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## PRODUCT SPECIFICATION

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### PICTURE OF THE PRODUCT



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### I . ARTICLE IDENTIFICATION

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Number article : 1C14910  
Name article : DE maxi quenelle mascarpone 30 pieces

Measurements (length x width)(mm) : 57 x 28 mm

Height article (mm):

Net weight per piece (gram): 13 g

# pieces per box: 30

# boxes per carton:

# cartons per layer: 8

# layers per europalet: 36

# cartons for 1 europalet: 288

Measurements box (l x w x h): 402 X 295 X 49 mm

Measurements carton (l x w x h):

## II. DECLARATION INGREDIENTS

MASCARPONE CREAM (55%) (CREAM (35% FC) (57%), MASCARPONE (40%) (CREAM (40% FC), Acidity regulator: citric acid), Skimmed MILK powder, Thickener: E401), Sugar, Water, EGG yolk, Gelatin powder, White chocolate (Sugar, Full MILK powder, Cocoa butter, Emulsifier: E322 (SOY), Flavour: natural vanilla), Cocoa butter, Vegetable oil (sunflower), Flavour.

## III. NUTRITIONAL VALUES

**Declaration :** per 100 g product

Total energy : 1376,91 kJ,  
Energy : 328,81 kcal,  
Fat : 24,50 g,  
Saturates : 15,79 g,  
Carbohydrate : 22,54 g,  
Sugars : 22,24 g,  
Protein : 4,54 g,  
Sodium : 0,05 g,  
Salt : 0,12 g.

## IV. MICROBIOLOGICAL CHARACTERISTICS (EC 2007/1441)

	<u>Criteria end of date</u>	<u>Methode</u>
Total Plate Count:	500 000 kve/g	3M-01/01-09/89
Coagulase-positive Staphylococci:	100 kve/g	3M-01/09-04/03
Enterobacteriaceae :	100 kve/g	3M-01/6-09/97
E.coli :	10 kve/g	3M-01/08-06/01
Salmonella :	absence 25g	BRD 07/11-12/05
Listeria monocytogenes :	100 kve/g	BRD 07/16-01/09

## V. INSTRUCTIONS FOR STORAGE

**Instructions for storage in freezer & transport :**

\*\* -12 °C : 21 days

\*\*\* - 18 °C : date of production + 15 months (see date on label)

**Instructions for use in refrigerator (max.7°C) :**

Take product out of its packing in frozen condition and let defrost in fridge during 4 hours

Serve cold. Conservation in fridge : maximum 48 hours.

If defrosting is done by room temperature of 20°C, then max. conservation is 5 hours only !!

MIND : NEVER REFREEZE THAWED FOOD !

## VI. ALLERGENS (EC 1169/2011)

Milk/Lactose : + ,  
Soybeans : + ,  
Eggs : + ,  
Cocoa : + ,  
Saccharose : + ,  
Fructose : + ,  
Cow milk protein : + ,  
Beef : + ,  
Corn : ? ,  
Cereals containing gluten : ? ,  
Nuts : ? ,  
Sesame seeds : - ,  
Mustard : - ,  
Crustaceans : - ,  
Sulphur dioxide and sulphites (E220-E228) : ? ,  
Celery : - ,  
Molluscs : - ,  
Fish : - ,  
Lupin : - ,  
Peanuts : - ,  
Wheat : ? ,  
Pork : - ,  
Vanilline : - ,  
Alcohol : - ,  
Caffein : -

+ = contains

- = does not contain

? = trace possible by cross contamination

## VII. METALDETECTION

Ferro (Fe 2.5 mm)	following packaging
Non Ferro (non Fe 2.5 mm)	following packaging
RVS (2.5 mm/ 4.5 mm)	following packaging

## VIII. LOTNUMBER

Lot number = automatically generated by internal fabrication system

## IX. GMO & IONISATION

**GMO declaration :** Based on our best knowledge and based on declarations of suppliers, we declare this product does not contain GMO ingredients . Therefore this product doesn't need labelling GMO.

**Ionisation declaration :** Based on the guarantee given by our suppliers, we hereby certify that this product does not contain any ingredients manipulated by irradiation.

## X. PRODUCTION

**Site :** DELEYE PRODUCTS NV, Avenue Nadine Pollet-Sengier 2, B 7700 Luignne -Moeskroen  
**Autorisation number FAVV:** AER/HAI/012560  
**Certification :** IFS FOOD, Self-checking guide G026



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Approved by Quality Department

This specification, proved to you by way of information, was drawn up as correctly, accurately, completely as possible by Deleye Products NV, on the basis of our knowledge and experience at the moment of drafting, depending of information of supplier declarations, literature and supplier specifications. We, as producer, reserve the right to alter the product composition. This specification may not be copied or distributed without approval by Deleye Products NV. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as producer have, in case an important decision with regard to further processing depends on the composition of our product. There is a possibility of weight differences due to the artisanal nature of our products.