



4.10 / Pr01/ EM138/ 02-02-18/b

Product specification

FOOD SERVICE ASSORTMENT MACARONS 38 MM – FRUITY SELECTION

1) PRODUCT INFORMATION

/ PRODUCT NAME : assortment macarons – fruity selection

/ PRODUCT DESCRIPTION : macarons with almonds and a lime filling, a passion fruit filling, a blood orange filling, a blueberry filling and a coconut filling

/ INGREDIENTS:

Sugar, **almonds** 15%, **egg** white, white chocolate [sugar, cocoa butter, whole **milk** powder, emulsifier (lecithin), natural vanilla flavouring], **butter**, water, fruit concentrates 2,3% (blood orange 32%, blueberry 25%, passion fruit 25%, lime 18%), glucose syrup, starch, coconut cream 0,7% (coconut extract, water), natural flavourings, emulsifiers (mono- and diglycerides of fatty acids, polyglycerol esters of fatty acids), fat-reduced cocoa powder, colours (beta-carotene, anthocyanins, carmines, sodium copper chlorophyllin), acid (citric acid), red bell pepper juice concentrate, red beet juice powder, essential orange oil .

May contain **gluten**, **peanuts** and other **nuts**.

/ SHELF LIFE : at -18 °C 15 months after the day of production

2) PRODUCT PROPERTIES

/ PHYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- diameter	38 mm ± 5
Weight (of 1 piece)	11 g ± 3



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/ CHEMICAL PROPERTIES

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

/ ORGANOLEPTICAL PROPERTIES

Appearance: two round smooth shapes with irregular edges and in between a filling

Colour : depending on type: light green, yellow, orange, purple with a dark purple filling or light brown with a white/beige filling.

Flavour: depending on type: typical flavour of macaron with almonds and a lime filling, almonds and a passion fruit filling, almonds and a blood orange filling, almonds and a blueberry filling or almonds and a coconut filling.

Taste : depending on type: typical taste of macaron with almonds and a lime filling, almonds and a passion fruit filling, almonds and a blood orange butter filling, almonds and a blueberry filling or almonds and a coconut filling.

/ MICROBIOLOGICAL PROPERTIES

Total Viable Count	< 10000 / g
E-coli	< 100 / g
Staphylococcus aureus	< 1000 / g
Yeasts	< 1000 / g
Moulds	< 1000 / g
Salmonella	Abs / 25 g
Listeria monocytogenes	Abs / 25 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	-	-
Molluscs and products thereof	-	-

/ SUITABLE FOR :

- Vegetarians : no
- 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.

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/ INFORMATION CONCERNING RAW MATERIALS TREATED BY IONISATION OR RADIATION

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

4) PACKAGING INFORMATION

5 x 40 macarons packed in blisters in a plastic bag and cardboard box

5) PRESERVATION CONDITIONS (CLOSED PACKAGING)

Store at -18 °C. Once defrosted, keep refrigerated (max. 7 °C) and consume within 5 days.

6) NUTRITIONAL VALUES

/ EUROPEAN NUTRITIONAL VALUES (average values)

Attribute	on 100 g product
Energy	
kJ	1940
Kcal	463
Fat (g)	23
Of which saturates (g) :	9,1
Carbohydrate (g):	55
Of which sugars (g) :	54
Fibres (g):	1,6
Protein (g)	8,3
Salt (g)	0,12