

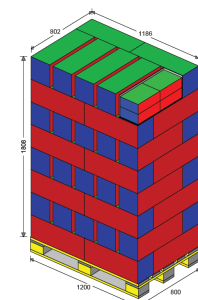
| Product name | Ref. | Wgt | Usage | Date |
|------------------------|--------|-----|---------|------------|
| 60 Macarons Violet 18g | A02329 | 18g | Dessert | 04-06-2025 |

| Product name | | | |
|--------------------------|--|-------------------|-----|
| Size (mm / h - Ø) | 25 - 45 | | |
| Unit net weight (g) | 18 | Variation +/- (g) | 1.4 |
| Shelf life | 14 months | | |
| Storage conditions | Freezer (-18°C) | | |
| Product code information | 60215 : 6 = day of the week (1 to 7) ";" 02 = week (1 to 52) ";" 15 = year | | |



| Primary packaging (CSU) | | | Secondary packaging (SP) | |
|-------------------------|--------------------------|---------|--------------------------|------------------|
| Type | Box (containing 2 trays) | | Type | Carton |
| Composition | Carton + APET | | Dimensions (mm) | 593*209*226 |
| Net - gross wgt | 1,08 kg | 1,35 kg | Nb of CSU/SP | 4 |
| Dimensions (mm) | 288*200*100 | | GTIN 14 (EAN) | 15407005644383 |
| GTIN 13 (EAN) | 5407005644386 | | Net - gross wgt | 4,32 kg 5,8 kg |

| Palettisation | | | |
|---------------|------|------------|-----|
| Pallet type | Euro | | |
| Pallet height | 2000 | | |
| SP/layer | 7 | | |
| Layer/pallet | 8 | CSU/pallet | 224 |



| Description |
|--|
| Almond-based biscuit with a violet ganache |

| Ingredients |
|---|
| sugar, CREAM, ALMONDS 16.3%, white chocolate (cocoa butter, sugar, whole MILK powder, inulin, emulsifier [SOY lecithin], natural vanilla flavouring), EGG white, glucose syrup, vegetable oils (coconut oil, sunflower oil), violet paste 0.9% (sugar, water, corn syrup, thickeners [carrageenan], natural colouring [anthocyanins], natural spirulina extract, aroma), cocoa butter, EGG white powder, starch, carrot and hibiscus concentrate, black carrot extract, emulsifier [glycerine, mono- and diglycerides of fatty acids, SOY lecithin], thickening agent [carrageenan, xanthan gom, guar gom], acidifier [citric acid], colouring [carmine, brilliant blue FCF]. |

| Preparation |
|---|
| Frozen product. Storage 14 months at -18°C. Thaw 2 hour in the fridge (between 2 and 7°C) in the closed package before tasting. Store maximum 10 days in the fridge (between 2 and 7 ° C) after thawing. Never refreeze a thawed product. |

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| Use and conservation | |
|--|--|
| Ready to eat. Never refreeze a thawed product. | |
| Maximum shelf life: | 10 days between 2 and 7°C ";" 14 months at -18°C |

| Target audience |
|--|
| For all except infants and people suffering from allergies (see allergens information below) |

| Characteristics | Target values |
|-------------------------------------|------------------|
| G. tot. Aerobic mesophilic bacteria | < 1E+06 cfu/g |
| Lactobacillus | < 1E+06 cfu/g |
| E. coli | < 10 cfu/g |
| L. monocytogenes | not detected/25g |
| Salmonella | not detected/25g |
| Staphylococcus coagulase + | < 100 cfu/g |
| Sulfite-reducing anaerobes | < 10 cfu/g |
| AW | < 0.77 |

| Additional information | |
|--|-------------------|
| Is this product certified non-GMO? | YES |
| Is this product subject to an irradiation treatment? | NO |
| Frequency of analysis in accredited laboratory | 2x / year |
| Certificate(s) | IFS superior, BRC |
| Functional traceability? | YES |

| Allergens | Code |
|-------------|------|
| Milk | 2 |
| Eggs | 2 |
| Soya | 2 |
| Gluten | 0 |
| Nuts | 2 |
| Sesame | 0 |
| Fish | 0 |
| Crustaceans | 0 |
| Molluscs | 0 |
| Sulfites | 0 |
| Mustard | 0 |
| Celery | 0 |
| Peanuts | 0 |
| Lupin | 0 |

| Legend | |
|---------------------|---|
| Presence | 2 |
| Cross-contamination | 1 |
| Absence | 0 |

| Nutritional values | | /100g | /unit |
|-----------------------|------|-------|-------|
| Energy | kJ | 1923 | |
| | kcal | 460 | |
| Fat | g | 26 | |
| -- of which saturated | g | 10 | |
| -- of which trans | g | 0.06 | |
| Carbohydrates | g | 51 | |
| -- of which sugars | g | 45 | |
| Fibers | g | 3.3 | |
| Proteins | g | 7.4 | |
| Salt | g | 0.16 | |

| Contact | | |
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