

1) PRODUCT INFORMATION

PRODUCT NAME : Vegetable profiteroles diameter 41 mm

PRODUCT DESCRIPTION : Round pastry, made of cream puff paste and filled with vegetable cream with vanilla flavour.

INGREDIENTS :

- water
- non hydrogenated and hydrogenated vegetable fat (palm, coconut)
- eggs
- sugar
- wheat flour
- skimmed milk powder
- wheat starch
- stabilizer (sodium carboxymethylcellulose E466)
- emulsifier (lactic acid esters of mono- and diglycerides of fatty acids E472b)
- flavouring (vanillin)
- salt

The E-numbers used are not harmful to health.

SHELF LIFE : 18 months after date of production

2) PRODUCT PROPERTIES

PHYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- Diameter	41 mm $\pm$ 4
- Height	32 mm $\pm$ 4
Weight (of 1 piece)	12.5 g $\pm$ 3

Product specification

VEGETABLE PROFITEROLES ϕ 41 mm

CHEMICAL PROPERTIES

Attribute	Acceptable limits
Absence of toxic products : according the Belgian and European regulations in charge	
Absence of objects foreign to the product	

ORGANOLEPTICAL PROPERTIES

Appearance : round, no smooth shape (no crumbling)
 Colour of the pastry : golden brown
 Colour of the cream : white – slightly yellow
 Flavour : typical flavour of choux pastry
 Taste : vegetable cream with a small vanilla flavour in a crusty biscuit

MICROBIOLOGICAL PROPERTIES

Total Viable Count	< 200000 / g
Coliforms	< 1000 / g
Thermoresistent coliforms	< 100 / g
E-coli	< 10 / g
Staphylococcus aureus	< 100 / g
Bacillus cereus	< 1000 / g
Yeasts	< 500 / g
Moulds	< 500 / g
Salmonella	Absent / 25 g
Listeria monocytogenes	Absent / 25 g

3) ALBA-LIST

<i>Free from</i>	
• wheat or derivatives of wheat	No
• gluten	No
• rye or derivatives of rye	Yes
• saccharose	No
• fructose	No
• soya or derivatives of soya	Yes
• soya-lecithin	Yes
• maize or derivatives of maize	Yes
• milk or milk products	No
• lactose	No
• cocoa	Yes

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Free from	
• yeast	Yes
• animal fat (other than milk fat)	Yes
• animal product or by products	No
• eggs or derivatives of eggs	No
• Sulphur dioxide	Yes
• Glutaminic acid	Yes
• Azo dyes	Yes
• Added salt	No
• Genetically modified products	Yes
• Derivatives of genetically modified products	Yes
• Pulse (incl lupin)	Yes
• Peanuts or derivatives of peanuts	Yes
• Peanut oil	Yes
• Nuts other than peanuts	Produced in a factory handling nuts
• Oil of nuts other than peanuts	No (palm, coconut)
• Derivatives of nuts other than peanuts	Yes
• Seeds or derivatives of seeds (sesame, sunflower, cotton)	Yes
• Fish products or derivatives of fish products	Yes
• Shellfish/ molluscs	Yes
• Meat products	Yes
• Gelatin	Yes
• Pork or derivatives of pork	Yes
• Beef or derivatives of beef	Yes
• Chicken or derivatives of chicken	Yes
• BHA/BHT	Yes
• Additives	No
• Benzoate	Yes
• Artificial flavourings	Yes
• Artificial preservatives	Yes
• Parabens	Yes
• Tartrazin	Yes
• Orange – yellow	Yes
• Azorubin	Yes
• Amarant	Yes
• Cochineal red	Yes
• Sorbic acid	Yes
• Cinnamon	Yes
• Vanilla	No
• Carmoisin	Yes
• Briljant black	Yes
• Ponceau R	Yes
SUITABLE FOR :	• Vegetarians yes • Veganists no • Kosher no

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INFORMATION CONCERNING GENETICALLY MODIFIED RAW MATERIALS / ADDITIVES / OTHER RESOURCES

The product is conform the European regulation 1829/2003 and 1830/2003 en needs no additional mentioning in relation to genetically modified organisms..

INFORMATION CONCERNING RAW MATERIALS TREATED BY IONISATION OR RADIATION

The product and its ingredients are not treated by ionisation or radiation.

4) PACKAGING INFORMATION

Consumer packaging

- Retail packaging in a cardboard box

5) PRESERVATION CONDITIONS (CLOSED PACKAGING)

Temperature of preservation	Shelf life
-18 °C ***	Best before : see packaging
-12 °C **	1 month
- 6 °C *	1 week
+ 5 °C	24 hours

6) WAY OF DEFROSTING

Take the desired number of frozen profiteroles out of the packaging and let them defrost : about 30 minutes at room temperature or about 60 minutes in the fridge. The profiteroles are ready to serve.

Do not defrost in microwave! Do not freeze again after defrosting!

7) NUTRITIONAL VALUES

EUROPEAN NUTRITIONAL VALUES (average values)

Attribute	on 100 g product
Proteins (g)	3.8
Carbohydrates (g) :	21.2
sugars (g)	14.5
Fat (g) :	29.4
Saturated fat (g)	24.4
Sodium (mg)	85
Energy	
kJ	1513
Kcal	365

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AMERICAN NUTRITIONAL VALUES (average values)

Serving size : 6 profiteroles (75g)

Amount per serving :

Calories : 270

Calories from fat : 200

	g daily value *	% Daily value*
Total fat	22 g	34 %
Saturated fat	18 g	90 %
Trans fat	0 g	
Cholesterol	75 mg	25 %
Sodium	65 mg	3 %
Total carbohydrates	16 g	5 %
Dietary fibre	0 g	0 %
Sugars	11 g	
Protein	3 g	
Vitamin A		4 %
Vitamin C		0 %
Calcium		4 %
Iron		2 %

* Percent daily values are based on a 2000 calorie diet. Your daily intakes may be higher or lower depending on your calorie needs

	calories	2000	2500
Total fat	Less than	65 g	80 g
Saturated fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2400 mg	2400 mg
Total carbohydrates		300 g	375 g
Fiber		25 g	30 g

Calories per gram	Protein 4	Fat 9	Carbohydrates 4
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