

PEAR AND COCOA CREAM TART PRECUT
Round (12 servings)



Trade name	Pear and Cocoa Cream Tart
Product category	Frozen bakery product
EAN Code	8032601916116
Article Code	0202120101P

Ingredient list

Shortcrust pastry: **WHEAT** flour, vegetable fats and oils of shea and sunflower high oleic, sugar, **EGG**, glucose-fructose syrup, emulsifiers: lecithins and mono and diglycerides of fatty acids; corn starch, raising agents: diphosphates and sodium carbonate; salt, aromas, dextrose.

Custard (30%): water; skimmed **MILK**; **CREAM**, coconut oil, sugar; dextrose; **EGG** yolk, skimmed powdered **MILK**, modified starch, **WHEY** powder, stabilisers: calcium acetate, disodium diphosphate, disodium phosphate, carrageenan; emulsifiers: polyoxyethylene sorbitan monostearate, mono- and diglycerides of fatty acids, lactic esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids acetic esters; salt, glucose syrup, flavourings; food colourings: beta-Carotene, riboflavin, annatto;
Pears in syrup (22%): pears, glucose-fructose syrup, acidity regulator: citric acid.

Glaze: isoglucose, liquid sugar, gelling agents: carrageenan and locust bean gum, apricot puree, acidity regulator sodium citrate, preservative: potassium sorbate, flavourings.

Sponge cake: **WHEAT** flour, sugar, **EGGS**, water, emulsifier: mono- and diglycerides of fatty acids, leavening agents: ammonium bicarbonate, humectant: glycerol, preservative: potassium sorbate, salt, flavourings.

Soft syrup: water, inverted sugar, sugar, glucose syrup, flavourings.

Cocoa paste: sugar, vegetable oil from palm, sunflower, shea and rapeseed in varying proportions, defatted cocoa powder (0,7% of final product), powdered **WHEY**, emulsifier **SOY** lecithin, vanillin.

Dark chocolate curls: sugar, cocoa paste (44% cocoa), cocoa butter, butter oil, emulsifier **SOY** lecithin, natural vanilla flavouring.

May contain traces of NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS) y LUPINS.

Microbiological characteristics	Mesophile bacteria microorganisms count:	$< 5 \times 10^5$ cfu/g
	<i>Enterobacteriaceae</i> :	$< 5 \times 10^3$ cfu/g
	Coagulase-positive <i>Staphylococci</i> :	< 50 cfu/g
	<i>Listeria monocytogenes</i> :	absent in 25 g
	<i>Salmonella spp</i> :	absent in 25 g

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Nutrition information		Energy	262 kcal	1102 kJ
Average values for 100 g of product		Fat	10,2	g g g g
		– of which saturates	4,7	g g g
		Carbohydrate	39,1	
		– of which sugars	24,7	
		Protein	3,6	
		Fibers	1,9	
		Salt	0,15	

Presentation	Product placed on cardboard board coated with polypropylene film suitable for food contact
Packaging	Corrugated cardboard box containing 1 piece
Net weight	1,4 kg
Palletizing	168 boxes per pallet
Delivery temperature	$\leq -18\text{ }^{\circ}\text{C}$
Date of minimum durability	18 months from production date
Directions for storage	Keep at a temperature of $\leq -18\text{ }^{\circ}\text{C}$
Directions for preparation	For thawing, keep at refrigeration temperatures at least 6-8 hours before consumption. Once thawed, do not refreeze and keep at temperatures of $0/+4\text{ }^{\circ}\text{C}$, consume within 3 days

Statement regarding the presence of ingredients treated with ionizing radiations: absent (in compliance with regulation 1999/2/CE issued on Feb. 22, 1999)	
Statement regarding the content of genetically modified organisms: absent (in compliance with the regulations CE 1829/2003 and 1830/2003 issued on September 22, 2003)	
Statement regarding the presence of allergens (in compliance with regulation 1169/2011 issued on Oct. 25 2011)	
(1) the allergen is a deliberately used ingredient (2) the presence of allergen cannot be excluded positively (cross contamination) (3) the presence of allergen is positively excluded	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and 1 products thereof	
Crustaceans and products thereof	3
Eggs and products thereof	1
Fish and products thereof	3
Peanuts and products thereof	3
Soybeans and products thereof	1
Milk and products thereof (including lactose)	1
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	2
Celery and products thereof	3
Mustard and products thereof	3
Sesame seeds and products thereof	3

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total 3 SO ₂ (calculated for products as proposed ready for consumption)	
Lupin and products thereof	2
Molluscs and products thereof	3

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