

SAS FUSEAU Tel : 02.41.35.10.90 - Fax : 02.41.35.10.91 WEBSITE : www.tresorsdechefs.com Email : info@fuseau-sas.com	 PRODUCT SPECIFICATION <i>Le pata'noiset palm free</i>	Creation date : 06/07/2023 Revision date : / Page 1 of 4
---	---	--

PRODUCT INFORMATION

Item number : 33234a (6kg)

Customs code : 17049099

Legal designation : Spreadable cocoa and hazelnut filling

Commercial designation : Le pata'noiset palm free TDCP

Manufacturing country : EU

Ingredients – according to INCO regulation (1169/2011)
Sugar, vegetable fat (shea), low-fat cocoa powder, skimmed MILK powder, HAZELNUTS, emulsifiers: SOY lecithin, E471 and flavoring. May contain traces of other NUTS.

Directions: Ready to use preparation. Phase separation can be observed. Stir the product until it is homogenized.

- PRESERVATION**

Shelf life : 9 months

Storage conditions of the product : Protected from moisture and light place (temp: +15°C to +25°C)

NUTRITIONAL CHARACTERISTICS

Nutritional values	Amount per 100g of product
- Energy	576 Kcal/2383kJ
- Fat	37.6 g
Saturated fat	12.3 g
- Carbohydrates	50.6 g
Sugars	48.6 g
- Fibre	3.0 g
- Protein	5.0 g
- Salt	0,1 g

PRODUCT SPECIFICATION
Le pata'noiset palm free

FOOD SAFETY

According to Regulation N° (EU) 1169/2011, further allergen must be mentioned on the ingredients list.

➔ **Write « + » if presence and « - » if absence**

Allergens	Present in the product	Possibility of cross-contamination		
		Present on the production line	Present in factory	Cross-contamination risk*
PEANUTS and products thereof	-	-	-	-
CEREALES CONTENING GLUTEN and products thereof**	-	-	-	-
CRUSTACEANS and products thereof	-	-	-	-
NUTS and products thereof ***	+			
MILK and products thereof (including lactose)	+			
LUPIN and products thereof	-	-	-	-
MOLLUSCS and products thereof	-	-	-	-
MUSTARD and products thereof	-	-	-	-
EGGS and products thereof	-	-	-	-
FISH and products thereof	-	-	-	-
SOYBEANS and products thereof	+			
SULPHUR DIOXIDE AND SULPHITES (at concentration of more than 10mg/kg)	-	-	-	-
SESAME SEEDS and products thereof	-	-	-	-
CELERY and products thereof	-	-	-	-

*If you write « no risk » but there is « allergen presence » on the production line or in the factory, please give us the proof there is no cross-contamination risk by HACCP study or any other document (cleaning plan...).

**wheat, rye, barley, oats, spelled, kamut, or their hybridized strains and cereal products containing gluten.

*** almonds, hazelnuts, pistachios, walnuts, cashews, pecans, brazil nuts, Macadamia nuts and Queensland nuts and products made from these fruits.

SAS FUSEAU Tel : 02.41.35.10.90 - Fax : 02.41.35.10.91 WEBSITE : www.tresorsdechefs.com Email : info@fuseau-sas.com	 PRODUCT SPECIFICATION <i>Le pata'noiset palm free</i>	Creation date : 06/07/2023 Revision date : / Page 3 of 4
---	---	--

PHYSICAL-CHEMICAL CHARACTERISTICS	
Thinness	<30 µm
Moisture content	<1.5%

MICROBIOLOGICAL CHARACTERISTICS	
Germ	Maximum limit to informed
Total count of bacteria	<10000 UFC/g
<i>Escherichia coli</i>	<10 UFC/g
Salmonella	Absence/25 g
Yeast and moulds	<100 UFC/g

LOGISTIC DATA

Sales unit			
EAN 13/14	3663327018102		
Net weight (kg)	6		
Gross weight (kg)	6,2		
Dimensions (L x w x h) (cm)	22,9 x 18,8 cm		

Pallet			
EAN 13/14			
Net weight (kg)	600		
Gross weight (kg)	627		
Dimensions (L x w x h) (cm)	80x120x175		
Numbers of packaging per layers	10		
Numbers of layers per pallet	10		
Number of packaging per pallet	100		

FOOD SECURITY AND REGULATIONS

- **GMO STATUS**

In compliance with European regulation CE n° 1830/2003 and n° 1829/2003.

- **IONIZATION TREATMENT**

Non-ionized/non-irradiates according to directives n° 1999/2/CE and n° 1999/3/CE.

- **PESTICIDES**

In compliance with European regulation CE n° 396/2005 and n° 178/2006.

- **HEAVY METALS**

In compliance with European regulation CE n° 1881/2006.

- **VETERINARY DRUG RESIDUES**

Not applicable.

- **NANOMATERIAL ABSENCE GUARANTEE**

In compliance with regulation 1169/2011/CE and in the setting of decree relating to the annual declaration of substances in Nano particulate state and decree of August 6, 2012.

- **PACKAGING**

In compliance with regulation CE n°1935/2004 of October 27, 2004; regulation CE n°2023/2006 of December 22, 2006 modified, related to good manufacturing practices for materials and articles intended to come into contact with foodstuffs, as well as the French regulations in force concerning materials and objects in contact with foodstuffs, namely sanction decree 2007-766 on May 10, 2007, modified by decree 2008-1469 of December 30, 2008.

Information on this specification is valid today and may be subject to change depending on the evolution of the raw materials used and their update.