

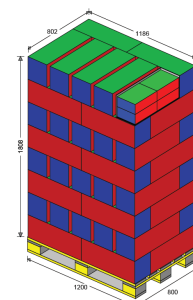
Product name	Ref.	Wgt	Usage	Date
60 Macarons Salted Caramel 18g	A02313	18g	Dessert	04-06-2025

Product name			
Size (mm / h - Ø)	25 - 45		
Unit net weight (g)	18	Variation +/- (g)	1.4
Shelf life	14 months		
Storage conditions	Freezer (-18°C)		
Product code information	60215 : 6 = day of the week (1 to 7) ";" 02 = week (1 to 52) ";" 15 = year		



Primary packaging (CSU)			Secondary packaging (SP)	
Type	Box (containing 2 trays)		Type	Carton
Composition	Carton + APET		Dimensions (mm)	593*209*226
Net - gross wgt	1,08 kg	1,35 kg	Nb of CSU/SP	4
Dimensions (mm)	288*200*100		GTIN 14 (ITF)	15407005644246
GTIN 13 (EAN)	5407005644249		Net - gross wgt	4,32 kg 5,8 kg

Palettisation			
Pallet type	Euro		
Pallet height	2000		
SP/layer	7		
Layer/pallet	8	CSU/pallet	224



Description
Almond-based biscuit filled with a salted caramel ganache

Ingredients
sugar, ALMONDS 17%, CREAM, salted caramel 14% (sugar, BUTTER, glucose syrup, sea salt), EGG white, white chocolate (cocoa butter, sugar, whole MILK powder, inulin, emulsifier [SOY lecithin], natural vanilla flavouring), vegetable oils (coconut oil, sunflower oil), corn starch, cocoa butter, EGG white powder, emulsifier [mono- and diglycerides of fatty acids], thickeners [carrageenan, xanthan gum, guar gum], color [beetroot red, curcumin]. May contain traces of other tree nuts.

Preparation
Frozen product. Storage 14 months at -18°C. Thaw 2 hours in the fridge (between 2 and 7°C) in the closed package before tasting. Store maximum 10 days in the fridge (between 2 and 7 ° C) after thawing. Never refreeze a thawed product.

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Use and conservation	
Ready to eat. Never refreeze a thawed product.	
Maximum shelf life:	10 days between 2 and 7°C "; 14 months at -18°C

Target audience
For all except infants and people suffering from allergies (see allergens information below)

Characteristics	Target values
G. tot. Aerobic mesophilic bacteria	< 1E+06 cfu/g
Lactobacillus	< 1E+06 cfu/g
E. coli	< 10 cfu/g
L. monocytogenes	not detected/25g
Salmonella	not detected/25g
Staphylococcus coagulase +	< 100 cfu/g
Sulfite-reducing anaerobes	< 10 cfu/g
AW	< 0.77

Additional information	
Is this product certified non-GMO?	YES
Is this product subject to an irradiation treatment?	NO
Frequency of analysis in accredited laboratory	2x / year
Certificate(s)	IFS superior, BRC
Functional traceability?	YES

Allergens	Code
Milk	2
Eggs	2
Soya	2
Gluten	0
Nuts	2
Sesame	0
Fish	0
Crustaceans	0
Molluscs	0
Sulfites	0
Mustard	0
Celery	0
Peanuts	0
Lupin	0

Legend	
Presence	2
Cross-contamination	1
Absence	0

Nutritional values		/100g	/unit
Energy	kJ	1975	
	kcal	472	
Fat	g	24	
-- of which saturated	g	9.3	
-- of which trans	g	0.04	
Carbohydrates	g	55	
-- of which sugars	g	50.50	
Fibers	g	2.8	
Proteins	g	7.0	
Salt	g	0.41	

Contact		
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