## MEKABE PASSION FOR DESSERTS

## PRODUCT TECHNICAL SHEET

## SAINT HONORÉ Rectangular





**Trade name** Saint Honoré Lunga

**Product category** Frozen confectionery product

**EAN Code** 5425032785193

Article Code 11000061

## **Ingredient list**

<u>Cream(60%)</u>: skimmed **MILK**; **CREAM**; coconut oil; sugar; dextrose; **EGG** yolk; emulsifiers: polyoxyethylene sorbitan monostearate, mono- and diglycerides of fatty acids; lactic acid esters of mono- and diglycerides; stabilisers: carrageenan; vanilla extract; food colourings: beta-Carotene.

<u>Sponge cake</u>: **WHEAT** flour, sugar, **EGGS**, water, emulsifier: mono- and diglycerides of fatty acids, leavening agents: disodium diphosphate and sodium bicarbonate, humectant: glycerol, preservative: potassium sorbate, salt, flavourings.

<u>Soft syrup</u>: water, inverted sugar, sugar, glucose syrup, flavourings.

<u>Puffs</u>: **EGGS**, **WHEAT** flour, palm oil, water, salt, leavening agents: ammonium carbonates.

<u>Cocoa paste</u> (4%):sugar, vegetable oils from: palm, sunflower, shea and rapeseed in variable proportions, powdered low fat cocoa, **WHEY** powder, emulsifier: **SOY** lecithin and vanilla extract.

May contain traces of NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS).

Microbiological characteristics	Mesophile bacteria microorganisms count:	$< 5 \times 10^5 \text{ cfu/g}$
	Enterobacteriaceae:	$< 5x 10^3 \text{ cfu/g}$
	Coagulase-positive Staphylococci:	< 50 cfu/g
	Listeria monocytogenes:	absent in 25 g
	Salmonella spp:	absent in 25 g

Nutrition information	Energy	275kcal 1147kJ	
Average values for 100 g of product	Fat	17,5 g	
	<ul> <li>of which saturates</li> </ul>	13,3 g	
	Carbohydrate	26,5 g	
	<ul><li>of which sugars</li></ul>	18,6 g	
	Protein	2,6 g	
	Fibers	0,6 g	
	Salt	0,28 g	

Presentation	Product placed on cardboard tray coated with polypropylene film suitable for food contact
Packaging	Corrugated cardboard box containing 1 piece
Net weight	1,0 kg
Palletizing	252 boxes per pallet
Delivery temperature	≤-18 °C
Date of minimum durability	18 months from production date
Directions for storage	Keep at a temperature of ≤-18 °C
Directions for preparation	For thawing, keep at refrigeration temperatures at least 6-8 hours before consumption. Once thawed, do not refreeze and keep at temperatures of 0/+4 °C, consume within 3 days

Statement regarding the presence of ingredients treated with ionizing radiations: absent		
(in compliance with regulation 1999/2/CE issued on Feb. 22, 1999		
Statement regarding the content of genetically modified organisms: absent		
(in compliance with the regulations CE 1829/2003 and 1830/2003 issued on September 22	2, 2003)	
Statement regarding the presence of allergens		
(in compliance with regulation 1169/2011 issued on Oct. 2	5 2011)	
(1) the allergen is a deliberately used ingredient		
(2) the presence of allergen cannot be excluded positively (cross contamination)		
(3) the presence of allergen is positively excluded		
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	1	
Crustaceans and products thereof	3	
Eggs and products thereof	1	
Fish and products thereof	3	
Peanuts and products thereof	3	
Soybeans and products thereof	1	
Milk and products thereof (including lactose)	1	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	2	
Celery and products thereof	3	
Mustard and products thereof	3	
Sesame seeds and products thereof	3	
Sulphur dioxide and sulphites at concentrations of more than $10 \text{ mg/kg}$ or $10 \text{ mg/litre}$ in terms of the total $SO_2$ (calculated for products as proposed ready for consumption)	3	
Lupin and products thereof	3	
Molluscs and products thereof	3	

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