

PRODUCT SPECIFICATION SHEET



Product Family:	PÂTISSERIE
Product Range:	<i>Pâtes à choux excellence</i>
Catalogue code :	M5417

Product commercial designation:
ECLAIR CHOCOLAT

Product legal designation : **ECLAIR CHOCOLAT**

Product marketing advantages :

Product state	Process	(Tick the boxes)
unbaked		
pre- proved	to defrost	x
stone baked	to prove	
part- baked	ready to bake	
baked	ready to serve	
iced		

Unit unbaked/ part-baked net weight (kg) :	Fedipat product code:	541723
Unit baked net weight (kg) : 0,07		

List of ingredients :

Water, cream filling preparation (sugar, modified starch, WHEY, palm fat, glucose syrup, coconut fat, thickener: E401, MILK proteins, stabilizers: E450-E516, salt, flavouring, colourings : E160a-E101), fondant (sugar, glucose syrup, water), whole EGGS, WHEAT flour, chocolate 3.3% (sugar, cocoa mass, cocoa butter, emulsifier: E322, natural vanilla flavouring), rapeseed oil (rapeseed oil, emulsifier: E471), vegetable cream (sugar, glucose syrup, non-hydrogenated and fully hydrogenated palm kernel oil, WHEY powder, whole MILK powder, emulsifiers: E471-E472a, MILK proteins, starch, stabiliser: E340), BUTTER, cocoa powder 1.4%, glucose syrup, MILK cream (MILK cream, stabiliser: E407), skimmed MILK powder, MILK proteins concentrate, FISH gelatin, salt.

Processing Guidelines:

Remove the protective foil and let defrost during 6-8 h between 0 and +4°C.

Packaging :	Product dimensions (mm) Target/ Tolerance:	Shelf life and storage conditions of frozen product (BBD) :
Number of units/box : 14	Length : 137 +/- 3	450 days at -18°C
Number of bags/box :	Width : 38 +/- 5	
Number of units/bag :	Height : 34 +/- 5	Shelf life and storage conditions after defrosting :
Box net weight (kg) : 0,98	Circumference :	
Box gross weight (kg) : 1,169	Diameter :	

Palettisation:

Number of layers/pallet :	25
Number of boxes/layer :	6
Number of boxes/pallet :	150
Pallet net weight (kg) :	147
Pallet gross weight (kg) :	199
Pallet height (m) :	1,85
Pallet type :	EU

Packaging details (material, colour, weight, thickness, dimensions):

	Aprox. weight (kg)	Material, colour, thickness, recyclable	Dimensions (mm) (external dimensions for the box)
Primary :			
alveole	0,037	APET	409*294*50
Secondary :			
plastic size	0,001	PEHD	300*400
Tertiary :			
cardboard	0,235	cardboard	425*302*68

Accessories (spoons, commercial individual bags,... :

DO NOT FILL IN

Maximum shelf life acceptable to reception	months
Maximum shelf life acceptable to delivery	months

Nutritional intolerance* :

Suitable for :	Yes / No
Vegetarians	no
Vegans	no
Major allergens :	**Yes / No
Gluten containing cereals	yes
Crustaceans	no
Eggs	yes
Fish	yes
Peanut	no
Soya	no
Milk and dairy products	yes
Nuts	no
Celery	no
Mustard	no
Sesame	no
Sulphites and sulphur dioxide	no
Lupin	no
Mollusks	no
Présence :	
Alcohol	no
Porc meat and by-products	no
Wheat flour (%)	no

Nutritional values :

Calculated parameters	g/ for 100g of product as sold	g/ for 100g of product as consumed
Nutritional value (kcal)		251,4
Nutritional value (kJ)		1057
Proteins		4,20
Assimilable carbohydrates		38,00
Sum of sugar		27,60
Total fat		9,00
Saturated fatty acids		5,00
Trans fatty acids		
Insaturated fatty acids		
Monoinsaturated fatty acids		
Polyinsaturated fatty acids		
Ashes		
Food fibers		0,80
Salt		0,41

Ionization: NO **GMO Status:** Not labelling according to the regulations CE 1829 and 1830/2003

May contains traces of :

soya, nuts

Physical chemistry criterias :

Humidity :
 Aw :
 Animal fat (%) :

 Vegetal fat (%) :

Batch number localization and signification :

Organoleptic criterias :

Visual:
 Colour :
 Savour :
 Smell :

Barcode GS1-128 on the box label :
 03760173292219

Custom code :

19059070

Approved by:	Quality department	Microbiological standards (cfu/g) :	Germ	Results
Editing date :	26/12/2022 HP		Yeast	
Date of last revision :			E. coli	
			Staphylococcus with coagulase +	
			Bacillus cereus	

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