



Product Specification

Date of Creation: October 9, 2017

Date of Revision: 0

1. Product Code: **STMR210**
2. Product Description: **Hand Made Strawberry Tart Shell, Mini Round with Coating**



Product



Tray



Box



3. Ingredients:

Tart Shell (90.00%)*: **WHEAT** Flour (**GLUTEN**), **BUTTER (MILK)**, Sugar, **EGG**, **SOYA** Bean Oil, Strawberry Flavor (0.22%), Cochineal Carmine (E120), Salt

Coating (10.00%)*: Sugar, Vegetable Oil (Palm Oil, Coconut Oil, Palm Kernel Oil), Glucose Syrup, Emulsifier: **SOYA** Lecithin (E322), Natural Vanilla Extract

*Percentage (%): Based on the finished product

4. Nutritional Information

Serving: 1 piece		Serving Size: 5g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	95	1905
Energy	Kcal	21	417
Protein	g	0.4	7.9
Fat	g	1.2	23.9
Fatty Acid, total saturated	g	0.7	13.5
Carbohydrates	g	2.6	52.4
Sugar	g	0.9	18.5
Salt	g	0.01	0.2

5. Chemical Specification

Parameters	Standard
Moisture Content	≤4.0%
Acid Value (KOH)	≤5mg/kg
Peroxide Value	≤0.25g/100g
Arsenic (As)	≤0.5 ppm
Lead (Pb)	≤0.5 ppm
Mercury (Hg)	≤0.1 ppm

Cadmium (Cd)	≤0.2 ppm
Aflatoxin Content	≤4µg/kg

6. Physical Specification

Weight Per Piece	5g
Dimension	Diameter-35mm, Height-17mm

7. Microbiological Specification

Parameters	Standard
Total Plate Count	≤10,000 CFU/g
Yeast and Molds Count	≤100 CFU/g
Coliform Count	≤50 MPN/g
<i>E. coli</i>	negative at 25g
<i>Salmonella</i>	negative at 25g
<i>S. aureus</i>	≤100 CFU/g

8. Allergen Information

This product contains the following identified allergen(s) according to Règlement (UE) 1169/2011 dated 25 October 2011 and its amendments.

Allergen	As Ingredient
Cereals containing gluten and products thereof	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	Yes
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10mg/liter expressed SO ₂ .	No
Lupin and products thereof	No
Molluscs and products thereof	No

9. Packaging Information

Carton Dimension:	L 346mm x W 312mm x H 129mm
Net Weight Per Box:	1050 g
Gross Weight Per Box:	1850 g
Gross Weight of Packaging Materials:	800 g
Packing on Box:	210 pcs/box (42pcs/tray x 5trays/box)
Packing on Pallet:	180 boxes (Total: 37,800pcs)
Layer per 130cm x 110cm Pallet:	15 boxes

Case Per Layer of Pallet: 12 boxes

10. Shelf life, Transport and Storage Condition

Shelf Life: 24 Months

Transport Condition: -18 ± 2 °C

Storage Condition: Keep it frozen at -18°C

Food Facility Registration Number (FDA Philippines License No): RDII-RIII-F-2303



Product Specification

Date of Creation: October 9, 2017

Date of Revision: 0

1. Product Code: **STMR100**
2. Product Description: **Hand Made Strawberry Tart
Shell, Medium Round with Coating**



Art No.509338

Product



Tray



Box



3. Ingredients:

Tart Shell (90.00%)*: **WHEAT** Flour (**GLUTEN**), **BUTTER (MILK)**, Sugar, **EGG**, **SOYA** Bean Oil, Strawberry Flavor (0.22%), Cochineal Carmine (E120) , Salt

Coating (10.00%)*: Sugar, Vegetable Oil (Palm Oil, Coconut Oil, Palm Kernel Oil), Glucose Syrup, Emulsifier: **SOYA** Lecithin (E322), Natural Vanilla Extract

*Percentage (%): Based on the finished product

4. Nutritional Information

Serving: 1 piece		Serving Size: 10g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	191	1905
Energy	Kcal	42	417
Protein	g	0.8	7.9
Fat	g	2.4	23.9
Fatty Acid, total saturated	g	1.4	13.5
Carbohydrates	g	5.2	52.4
Sugar	g	1.9	18.5
Salt	g	0.02	0.2

5. Chemical Specification

Parameters	Standard
Moisture Content	≤4.0%
Acid Value (KOH)	≤5mg/kg
Peroxide Value	≤0.25g/100g
Arsenic (As)	≤0.5 ppm
Lead (Pb)	≤0.5 ppm
Mercury (Hg)	≤0.1 ppm

Cadmium (Cd)	≤0.2 ppm
Aflatoxin Content	≤4µg/kg

6. Physical Specification

Weight Per Piece	10g
Dimension	Diameter-55mm, Height-17mm

7. Microbiological Specification

Parameters	Standard
Total Plate Count	≤10,000 CFU/g
Yeast and Molds Count	≤100 CFU/g
Coliform Count	≤50 MPN/g
<i>E. coli</i>	negative at 25g
<i>Salmonella</i>	negative at 25g
<i>S. aureus</i>	≤100 CFU/g

8. Allergen Information

This product contains the following identified allergen(s) according to Règlement (UE) 1169/2011 dated 25 October 2011 and its amendments.

Allergen	As Ingredient
Cereals containing gluten and products thereof	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	Yes
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10mg/liter expressed SO ₂ .	No
Lupin and products thereof	No
Molluscs and products thereof	No

9. Packaging Information

Carton Dimension:	L 346mm x W 312mm x H 129mm
Net Weight Per Box:	1000 g
Gross Weight Per Box:	1800 g
Gross Weight of Packaging Materials:	800 g
Packing on Box:	100 pcs/box (20pcs/tray x 5trays/box)
Packing on Pallet:	180 boxes (Total: 18,000pcs)
Layer per 130cm x 110cm Pallet:	15 boxes

Case Per Layer of Pallet: 12 boxes

10. Shelf life, Transport and Storage Condition

Shelf Life: 24 Months

Transport Condition: -18 ± 2 °C

Storage Condition: Keep it frozen at -18°C

Food Facility Registration Number (FDA Philippines License No): RDII-RIII-F-2303



Product Specification

Date of Creation: October 9, 2017

Date of Revision: 0

1. Product Code: **STLR045**
2. Product Description: **Hand Made Strawberry Tart Shell, Large Round with Coating**



Art No.509339

Product



Tray



Box



3. Ingredients:

Tart Shell (90.00%)*: **WHEAT** Flour (**GLUTEN**), **BUTTER (MILK)**, Sugar, **EGG**, **SOYA** Bean Oil, Strawberry Flavor (0.22%), Cochineal Carmine (E120) , Salt

Coating (10.00%)*: Sugar, Vegetable Oil (Palm Oil, Coconut Oil, Palm Kernel Oil), Glucose Syrup, Emulsifier: **SOYA** Lecithin (E322), Natural Vanilla Extract

*Percentage (%): Based on the finished product

4. Nutritional Information

Serving: 1 piece		Serving Size: 23g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	438	1905
Energy	Kcal	96	417
Protein	g	1.8	7.9
Fat	g	5.5	23.9
Fatty Acid, total saturated	g	3.1	13.5
Carbohydrates	g	12.1	52.4
Sugar	g	4.3	18.5
Salt	g	0.01	0.2

5. Chemical Specification

Parameters	Standard
Moisture Content	≤4.0%
Acid Value (KOH)	≤5mg/kg
Peroxide Value	≤0.25g/100g
Arsenic (As)	≤0.5 ppm
Lead (Pb)	≤0.5 ppm
Mercury (Hg)	≤0.1 ppm

Cadmium (Cd)	≤0.2 ppm
Aflatoxin Content	≤4µg/kg

6. Physical Specification

Weight Per Piece	23g
Dimension	Diameter-80mm, Height-17mm

7. Microbiological Specification

Parameters	Standard
Total Plate Count	≤10,000 CFU/g
Yeast and Molds Count	≤100 CFU/g
Coliform Count	≤50 MPN/g
<i>E. coli</i>	negative at 25g
<i>Salmonella</i>	negative at 25g
<i>S. aureus</i>	≤100 CFU/g

8. Allergen Information

This product contains the following identified allergen(s) according to Règlement (UE) 1169/2011 dated 25 October 2011 and its amendments.

Allergen	As Ingredient
Cereals containing gluten and products thereof	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	Yes
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10mg/liter expressed SO ₂ .	No
Lupin and products thereof	No
Molluscs and products thereof	No

9. Packaging Information

Carton Dimension:	L 346mm x W 312mm x H 129mm
Net Weight Per Box:	1035 g
Gross Weight Per Box:	1835 g
Gross Weight of Packaging Materials:	800 g
Packing on Box:	45 pcs/box (9pcs/tray x 5trays/box)
Packing on Pallet:	180 boxes (Total: 8,100pcs)
Layer per 130cm x 110cm Pallet:	15 boxes

Case Per Layer of Pallet: 12 boxes

10. Shelf life, Transport and Storage Condition

Shelf Life: 24 Months

Transport Condition: -18 ± 2 °C

Storage Condition: Keep it frozen at -18°C

Food Facility Registration Number (FDA Philippines License No): RDII-RIII-F-2303