

4.10 / Pr01/ ES 406e / 14-01-22/c



## Product specification

# 5 LARGE ECLAIRS UNSWEETENED CREAM – MILKCHOC BASED DECORATION 160 g

### 1) PRODUCT INFORMATION

/ PRODUCT NAME : Large éclairs unsweetened cream – milk choc based decoration

/ PRODUCT DESCRIPTION : small, long pastry, made of cream puff paste and filled with unsweetened cream and decorated with a brown milkchocolate based topping

/ INGREDIENTS :

**cream** 36%, **eggs**, **milk** chocolate 16% [sugar, whole **milk** powder, cocoa butter, cocoa mass, **lactose**, emulsifier (**soya** lecithin), natural vanilla flavouring], vegetable fats (palm, coconut), **wheat** flour, glucose syrup, sugar, water, dark chocolate 1,7% [cocoa mass, sugar, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring], margarine [vegetable oils and fats (palm, rapeseed), water, emulsifier (mono- and diglycerides of fatty acids)], salt, stabiliser (xanthan gum). May contain **nuts**.

/ SHELF LIFE : 18 months after date of production

### 2) PRODUCT PROPERTIES

/ PHYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- Length	122 mm ± 4
- Width	39 mm ± 4
- Height	31 mm ± 4
Weight (of 1 piece)	32 g ± 4

/ CHEMICAL PROPERTIES

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

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#### / ORGANOLEPTICAL PROPERTIES

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

Color of the pastry : golden brown

Color of the cream : white

Flavour : typical flavour of choux pastry, cream and milk chocolate

Taste : unsweetened cream in a crusty biscuit with milk chocolate

#### / 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****5 LARGE ECLAIRS UNSWEETENED CREAM – MILKCHOC BASED DECORATION 160 g****3) ALLERGENS**

	<b>Present as ingredient</b>	<b>Cross contamination possible?</b>
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 <sub>2</sub>	-	-
Lupin and products thereof	-	-
Molluscs 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 ionization or radiation.

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#### 4) PACKAGING INFORMATION

Consumer packaging

- Tray + foil in a cardboard box

#### 5) PRESERVATION CONDITIONS (CLOSED PACKAGING)

Temperature of preservation	Shelf life
-18 °C ***	Best before : see packaging
+ 5 °C	24 hours

#### 6) WAY OF DEFROSTING

Take the desired number of frozen éclairs out of the packaging and let them defrost: about 1 hour at room temperature or about 2 hours in the fridge. The éclairs are ready to serve.

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

#### 7) NUTRITIONAL VALUES

/ EUROPEAN NUTRITIONAL VALUES (analysed values)

Attribute	on 100 g product
Energy	
kJ	1765
Kcal	424
Fat (g)	31
Of which saturates (g) :	18
Carbohydrate (g):	31
Of which sugars (g) :	17
Fibres (g):	0.9
Protein (g)	6.4
Salt (g)	0.26