

Specification sheet

BISCUIT RECIPE

R10081

Apple shortbread



Organoleptic characteristics:

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|------------------------|---|
| Taste: | Butter and apple |
| Smell: | Butter and apple |
| Texture: | Crispy |
| Banned defects: | Burnt taste and/or smell – soft biscuit |

Physico-chemical characteristics:

| | | |
|------------------------------|--------|--|
| Weight (one biscuit): | 10,5 g | +/-0,4 |
| Length: | x | x |
| Width: | x | x |
| Diameter: | 5 cm | +/-0,2 |
| Thickness: | 1,0 cm | +/-0,1 |
| Color above: | 55-61 | (measures with colorimeter Minolta CR 300) |
| Color under: | 50-56 | |
| Humidity: | <4 % | |

Nutrition facts per 100g:

Those values were calculated using a bibliographic database.

| | | | |
|---------------------|-------|----------|------------|
| Energy | 2 140 | kJ / 511 | kcal |
| Fat | 24,8 | g | +/- 20% |
| of which saturates | 16,9 | g | +/- 20% |
| Carbohydrate | 66,7 | g | +/- 8g |
| of which sugars | 27,0 | g | +/- 20% |
| Protein | 4,5 | g | +/- 2g |
| Fibers | 1,5 | g | +/- 2g |
| Salt | 0,61 | g | +/- 0.375g |

Microbiological characteristics:

| | |
|--|---------|
| Aerobic microorganisms 30° /g: | < 1000 |
| E.Coli /g : | < 10 |
| Coagulase-positive staphylococcus /g: | < 10 |
| Salmonella in 25g: | absence |
| Sulphite-reducing anaerobes /g: | < 10 |
| Yeasts – Moulds /g : | < 1000 |

Ingredients:

The information in CAPITAL LETTERS concern allergens.

Ingredients: WHEAT flour, BUTTER from Brittany 29%, sugar, WHEAT starch, apple pieces (fruit equivalent: 8.5%) (glucose fructose syrup, concentrated apple puree, sugar, humectant: glycerol, WHEAT fibre, vegetable fat (palm), acid: citric acid, thickener: pectin, flavouring, antioxidant: ascorbic acid), flavourings, LACTOSE and MILK proteins, EGGS from Brittany, salt, raising agents: sodium hydrogen carbonate - disodium diphosphate - ammonium hydrogen carbonate.

May contain traces of SOY, PEANUT and NUTS.