

**Product name:** Applet tatin tart - Frozen  
**Brand:** Foodservice  
**Number of items:** 16 items  
**Weight:** 1.920 kg  
**Dimensions :** Ø 10 cm  
**Sanitary stamp:** -  
**Packing code:** EMB 19214A  
**Customs nomenclature:** 1905907000



Serving suggestion

## Ingredients list

Ingredients: apples 61%, sugar, **wheat flour (gluten)**, water, butter (**milk**), whole **eggs\***, salt, baking powder (raising agent: sodium carbonates - sodium citrates, **wheat starch (gluten)**).

\* free range eggs

## Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling soya, sesame and nuts.

## Ingredients information

Origin of primary ingredients	
<b>Apples:</b>	France
<b>Wheat flour:</b>	France and European Union
GMO / Contaminants / Ionisation	
<b>GMO:</b>	this product is not concerned by the GMO labelling defined by regulation 1829/2003 and 1830/2003.
<b>Contaminants:</b>	this product respects the European regulations 1881/2006, 396/2005 and 1333/2008 in force.
<b>Ionisation:</b>	this product and its materials have not undergone ionising treatment in accordance with European Directive 1999/2.
Others	
<b>Hydrogenated fats:</b>	No
<b>Halal compatibility:</b>	Yes
<b>Vegetarian:</b>	Yes
<b>Vegan:</b>	No

## Preservation

Total shelf life (days): 547

Shelf life on receipt (days)\* : 180

Store for 48 hrs maximum between 0 and +4°C/40°F after defrosting. Store at -18°C/0°F. Never refreeze defrosted products.

\* excluding promotions and destocking

## Preparation

In the microwave: Reheat your frozen tartlet in its mould for 1min to 1min30 then carefully turn out of the mould by turning the tartlet onto a plate. In the oven: Preheat your oven to 180 °C. Leave the tartlet in its mould and put it in the oven at half height. Reheat for 10 minutes. Let stand for 10 minutes. Unmold by reversing on a plate before serving.

## Average nutritional values per 100g

Energy (kJ / kcal)	906 / 215
Fat (g)	4,5
Of which saturated fatty acids (g)	2,8
Carbohydrates (g)	40
Of which sugars (g)	28
Dietary fibres (g)	2,7
Proteins (g)	2,2
Salt (g)	0,23
Natrium (mg)	92

Nutrition Facts	
16 servings per container	
<b>Serving size</b>	<b>1 item (120g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>260</b>
% Daily Value*	
<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 3.4g	<b>17%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 110mg	<b>5%</b>
<b>Total Carbohydrate</b> 48g	<b>17%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 34g	
Includes 20g Added Sugars	<b>40%</b>
<b>Protein</b> 3g	<b>6%</b>
Vitamin D 0.05mcg	<b>0%</b>
Calcium 18mg	<b>2%</b>
Iron 0.3mg	<b>2%</b>
Potassium 102mg	<b>2%</b>
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

## Microbiological criteria in CFU / g

	m	M
<b>Aerobic flora at 30°C</b>	100 000	1 000 000
<b>Lactic flora</b>	To be sought	
<b>Ratio of total flora to lactic flora</b>	100	
<b>Escherichia coli</b>	10	100
<b>Coagulase + Staphylococci</b>	100	1 000
<b>Bacillus cereus</b>	100	1 000
<b>Enterobacteria 37°C</b>	1 000	10 000
<b>Salmonella</b>	Not detected /25g	
<b>Listeria monocytogenes</b>	Not detected /25g	

According to the EC regulation 2073/2005 and the microbiological criteria of the CDF

## Packaging

	UVC (box)*	UV (case)*
<b>Type of packaging</b>	Plastic cushioning Plastic film Cardboard case	
<b>Dimension* (mm)</b>	256 x 256 x 136	
<b>Gross weight (kg)</b>	2.120	
<b>Net weight (kg)</b>	1.920	
*external dimensions		

Palletisation		
<b>EAN13 (UVC)</b>	3700478502361	
<b>DUN 14 (UV)</b>	-	
<b>EAN Pallet</b>	23700478502365	
	Pallet EU 80 x 120 cm	Pallet US 100 x 120 cm
<b>Number UVC / UV</b>	-	-
<b>Number UV / pallet</b>	120 (10 layers of 12)	
<b>Net weight (kg)</b>	230.4	
<b>Gross weight (kg)**</b>	254.4	
<b>Height (m)**</b>	1.36	
** : without pallet (+0,15m + 30kg)		

Version Number	Date	Reason of Review
1	16/01/2024	New data sheet format
1b	23/02/2024	Correction of microbiological criteria
2	07/03/2024	Correction of shelf life after defrosting
3	26/07/2024	Palletizing modification