

Franck Deville L'Artisan Macaronier des Chefs France		DATA SHEET		Date of creation	14/04/2012
				Date of modification	17/01/2019
				valid from the production of	01/10/2018
MINT CHOCOLATE MACARONS Code interne : 1MSUMEN35					
Composition	Ingredients				
	Sugars Almond powder Eggs white Single Cream Dark chocolate 13% (Cocoa mass, sugar, cocoa powder, emulsifier : soya lecithin, natural vanilla aroma) Corn starch Mint <2% Cocoa powder colour : copper complex of chlorophyllin E141				
Product characteristics	Diameter	35 - 45 mm			
	Weight	13 à 15 g per macaron			
	Colors	green sprinkled with cocoa			
	Texture	Macaron			
	Smell	Almond			
	Taste	almond / chocolate /mint			
Packaging	Wrapping	Cardboards, thermoformed alveolus			
	Labeling packaging	Accordance with regulation 1169/2011			
	Gencod EAN 128	3760201002032			
	Cardboard	35 macarons			
Preservation	Storage temperature	- 18 ° C			
	BBE (Best Before)	24 months			
Preservation	Defrosting between 0° C and 4 ° C during 24 hours in their original packaging				
	After defrosting, to keep maximum three days between 0 ° C and 4 ° C Do not re-freeze once thawed				
Healthy informations and origins	No ingredient containing GMO's in the manufacturing				
	No treatment by ionization is made in the manufacturing				
	Allergens : Eggs, nuts fruits (almond), milk, soya <i>may contain traces of other nut fruits (pistachio, hazelnut, walnut)</i> <i>Present on site*: fish, crustacean, mollusc, celery, sulphite, gluten.</i> <i>*The risk of cross-contamination is controlled by the production schedule and the cleaning and disinfection</i>				
	Made in France				
Bacteriological standards	Salmonelles / 25 g	Absence	Bacillus cereus / g	100	
	Staphylocoques coagulase+ /g	100	Levures 25 °C / g	1000	
	Micro-organismes 30 °C / g	100 000	Moisissures 25°C / g	1000	
	Escherichia coli / g	10	Listeria monocytogènes / 25 g	Absence	
Nutrition facts (for 100 g)	Energetics values (Kj)	1543	Calorics values (Kcal)	370	
	Fat (g)	18,1	saturates (g)	5,4	
	Carbohydrate (g)	44,2	sugars (g)	42,8	
	proteins (g)	6,8			
	salt (g)	0,06			

