



## 1. IDENTIFICATION PRODUCT

<b>Product's name</b>	Traditional Custard tart pre-cooked
<b>Unit Weight</b>	25 gr
<b>Manufacturing method</b>	Product obtained from the mixture of ingredients, pre-cooked in the oven for about 10 minutes at 280°C, and deep-frozen -18 °C.
<b>Instructions</b>	Thawing four about 10 minutes. Once thawed cook in the oven preheated for about 5 to 8 minutes at 180°C/200°C.
<b>Ingredients</b>	<b>MILK</b> , sugar, water, <b>FLOUR</b> type 55, margarine (partly hydrogenated palm oil, rapeseed oil water, salt, emulsifying: E322(sunflower) , E471, E 475, antioxidants: E304, E306, aroma, acidity regulator: E330, dye: Beta-carotene) yolk <b>EGG</b> (E202), whole <b>EGG</b> (E330, E202), maize starch, salt, vanilla.
<b>Allergens</b>	<b>CONTAINS ALLERGENS: GLUTEN, MILK, EGG</b> <b>May contain traces of SOYA</b>
<b>Packaged</b>	120 units Polythene bag with symbol Paper boxes with symbol and Aluminium box with symbol
<b>Storage conditions</b>	-18°C
<b>Expiry data</b>	12 months after manufacture. After cooking expiry in 24 hours
<b>Target public</b>	Product intended for the general public, except for individuals with intolerance to the ingredients.

## 2. MICROBIOLOGICAL CHARACTERISTICS

Parameters	Limits
Counting of microorganisms at 30°C	<1 X 10 <sup>5</sup> ufc/g
Counting of Yeast and mould	<5 X 10 <sup>2</sup> ufc/g
Enterobacteria Count	≤ 10 ufc/g
Search for <i>Listeria monocytogenes</i>	Absent in 25g
Search for <i>Salmonella</i> spp.	Absent in 25g
colonies of <i>Staphylococcus coagulase positive</i>	<1 X 10 <sup>2</sup> ufc/g

## 3. ORGANOLEPTIC CHARACTERISTICS

Texture	characteristic
Colour	characteristic
Smell	characteristic
Taste	characteristic

## 4. NUTRITION DECLARATION

	Per 100g
Calorie	1138kJ/ 272 kcal
Fat	11,9g
Of which saturates	4,6g
Carbohydrate	36,8g
Of which sugars	26,0g
Protein	4,1g
Sodium	0,4g

## 5. APPLICABLE LEGISLATION

Regulation 1441/2007
Regulation nº 1169/2011 of 25th of October