

Product Specification

Date of Creation: October 9, 2017

Date of Revision: 0

1. Product Code: GTMR210

2. Product Description: Hand Made Green Tea Tart

Shell, Mini Round with Coating

Art No.509343

Product



Tray



Box



3. Ingredients:

Tart Shell (90.00%)*: WHEAT Flour (GLUTEN), BUTTER (MILK), Sugar, EGG,

SOYA Bean Oil, Green Tea Powder (0.86%), Salt

Coating (10.00%)*: Sugar, Vegetable Oil (Palm Oil, Coconut Oil, Palm Kernel Oil),

Glucose Syrup, Emulsifier: SOYA Lecithin (E322), Natural

Vanilla Extract

4. Nutritional Information

Serving: 1 piece Serving Size: 5g			
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	95	1909
Energy	Kcal	21	418
Protein	g	0.4	8.0
Fat	g	1.2	23.8
Fatty Acid, total saturated	g	0.7	13.5
Carbohydrates	g	2.6	52.6
Sugar	g	0.9	18.4
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	

^{*}Percentage (%): Based on the finished product

Aflatoxin Content	≤4µg/kg
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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
E. coli	negative at 25g
Salmonella	negative at 25g
S. aureus	≤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	No
10 mg/kg or 10mg/liter expressed SO ₂ .	INU
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: GTMR100

2. Product Description: Hand Made Green Tea Tart

Shell, Medium Round with Coating

Art No.509344

Product







Box



3. Ingredients:

Tart Shell (90.00%)*: WHEAT Flour (GLUTEN), BUTTER (MILK), Sugar, EGG,

SOYA Bean Oil, Green Tea Powder (0.86%), Salt

Coating (10.00%)*: Sugar, Vegetable Oil (Palm Oil, Coconut Oil, Palm Kernel Oil),

Glucose Syrup, Emulsifier: SOYA Lecithin (E322), Natural

Vanilla Extract

4. Nutritional Information

Serving: 1 piece Serving Size: 10g			
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	191	1909
Energy	Kcal	42	418
Protein	g	0.8	8.0
Fat	g	2.4	23.8
Fatty Acid, total saturated	g	1.4	13.5
Carbohydrates	g	5.3	52.6
Sugar	g	1.8	18.4
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	

^{*}Percentage (%): Based on the finished product

Aflatoxin Content	≤4µg/kg
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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
E. coli	negative at 25g
Salmonella	negative at 25g
S. aureus	≤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	No
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: GTLR045

2. Product Description: Hand Made Green Tea Tart

Shell, Large Round with Coating











Box



3. Ingredients:

Tart Shell (90.00%)*: WHEAT Flour (GLUTEN), BUTTER (MILK), Sugar, EGG,

SOYA Bean Oil, Green Tea Powder (0.86%), Salt

Coating (10.00%)*: Sugar, Vegetable Oil (Palm Oil, Coconut Oil, Palm Kernel Oil),

Glucose Syrup, Emulsifier: SOYA Lecithin (E322), Natural

Vanilla Extract

4. Nutritional Information

Serving: 1 piece Serving Size: 23g			
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	439	1909
Energy	Kcal	96	418
Protein	g	1.8	8.0
Fat	g	5.5	23.8
Fatty Acid, total saturated	g	3.1	13.5
Carbohydrates	g	12.1	52.6
Sugar	g	4.2	18.4
Salt	g	0.05	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	

^{*}Percentage (%): Based on the finished product

Aflatoxin Content	≤4µg/kg
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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	
E. coli	negative at 25g	
Salmonella	negative at 25g	
S. aureus	≤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	No	
10 mg/kg or 10mg/liter expressed SO ₂ .		
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