FINISHED PRODUCT SPECIFICATION

DATE:	VERSION:	PRODUCT NUMBER:	PRODUCT NAME:
08.12.2023	**1**	**1-758**	**Chocolate tart**

PRODUCT DESCRIPTION

Indulge in a gluten-free chocolate and hazelnut tart, with a luxuriously silky chocolate filling nestled in a buttery chocolate tart base, topped with chopped roasted hazelnuts.

PRODUCT INGREDIENT DECLARATION

Dark Compound Chocolate (33%) [Sugar, Vegetable Fat (Emulsifiers (492, 322 (**Soy**))), Cocoa Powder, **Milk** Solids, Emulsifier (476, 322 (**Soy**)), Natural Flavours], Cream (**Milk**), Butter (Cream (**Milk**)), Sugar, Rice Flour, Tapioca Starch, **Egg**, Potato Starch, Cocoa Powder, **Soy** Flour, **Hazelnut** (1%), Vegetable Fat [Emulsifiers (492, 322 (**Soy**)), Acidity Regulator (330)], Chocolate Extract (0.1%), **Milk** Powder, Salt [Anticaking Agent (554)], Thickener (415 (**Soy**)), Stabiliser (471).

ALLERGEN DECLARATION

Contains: Egg, Milk, Soy, Hazelnut.

May contain: Peanut, Almond, Macadamia, Pecan, Pistachio, Walnut.

1-758 Chocolate Tart

NUTRITION INFORMATION

Servings per package: 1.000
Serving size: 116g

	Average Quantity per Serving	Average Quantity per 100g
Energy	2170 kJ	1870 kJ
Protein	5.1 g	4.4 g
Fat, total	33.6 g	28.9 g
- saturated	24.6 g	21.2 g
Carbohydrate	48.5 g	41.8 g
- sugars	30.7 g	26.4 g
Sodium	120 mg	103 mg

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Final Product Weight (g)	116		
No. of Units per Inner	1 serve		
No. of Units per Outer	18		
Pallet Dimensions	Ctns per Layer: 13	No. of Layers: 9	Ctns/ pallet: 117
Barcodes (Including check digit)	EAN 9331043023864	TUN 19331043023861	
Shelf life	Primary: 364 days	Secondary: 5 days chilled	
Storage	Keep Refrigerated, Store at or below 4°C. Previously frozen, not suitable for freezing.		
Inner Dimensions (mm)	Height: 35	Length: 122	Width: 122
Outer Dimensions (mm)	Height: 107	Length: 368	Width: 246
Inner Packaging	R50 PET box and cardboard sleeve		
Outer Packaging	Corrugated Fibre Board		
ARL Logos			
Country of Origin			
Methods of Processing	Product is mixed in batches, deposited into a baked chocolate tarts and freeze. The boxes are metal detected, labelled and packed into an outer box for freezing, transportation, and storage.		
Methods of Preservation	Frozen		

MICROBIAL SPECIFICATIONS	
Parameter	Specification
Standard Plate Count	$<1x10^5$ cfu/g
Yeast and Mould	$<1x10^3$ cfu/g
Coliforms	<100 cfu/g
E. coli	<3 cfu/g
Listeria monocytogenes	ND in 25g
Salmonella	ND in 25g

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PRODUCT IMAGE:
