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ESPECIALITATS M. MASDEU S.L. TECHNICAL SPECIFICATIONS 19/01/2021 Rev.5

Product Item ÉCLAIR (130 mm.) 140 u. DIS 231

DESCRIPTION

Puff pastry product ready to fill for dessert. Elongated shape, golden brown colour and crispy and crunchy structure.

INGREDIENTS

EGGS, WHEAT flour, vegetable fat (palm), salt, raising agent (**WHEAT**): diphosphates and sodium carbonates, stabiliser: sorbitols.

SIZING

Height	34,5±3.4 mm
Width	43,5±4.3 mm
Length	130±13.0 mm
Net weight	9,5±0.9 g

FOOD INTOLERANCE

May contain traces of MILK.

SHELF LIFE

12 months

STORAGE CONDITIONS

Store in a dry place, temperature between 10-25°C. Humidity maximum 65%.

MISCELLANEOUS

This product is not manufactured from raw materials containing GMO nor does it contain any materials produced with GMO (Enzymes, processing aids...). This product has not undergone radiation of any kind.

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MICROBIOLOGICAL ANALYSIS

Total viable count 30°C/g	< 10.000
Escherichia coli/g	< 10
Moulds&yeast/g	< 500

NUTRITIONAL VALUES (100g)

		100 g
Energy		2264 Kj-544 Kcal
Fats		39,0 g
Of which	Saturates	18,0 g
Carbohydrates	Of	32,0 g
which	Sugars	<0,5 g
Proteins		16,0 g
Salt		1,40 g

PACKAGING

Cardboard box with printed label of the product. Inside the product is packed in a plastic food bag.

Box:

Unidades	140		
Peso neto	1,330 Kg		
Peso bruto	1,783 Kg		
EAN	2600001008920		
Alto		Ancho	Largo
34,50 cm		29,50 cm	39,50 cm

Pallet:

8
6
48