



4.10 / Pr01/ ES 026 e / 14-01-22/c

Product specification

MINI ECLAIRS PATISSIER / GANACHE

1) PRODUCT INFORMATION

/ PRODUCT NAME : Mini éclairs patissier – ganache

/ PRODUCT DESCRIPTION : small, ablong pastry, made of cream puff paste and filled with a mixture of whipped cream and Bavarian cream and decorated with a topping based on dark chocolate

/ INGREDIENTS :

Cream 30%, water, chocolate 11% [cocoa mass, sugar, cocoa butter, emulsifier (**soya** lecithins), natural vanilla flavour], **eggs**, sugar, palm fat, **wheat** flour, invert sugar syrup, modified starch, glucose syrup, whole **milk** powder, **whhey** powder, rapeseed oil, **lactose**, stabiliser (carrageenan), salt, natural vanilla flavouring with other natural flavourings, emulsifier (mono- and diglycerides of fatty acids), carrot extract.

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)	17 g ± 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	

/ ORGANOLEPTICAL PROPERTIES

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 27-06-2022 Version 22	Page 1/4
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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 yellow

Flavour : typical flavour of choux pastry and dark chocolate

Taste : slight taste of vanilla pudding in a crusty biscuit with 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

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	-	-

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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.

4) PACKAGING INFORMATION

Consumer packaging

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

/ EUROPEAN NUTRITIONAL VALUES (average values)

Attribute	on 100 g product
Energy	1258 kJ / 302 kcal
Fat	19 g
of which saturates	11 g
Carbohydrate	28 g
of which sugars	21 g
Fibre	1,7 g
Protein	4,5 g
Salt	0,15 g