
	ROYALTINE - CRUSHED BISCUIT - BOX 2 KG		Page1/ 3
	DGF ROYAL		
	Product code :	02450	Update : 27 June 2013
	Product bar code :	3584730 02450 7	Révision : 013

An essential ingredient to use in addition of chocolate and praliné in your confections.

Product description :	Spangled fine biscuits
Packing :	<p>Sealed plastic bag in a carton box Net weight : 2 kg (= 4 Lbs 6 oz) Gross weight : 2.18 kg Box dimensions: 286 x 191 x 172 mm</p> <p>1 carton = 4 boxes Carton net weight : 8 kg (= 17 Lbs 10 oz) Carton gross weight : 9 kg Carton dimensions : 393 x 293 x 352 mm</p>
Labelling :	<p>Printing on the bag and the carton: * Ingredients list</p> <p>Ink jet printing on the carton : * Batch number : A4 DDD X (A= letter of the year, DDD: number of the day of the year; X: staff responsible of production). * Best before date : DD/MM/YYYY</p>
Ingredients :	<p>WHEAT flour, sugar, vegetable fats (copra), vegetable oil (rapeseed), skimmed MILK powder, concentrated butter (MILK), vanilla flavouring, salt, emulsifier: rapeseed lecithin, BARLEY malt extract, antioxidant: alpha-tocopherol, colour: paprika extract. May contains soya.</p>
Directions for use :	<p>Confectionary, pastry, sweets.</p> <p>" Rochers à ROYALTINE " confectionary : Use 1 kg covering DGF with 500 g ROYALTINE. Melt and cristallize the covering, mix the ROYALTINE, and make up the " Rochers " with a little spoon or with the special " Rocher ROYALTINE " kit.</p>
Recommendations :	Shut carefully the box after use. Keep sheltered from humidity in order to conserve the product crushing.
Shelf life:	24 months
Storage conditions :	In a dry and cool area.

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Process : Ingredients mixing
 Dough make up
 Cooking : 280°C, 1 minute.
 Product temperature at the oven exit : 110°C
 Cooling at room temperature.
 Grinding.
 Packaging in bags, metal detection, packing in cartons.
 Palettization, storage, expedition.

Matter origin : Plant and animal

Country of Origin : FRANCE

Composition :

51.48 %	Wheat flour
32.68 %	Cristallized sugar
9.21 %	Vegetable fats: copra
3.82 %	Rapeseed oil
0.92 %	Skimmed powder milk
0.76 %	Concentrated butter
< 0.5 %	Vanilla flavour
< 0.5 %	Salt
< 0.5 %	Emulsifier : Rapeseed lecithine E322
< 0.5 %	Barley malt extract
< 0.1 %	Antioxidant: alpha-tocopherol E307
< 0.1 %	Colouring agent : paprika extract E160c

Nutritional values :

Dry extract > 96 %	Carbohydrates 76 %	Sugars 33.7 %	Fibres 1.6 %	Fats 14.7 %
Saturated fatty acids 9.3 %	Proteins 6.2 %	Sodium 0.16 %	Food value 464 Kcal/100g 1939.52 KJ/100g	

Microbiological characteristics :


Targets	Count (germes / g)	Methods
Total plate count	10 000 /g	ISO 4833
Staphylococcus aureus	100 /g	NF-V 08.057 1
Yeasts/ Moulds	100 /g	NF-V 08.059
Salmonella	0 / 25g	ISO 16140
E. coli	10 /g	ISO 16649-2

Physical and chemical characteristics :

Targets	Value
Moisture	4% max.
Aw	0.3

HACCP Plan : YES

GMO information : This product doesn't require any GMO specific label according to the European regulations 1829/2003 and 1830/2003.

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Nutritional information for special diets :

X Milk and milk products	- Eggs	- Pork
- Chicken	- Fish	- Shellfish and derivates
0 Soya and derivatives	0 Soya oil	X Gluten
0 Corn and derivatives	- Groundnut	- Nuts and tree nuts
- Sesame	- Cocoa	- BHA/BHT (E320-E321)
- Parabenzen (E214-> E219)	- Azo colours (E102,E104,E110,E122,E124,E129)	- Benzoates (E210-> E213)
- Sorbates (E200-> E203)	- Sulphites (E220-> E227) > 10mg/kg	- Glutamate
- Lupin and derivatives	- Celery and derivatives	- Mustard and derivatives
X Wheat and derivatives	- Molluscs and derivatives	

X substance contained in the product as an ingredient or a component of one of the ingredients.

0 cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

Palettization :

1 layer = 8.00 cartons
 1 pallet = 5.00 layers = 40 cartons
 1 pallet = 320 **kg net weight** = 385 **kg gross weight**
 pallet type : 800 x 1200 x 1780 mm

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