	<p align="center">TECHNICAL SPECIFICATIONS LEMON MACAROONS 12G (2 trays = 96 pieces of 12g) BRIDOR URL - FROZEN – TO SERVE</p>	
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PRODUCT CODE : 35723

EAN CODE: 3419280033726



PACKAGING

Outer packaging format (l x w x h)	415 mm*312 mm*70 mm	Items / carton	96
Net weight of one carton	1,152 kg	Cartons / pallet	132
Gross weight of one carton	1,650 kg	Cartons / layer	6
Gross weight of one pallet	246 Kg	Layers / pallet	22
Pallet dimensions	80 x 120 cm	Total height	170 cm
		Pallet type	

INGREDIENTS

Lemon macaroon :

Icing sugar (sugar, potato starch), ALMOND powder 19%, EGG whites, Charentes-Poitou PDO BUTTER, sugar, custard (whole MILK, sugar, EGG yolk, thickeners: modified corn starch - xanthan, natural vanilla flavours, colouring agent: natural beta-carotene, exhausted vanilla pods), lemon filling 5% (sugar, lemon 33%, fructose-glucose syrup, water, concentrated preparation of lemon 3% (lemon concentrate, acidity regulator: citric acid, lemon essential oil)), apricot purée (antioxidant: ascorbic acid, acidifier: citric acid), colouring agent: lutein.

Allergens : Contains: almond, milk, egg, traces of soya and nuts

GMO: none


Irradiation: none

Suitable for vegans : no

Suitable for vegetarians : yes

MICROBIOLOGICAL CHARACTERISTICS

Microbiological characteristics	Target values	Tolerance limits	Laboratory analysis methods
Escherichia Coli 44°C/g Coagulase positive staphylococcus 37°C/g Presumptive Bacillus cereus 30°C Salmonella /25g Listeria monocytogenes /25g	<10/g <100/g <100/g absence/25g absence/25g	100/g 1,000/g 1,000/g absence/25g absence/25g	NF ISO 16649-2 NF V 08-057-1 NF EN ISO 7932 MSRV 12/05-464 validated NF ISO 16140 Rapid'L. mono (BRD-07/04-09/98)

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STORAGE AND CONSERVATION

Optimal use-by date :1 year from the date of deep-freezing noted on the packaging

Store in the freezer at -18°C prior to use

NEVER REFREEZE A PRODUCT THAT HAS BEEN THAWED.

Conservation for household use:

* 4 days in the refrigerator

** in the freezer at -18°C: until the optimal use-by date stated on the packaging

RECOMMENDATIONS PRIOR TO USE

The products are ready to be consumed. Don't remove the plastic film before defrosting.

Defrost 4 hours between 0°C and +4°C then leave the products at ambient temperature during 15 minutes before tasting.

The products have to be kept in a chilled storage (at +4°C), during maximum 4 days before serving.

CHARACTERISTICS AND COMPOSITION

Frozen product	Dimensions in mm
macaroon	Diam. : 40 ± 2 - Height :26 ± 1 Weight. : 12 ± 1 g

Nutritional value (for 100g of baked product)	Energy : 1865 KJ – 445 Kcal Fat : 23.8g <i>of which saturated fatty acids : 9.4 g</i> Carbohydrates : 50.1 g <i>of which sugar : 48.7 g</i> Proteins : 6.9 g Salt : 0,11 g
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CONTACT

For any information / Contact :

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Custom code : 19 05 90 70

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