

**PRODUCT TECHNICAL SHEET**  
**STRAWBERRY TART**  
*Round (12 servings)*



Trade name	<input type="text"/>	Strawberry Tart
Product category	<input type="text"/>	Frozen bakery product
EAN Code	<input type="text"/>	8032601912705
Article Code	<input type="text"/>	0200150101

**Ingredient list**

Custard (36%): 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;

Strawberries (25%)

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

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: disodium diphosphate and sodium bicarbonate, humectant: glycerol, preservative: potassium sorbate, salt, flavourings.

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

*May contain traces of **NUTS** (**ALMONDS**, **HAZELNUTS**, **WALNUTS**, **PISTACHIOS**), **LUPINS**, **SOY** and **SULPHITES**.*

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

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<b>Nutrition information</b>		Energy	211 kcal	888 kJ
Average values for 100 g of product		Fat	7,3	g g g
		– of which saturates	4,8	g g g
		Carbohydrate	32,9	g
		– of which sugars	20,7	
		Protein	3,1	
		Fibers	0,7	
		Salt	0,13	

<b>Presentation</b>	Product placed on cardboard board coated with polypropylene film suitable for food contact
<b>Packaging</b>	Corrugated cardboard box containing 1 piece
<b>Net weight</b>	1,5 kg
<b>Palletizing</b>	168 boxes per pallet
<b>Delivery temperature</b>	$\leq -18^{\circ}\text{C}$
<b>Date of minimum durability</b>	18 months from production date
<b>Directions for storage</b>	Keep at a temperature of $\leq -18^{\circ}\text{C}$
<b>Directions for preparation</b>	For thawing, keep at refrigeration temperatures at least 6-8 hours before consumption. Once thawed, do not refreeze and keep at temperatures of $0/+4^{\circ}\text{C}$ , consume within 3 days

<b>Statement regarding the presence of ingredients treated with ionizing radiations:</b> absent (in compliance with regulation 1999/2/CE issued on Feb. 22, 1999)	
<b>Statement regarding the content of genetically modified organisms:</b> absent (in compliance with the regulations CE 1829/2003 and 1830/2003 issued on September 22, 2003)	
<b>Statement regarding the presence of allergens</b> (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	2
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 2 SO <sub>2</sub> (calculated for products as proposed ready for consumption)	
Lupin and products thereof	2
Molluscs and products thereof	3

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