from the fridge 20 minutes before eating, leave them in their unopened packaging at room temperature.

Utilisation attendue - Expected use

Prêt - Ready to eat.

Ne jamais recongeler un produit dégelé - Never refreeze a defrosted product.

Les macarons peuvent être conservés à température ambiante durant 48h maximum, à une température maximale de 20°

Macarons can be kept at room temperature (20° maximum) for 48 hours maximum.

Les macarons peuvent être conservés à une température de 12° durant 4 jours.

Macarons can be kept at a temperature of 12° for 4 days.

Public cible - Intended consumers

Tout public sauf nourrisson et personnes intolérantes aux allergènes cités ci-dessous

Everyone except nursing babies and people who are intolerant of the allergens listed below

Utilisation après décongélation - Use after defrosting

Après décongélation conserver au frais, 15j max à 0-4°C, ou 4 jours à 12°, ou 2 jours à 20°

After defrosting, keep in the fridge, 15 days max at 0-4°C, or 4 days at 12°, or 2 days at 20°

| Caractéristiques-Characteristics | Target value (cfu/g) | Additional information | |
|---|----------------------|---|-------------------------------|
| G.tot. aerobic mesophilic bacteria | 10 ^{E6} | Is this product certified as GM-free? | Yes |
| Enterobacteria | <10 | Is this product subject to irradiation treatment? | No |
| E.coli | <10 | Analysis produced | 1 x year in an accredited lab |
| L.monocytogenes | Absence / 25 g | HACCP | Complete and operational |
| Salmonella | Absence/25 g | Functional traceability | Yes |
| Staphylococcus coagulase + | <10 | | |
| Sulfite-reducing anaerobes | <10 | | |
| Aw | 0.767 | | |

| Allergènes - Allergen | Presence/Absence | Nutritional values | Average values per 100g |
|-----------------------|------------------|--------------------------|-------------------------|
| Lactose | 1 | Energy KJ/ Kcal | 456/1907 |
| Egg product | 1 | Fat | 24,9g |
| Soya product | 1 | - of which saturated fat | 8,8g |
| Gluten | 2 | Carbohydrates | 51,5g |
| Peanuts | 0 | - of which sugars | 45,3g |
| Nuts | 1 | Proteins | 7,66g |
| Sesame | 0 | Salt | 181mg |
| Fish | 0 | | |
| Crustaceans | 0 | | |
| Molluscs | 0 | | |
| Sulfites | 0 | | |
| Mustard | 0 | | |
| Celery | 0 | | |
| Groundnut | 2 | | |
| Lupin bean | 0 | | |

1= allergen present in the product.

2= possible contamination/presence in the factory or the supplier's factory.