



PRODUCT TECHNICAL SHEET

LEMON FLAMBE' CREAM TART

Round (12 servings)



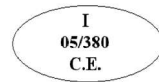
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Trade name	Lemon flambé cream tart
Product category	Frozen bakery product
EAN Code	8032601913559
Article Code	0201160101

Ingredient list

Custard : Water; skimmed **MILK**; **CREAM**, lemon paste (24.5%) (sugar, glucose syrup, water, lemon flavor with other natural flavors, thickener: agar-agar), coconut oil, sugar; dextrose; **EGG** yolk, skimmed powdered **MILK**, modified starch, **WHEY** powder, stabilisers: calcium acetate, disodium diphosphate, disodium phosphate, carrageenan; emulsifiers: polyoxyethylene sorbitan monostearate, mono- and diglycerides of fatty acids, lactic esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids acetic esters; salt, glucose syrup, flavourings; food colourings: beta-Carotene, riboflavin, annatto;

Shortcrust pastry: **WHEAT** flour, vegetable fats and oils of shea and sunflower high oleic, sugar, **EGG**, glucose-fructose syrup, emulsifiers: lecithins and mono and diglycerides of fatty acids; corn starch, raising agents: diphosphates and sodium carbonate; salt, aromas, dextrose.

Meringue (10%): sugar, **WHEAT** starch, powdered **EGG** white, inverted sugar syrup, flavourings, firming agent: cellulose gum, salt, acidity regulator: citric acid.

Sponge cake: **WHEAT** flour, sugar, **EGGS**, water, emulsifier: mono- and diglycerides of fatty acids, leavening agents: disodium diphosphate and sodium bicarbonate, humectant: glycerol, preservative: potassium sorbate, salt, flavourings.

May contain traces of **NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS), LUPINS and SOY**.

Microbiological characteristics	Mesophile bacteria microorganisms count:	< 5×10 ⁵ cfu/g
	<i>Enterobacteriaceae</i> :	< 10 ³ cfu/g
	Coagulase-positive <i>Staphylococci</i> :	< 50 cfu/g
	<i>Listeria monocytogenes</i> :	absent in 25 g
	<i>Salmonella spp</i> :	absent in 25 g

Nutrition information	Energy	430 kcal	1812 kJ
Average values for 100 g of product	Fat	24,1	g
	– of which saturates	9,2	g
	Carbohydrate	68,2	g
	– of which sugars	43,0	g
	Protein	6,2	g
	Fibers	1,8	g
	Salt	0,36	g

Presentation	Product placed on cardboard tray coated with polypropylene film suitable for food contact
Packaging	Corrugated cardboard box containing 1 piece
Net weight	1,2 kg
Palletizing	168 boxes per pallet
Delivery temperature	$\leq -18^{\circ}\text{C}$
Date of minimum durability	18 months from production date
Directions for storage	Keep at a temperature of $\leq -18^{\circ}\text{C}$
Directions for preparation	For thawing, keep at refrigeration temperatures at least 6-8 hours before consumption. Once thawed, do not refreeze and keep at temperatures of $0/+4^{\circ}\text{C}$, consume within 3 days

Statement regarding the presence of ingredients treated with ionizing radiations: absent (in compliance with regulation 1999/2/CE issued on Feb. 22, 1999)	
Statement regarding the content of genetically modified organisms: absent (in compliance with the regulations CE 1829/2003 and 1830/2003 issued on September 22, 2003)	
Statement regarding the presence of allergens (in compliance with regulation 1169/2011 issued on Oct. 25 2011)	
(1) the allergen is a deliberately used ingredient	
(2) the presence of allergen cannot be excluded positively (cross contamination)	
(3) the presence of allergen is positively excluded	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	1
Crustaceans and products thereof	3
Eggs and products thereof	1
Fish and products thereof	3
Peanuts and products thereof	3
Soybeans and products thereof	2
Milk and products thereof (including lactose)	1
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	2
Celery and products thereof	3
Mustard and products thereof	3
Sesame seeds and products thereof	3
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO_2 (calculated for products as proposed ready for consumption)	3
Lupin and products thereof	2
Molluscs and products thereof	3