



4.10 / Pr01/ EM012/ 13-03-01/a

**Product specification****MACARONS CHOCOLATE COLOUR 35 MM****1) PRODUCT INFORMATION**☐ PRODUCT NAME : macarons de paris – colour chocolate☐ PRODUCT DESCRIPTION : macarons 35 mm with cocoa powder (chocolate colour)

## / INGREDIENTS:

Sugar, **almonds** 24%, **egg** white, fat-reduced cocoa powder, starch, preservative (E200 sorbic acid), colour (E120 carmine).

May contain **milk** and other **nuts**.

☐ SHELF LIFE : 12 months after the day of production**2) PRODUCT PROPERTIES**☐ FYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- diameter	35 mm $\pm$ 5
Weight (of 1 piece)	3 g $\pm$ 1,5

☐ CHEMICAL PROPERTIES

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

☐ ORGANOLEPTICAL PROPERTIES

Appearance : round smooth shape with irregular edges

Colour : brown

Flavour: typical flavour of macaron with almonds

Taste : typical taste of macaron with almonds

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#### □ MICROBIOLOGICAL PROPERTIES

Total Viable Count	< 10000 / g
E-coli	< 100 / g
Staphylococcus aureus	< 1000 / g
Yeasts	< 1000 / g
Moulds	< 1000 / g
Salmonella	Abs / 25 g
Listeria monocytogenes	Abs / 25 g

### 3) ALLERGENS

	Present as ingredient	Present in factory
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 no
- Veganists no
- Kosher : no



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#### ☐ 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

Bulkpackaging : trays with macarons in a plastic bag in an outer case

### 5) PRESERVATION CONDITIONS (CLOSED PACKAGING)

Store in a dry place and keep away from heat

### 6) NUTRITIONAL VALUES

#### ☐ EUROPEAN NUTRITIONAL VALUES (average values)

Attribute	on 100 g product
Energy	
kJ	2001
Kcal	477
Fat (g)	18
Of which saturates (g) :	1,6
Carbohydrate (g):	65
Of which sugars (g) :	65
Fibres (g):	3,3
Protein (g)	12
Salt (g)	0,12



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