

TECHINICAL FILE


IMP.27.00

TRADITIONAL CUSTARD TART PRE-COOKED

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1. PRODUCT IDENTIFICATION



Product's name	Traditional Custard tart pre-cooked	
Manufactuer	Sandre Nata, Lda.	
Manufacturing method	Product obtained from the mixture of ingredients, pre-cooked in the oven for about 10 minutes at 280°C, and deep-frozen -18 °C.	
Ingredients	Syrup cream (sugar, milk , flour type 55 , egg yolk , whole egg , maize starch, vanillin). Puff pastry (margarine for laminated doughs – partly hydrogenated palm oil, rapeseed oil de colza and shea fat, water, salt, emulsifying: E322, E471, E 475, antioxidants: E320, E310, aroma, acidity regulator: E330, dye: Beta-carotene), flour type 65 , water and salt).	
Allergens	Contains: gluten, milk, egg.	
Packaged	Polythene bag with symbol Paper boxes with symbol and Aluminium box with symbol	
Storage conditions	-18 °C	
Expiry data	6 months after manufacture	
Target public	Product intended for the general public, except for individuals with intolerance to the ingredients.	

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Parameters	Limits
Number of Mesophilic Aerobic colonies	<1 X 10 ⁴ /g
Number of moulds colonies	<1 X 10 ² /g
Number of yeast colonies	<1 X 10 ⁴ /g
Number of Total Coliforms	<1 X 10 ² /g
Number E. Coli colonies	<1 X 10 ¹ /g
Research of Spores of Sulphite-reducing Clostridia	<1 X 10 ³ /g
Number of Listeria spp colonies.	<1 X 10 ² /g
Research of Listeria monocytogenes	Negative in 25g
Research of Salmonella spp.	Negative in 25g
Number Coagulase positive Staphylococci colonies	<1 X 10 ² /g

3. ORGANOLEPTIC CHARACTERISTICS

Texture	characteristic
Colour	characteristic
Smell	characteristic
Taste	characteristic

4. APPLICABLE LEGISLATION

Dec. Lei nº 75/2009 de 12 de Agosto

Regulamento nº 1169/2011 de 25 de Outubro