

Product specification

MINI ECLAIRS RASPBERRY / PINK DECORATION WITH WHITE CHOCOLATE

1) PRODUCT INFORMATION

/ PRODUCT NAME : Mini éclairs raspberry - 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 raspberry and decorated with a pink topping based on white chocolate

/ INGREDIENTS :

cream 23%, skimmed **milk**, white chocolate 14% [sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), natural vanilla flavouring], raspberries 12%, **eggs**, vegetable fats (palm, coconut, rapeseed), sugar, **wheat** flour, modified starch, skimmed **milk** powder, concentrate of red beetroot, stabilisers (xanthan gum, sodium alginate), acid (citric acid), natural flavourings, salt, colouring (beetroot red), emulsifier (mono- and diglycerides of fatty acids).

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

/ CHEMICAL PROPERTIES

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

Poppies Bakeries NV Kasteelstraat 29 B- 8980 Zonnebeke	Tel : +32 / (0) 57 46 02 00 Fax : +32 / (0) 57 46 02 02 e-mail : info@poppies.com http://www.poppies.com	Made on 10/06/2022 Version 6	Page 1/4
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WITH WHITE CHOCOLATE**

/ ORGANOLEPTICAL PROPERTIES

Appearance: oblong, no smooth shape (no crumbling), continuous and well shaped topping

Colour of the pastry: golden brown

Colour of the topping: pink

Colour of the cream: slightly pink

Flavour : typical flavour of choux pastry with a taste of raspberry

Taste : slight taste of raspberry 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 ₂	-	-
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	1202 kJ / 289 kcal
Fat	21 g
of which saturates	12 g
Carbohydrate	19 g
of which sugars	17 g
Fibre	0,5 g
Protein	4,8 g
Salt	0,19 g