



Product Details:		
Code:	56003	
Name:	Savoury tartelet 8.5cm	
State on Delivery:	Frozen: Raw	
Description:	Frozen savoury pastry cases lines in a paper mould, raw and ready-to-fill	
Country of Origin:	France	
Supplier Details		
Cuisine De France Grange Castle Business Park Clondalkin Dublin 22 Ireland	Delice de France 149 Brent Road Southall Middlesex UB2 5JL	

Signed by:	Position:	Date:
Gaetano Labriola	Technical Specifications Coordinator	8/9/2016

Unit Details			
Inner Barcode:			
Unit of Measure:	kg		
Weight Min:	0.027		
Weight Max:	0.033		
Target Weight:	0.03		
Portion Weight:	0,03		
Physical Properties	Definition (Unit of Measure)	Target	Tolerance
Weight	g	30	+/-3
Weight as Supplied			
Weight as Consumed			
Length			
Height	mm	20	+/-3
Width			
Depth			
Foreign Bodies			
Circumference	cm	26.69	
Diameter	cm	8.5	+/-0.5
Lid			
Fill (Weight/Volume)			
Topping Weight			
Base	cm	7.8	+/-0.5
Viscosity			
Number of Slices			
Thickness of Slice			
Depth of Fat			
% Visual Lean			
Significant Component Dimensions			

Case Information:	
Case Branded:	Other, please specify
Barcode:	5,032,570,002,134.000
Gross Weight (kg):	3.63
Net Weight (kg):	3
Units per Case:	100
Case Length (mm):	596
Case Breadth (mm):	296
Case Height (mm):	167
Pallet Information:	
Pallet Type:	Other, please specify
Pallet Length (mm):	1,200.000
Pallet Height (mm):	1,830.000
Pallet Width (mm):	1,000.000
Cases per Layer	6
Layers per Pallet:	10
Cases per Pallet:	60

Storage Conditions:	
Storage at -18°C or below	

Product Shelf Life:	
Shelf life (from date of manufacture) (Days)	12 months
Shelf life Min Guarantee	9 months
Displayed Product	48 hours

Ingredients	
Wheat flour (GLUTEN), rice flour, butter (MILK), EGGS, water, salt.	

Allergens	
For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain soya, tree nut, almond, hazelnut, walnut, pistacchio, coconut.	

Suitable for:	

Finished Handling Instructions	
Put the empty or filled product in a fan oven at 180°C. Bake from frozen. Bake for 15 minutes at 180°C. Preparation guidelines may vary according to the equipment used.	

Nutritional Information		
	Average values Per 100g/ml	Average values Per 100g/ml
Energy kJ		2,156.0000
Energy kcal		515
Fat		26.1
Saturates		13.7
Carbohydrates		61.4
of Which Sugars		1.3
Fibre		2.2
Protein		7.6
Salt		1.6

Please note the information in this attachment has been provided in good faith and while all reasonable steps have been taken to ensure the accuracy of such information, neither Cuisine de France Ltd. Nor any of its employees, officers, agents or members of its group accept or assume

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Version 1

Written by: Ken Chang

Approved by: Ken Chang

Date: 09/05/2013