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## PRODUCT SPECIFICATION

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#### PRODUCT INFORMATIONS

Item number : 33234 (6kg)

Customs code: 18069060

Legal designation: Spreadable cocoa and hazelnut filling

Commercial designation: Le pata'noiset TDCP

Manufacturing country: Spain

### Ingredients – according to INCO regulation (1169/2011)

Sugar, vegetable fat (palm), vegetable oil (sunflower), low-fat cocoa powder, skimmed MILK powder,

HAZELNUTS, emulsifiers: SOYA lecithin, E492, E471, aroma.

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	2405 kJ / 576 Kcal	
- 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	

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### FOOD SAFETY

According to Regulation  $N^{\circ}$  (EU) 1169/2011, further allergen must be mentioned on the ingredients list.

### → Write « + » if presence and « - » if absence

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

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\*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 rom these fruits.

PHYSICAL-CHEMICAL CHARACTERISTICS		
Thinness	<25 μm	
Moisture content	<1.5%	

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

### LOGISTIC DATA

Sales unit			
EAN 13/14	3663327017631		
Net weight (kg)	6		
Gross weight (kg)	6,2		
Dimensions (L x w x h)	22,9 x 18,8 cm		
(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	10		
layers			
Numbers of layers per pallet	10		
Number of packaging per	100		
pallet			

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### 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  $n^{\circ}$  396/2005 and  $n^{\circ}$  178/2006.

### • HEAVY METALS

In compliance with European regulation CE n° 188915/2023.

### • <u>VETERINARY DRUG RESIDUES</u>

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.