

**Product specification**

**MINI ECLAIRS COFFEE / BROWN DECORATION  
WITH WHITE CHOCOLATE**

**1 ) PRODUCT INFORMATION**

/ PRODUCT NAME : Mini éclairs coffee - decoration with white chocolate

/ PRODUCT DESCRIPTION : small, ablong pastry, made of cream puff paste and filled with a mixture of whipped cream and 'crème pâtissière' with coffee extract and decorated with a brown topping based on white chocolate

/ INGREDIENTS :

Water, **cream** 14%, white chocolate 14% [sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), natural vanilla flavouring], **eggs**, sugar, vegetable oils and fats (palm, coconut, palm kernel, rapeseed), **wheat** flour, modified starch, glucose syrup, whole **milk** powder, skimmed **milk** powder, flavourings, colours (plain caramel, carotenes), stabilisers (calcium acetate, tetrasodium diphosphate, disodium phosphate), soluble coffee 0,3%, caramelised sugar, salt, emulsifiers (mono- and diglycerides of fatty acids, lactic acid esters of mono- and diglycerides of fatty acids), fruit and plant extracts. May contain **nuts**.

/ SHELF LIFE : 18 months after date of production

**2) PRODUCT PROPERTIES**

/ PHYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- Length	58 mm ± 3
- Width	32 mm ± 3
- Height	25 mm ± 3
Weight (of 1 piece)	17g ± 3

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/ CHEMICAL PROPERTIES

Attribute	Acceptable limits
Absence of toxic products: according the Belgian and European regulations in charge	
Absence of objects foreign to the product	

/ ORGANOLEPTICAL PROPERTIES

Appearance: oblong, no smooth shape (no crumbling), continuous and well shaped topping  
 Colour of the pastry: golden brown  
 Colour of the topping: brown  
 Colour of the cream: slightly brown  
 Flavour : typical flavour of choux pastry with a taste of coffee  
 Taste : slight taste of coffee pudding in a crusty biscuit with a based white chocolate topping

/ MICROBIOLOGICAL PROPERTIES

Total Viable Count	< 1000000 / g
Coliforms	< 10000 / g
E-coli	< 100 / g
Staphylococcus aureus	< 1000 / g
Yeasts	< 5000 / g
Moulds	< 5000 / g
Salmonella	Absent / 25 g
Listeria monocytogenes	< 100 / g

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**3) ALLERGENS**

	Present as ingredient	Cross contamination possible?
Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut.	+	+
Crustaceans and products thereof	-	-
Eggs and products thereof	+	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	+
Milk and products thereof	+	+
Nuts	-	+
Almonds	-	+
Hazelnuts	-	+
Walnuts	-	-
Cashews	-	-
Pecan nuts	-	-
Brazil nuts	-	-
Pistachio nuts	-	+
Macadamia nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	-	-
Lupin and products thereof	-	-
/ SUITABLE FOR :     • Vegetarians   yes • Veganists   no • Kosher     no		

**/INFORMATION CONCERNING GENETICALLY MODIFIED RAW MATERIALS / ADDITIVES / OTHER RESOURCES**

The product is conform the European regulation 1829/2003 and 1830/2003 en needs no additional mentioning in relation to genetically modified organisms.

**/ INFORMATION CONCERNING RAW MATERIALS TREATED BY IONISATION OR RADIATION**

The product and its ingredients are not treated by ionisation or radiation.

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**4) PACKAGING INFORMATION**

Consumer packaging

- Tray + film in a cardboard box
- Tray + film + retail box in cardboard box

**5) PRESERVATION CONDITIONS (CLOSED PACKAGING)**

Temperature of preservation	Shelf life
-18 °C ***	Best before : see packaging

**6) WAY OF DEFROSTING**

Take the desired number of frozen éclairs out of the packaging and let them defrost: about 60 minutes at room temperature or about 3 hours in the refrigerator. The éclairs are ready to serve. After defrosting, keep refrigerated and consume within 24 hours.

Do not defrost in microwave! Do not freeze again after defrosting!

**7) NUTRITIONAL VALUES**

Attribute	on 100 g product
Energy	1245 kJ / 299 kcal
Fat	19 g
of which saturates	11 g
Carbohydrate	27 g
of which sugars	19 g
Fibre	0,3 g
Protein	4,3 g
Salt	0,28 g