ran	ck Deville		Date of creation	14/04/2012
L'Artisan	Macaronier des Chefs - France -	DATA SHEET	Date of modification	04/11/2020
			valid from the product	ion of 04/11/2020
		MACARONS C		
		Code interne : 1MS Ingredients	SUCOCO35	
	Sugars	ingredients		
	Almond powder			
=	white chocolate (sugar, cocoa butter, whole milk powder, emulsifier : soya lecithin, natural vanilla aroma)			
composition				
2	Eggs white			
3	single Cream			
	sweetened coconut puree 5%			
	grated coconut 2%			
	Corn starch			
3	Diameter	35 - 45 mm		
Product characteristics	Weight	13 à 15 g per macai	on	
2 2 2	Colors	white		
	Texture	Macaron		
	Smell	Almond		
	Taste	almond / coconut		
۵	Wraping	Cardboards, thermo	oformed alveolus	
0	Labeling packaging	Accordance with re	gulation 1169/2011	
r achagili g	Gencod EAN 128	3760201002193		
	Cardboard	35 macarons		
ation	Storage temperature	- 18 ° C		
ie e	BBE (Best Before)	24 months		
u	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			
tion	Do not re-freeze once thawed			
)	No ingredient containing GM	O's in the manufacturing		
,	No treatment by ionization is made in the manufacturing			
5	No treatment by ionization is	s made in the manufacturing		
	Allergens: Eggs, nuts fruits (almond), milk, soya			
	may contain traces of other nut fruits (pistachio, hazelnut, walnut)			
	Present on site*: fish, crustacean, mollusc, celery, sulphite, gluten. *The risk of cross-contamination is controlled by the production schedule and the cleaning and disinfection			
	plan		and the discontinuous and the discontinuous	anning and along collen
5	Made in France			
	Salmonelles / 25 g	Absence	Bacillus cereus / g	100
	Staphylocoques coagulase+/g		Levures 25 °C / g	1000
ards		100 000	Moisissures 25°C / g	1000
tandards			0	
standards	Micro-organismes 30 °C / g	10	Listeria monocytogènes / 25 g	
standards	Micro-organismes 30 °C / g Escherichia coli / g		Listeria monocytogènes / 25 g Calorics values (Kcal)	Absence 404
g) standards	Micro-organismes 30 °C / g	10	Listeria monocytogènes / 25 g Calorics values (Kcal) saturates (g)	Absence

6,8

0,07

proteins (g)

salt (g)