

Product specification

EXTRA LARGE ECLAIRS BAVARIAN CREAM / MILKCHOCOLATE BASED DECORATION

1) PRODUCT INFORMATION

/ PRODUCT NAME : Extra Large éclairs Bavarian cream – milk chocolate based decoration

/ PRODUCT DESCRIPTION : a long pastry, made of cream puff paste and filled with a mixture of Bavarian custard cream and decorated with a milk chocolate based topping.

/ INGREDIENTS :

Semi skimmed **milk**, sugar, **milk** chocolate 9% [sugar, whole **milk** powder, cocoa butter, cocoa mass, **lactose**, emulsifier (**soya** lecithin E322), natural vanilla flavouring], **eggs**, vegetable oils and fats (palm, coconut, rapeseed), **wheat** flour, modified starch, water, glucose syrup, chocolate 1% [cocoa mass, sugar, cocoa butter, emulsifier (**soya** lecithin E322), natural vanilla flavouring], **cream**, **milk** proteins, stabiliser (carrageenan E407), colour (carotenes E160a), natural flavouring, salt, emulsifier (mono- and diglycerides of fatty acids E471).

May contain **nuts**.

/ SHELF LIFE : 18 months after date of production

2) PRODUCT PROPERTIES

/ PHYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- Length	160 mm ± 3
- Width	44 mm ± 2
- Height	30 mm ± 2
Weight (of 1 piece)	85 g ± 2

/ CHEMICAL PROPERTIES

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

Product specification

**EXTRA LARGE ECLAIRS BAVARIAN CREAM /
MILKCHOCOLATE BASED DECORATION**

/ ORGANOLEPTICAL PROPERTIES

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

Colour of the pastry : golden brown

Colour of the cream : slightly yellow

Colour of the topping: brown

Flavour : typical flavour of choux pastry and chocolate

Taste : taste of Bavarian cream with a slight vanilla flavour in a crusty biscuit with a 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

Product specification

**EXTRA LARGE ECLAIRS BAVARIAN CREAM /
MILKCHOCOLATE BASED DECORATION**

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.

Product specification

EXTRA LARGE ECLAIRS BAVARIAN CREAM / MILKCHOCOLATE BASED DECORATION

4) PACKAGING INFORMATION

Bulk packaging

- Tray + foil in a 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 2 – 3 hours at room temperature or about 6 hours in the refrigerator. The éclairs are ready to serve.

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

7) NUTRITIONAL VALUES

/ EUROPEAN NUTRITIONAL VALUES (average values)

Attribute	on 100 g product
Energy	1119 kJ / 267 kcal
Fat	13 g
of which saturates	7,6 g
Carbohydrate	33 g
of which sugars	24 g
Fibre	0,5 g
Protein	4,8 g
Salt	0,20 g