

**Supplier Details**

<b>Product Brand</b>	Red Tart Pastry		
<b>Product Code</b>	S080001.3		
<b>Product Name</b>	Straight-Edge Butter Tartlet, Neutral 80 mm, Coated		
<b>Manufacturer Name</b>	Red Tart Pastry Sole Proprietorship LLC	<b>Site Address</b>	M-21 Musaffah Industrial, Abu Dhabi, United Arab Emirates
<b>Contract Re-Packager</b>	NA	<b>Site Address</b>	NA
<b>Country of Origin</b>	United Arab Emirates	<b>Supplier Contact</b>	+971 56 993 1234

**Product Details**

<b>Product Description</b>	Straight-edged round tartlet made from short-crust butter pastry, of an even flavour of sugar and salt and golden-brown colouring. Coated internally with cocoa-butter for moisture protection						
<b>Product Dimensions</b>	Length: <b>80 mm</b>		Width: <b>80 mm</b>		Height: <b>20 mm</b>		
	Thickness: <b>3.2 mm</b>		Int. Volume: <b>100 cm<sup>3</sup></b>		Weight: <b>36 g</b>		
<b>Product Composition</b>	Wheat Flour, Milk, Butter, Margarine, Sugar, Salt, Egg Yolk, Vanilla Flavour, Emulsifiers(DMG E471), Cocoa Butter						
<b>Allergens</b>	Milk, Egg, Gluten (FROM WHEAT FLOUR)						
<b>Colours</b>	<b>Natural</b>	<b>Nature Identical</b>	<b>Artificial</b>	<b>Flavours</b>	<b>Natural</b>	<b>Nature Identical</b>	<b>Artificial</b>
	NA	NA	NA		NA	NA	NA
<b>Method of Preservation</b>	Ambient Room Temperature						
<b>Shelf Life</b>	12 months from date of production						
<b>Customer Preparation</b>	Ready to eat						
<b>Intended Use</b>	Food ingredient for filling and consumption by general population						

<b>Product Packaging</b>			
<b>Product Internal Packaging</b>			
<b>Packaging Composition</b>	Polyethylene Terephthalate (PET) container 'Tray' with Low-Density Polyethylene Plastic Bags (LDPE) envelope packaging		
<b>Pack Size</b>	30 Tarts per 'Tray' (30pc)		
<b>Pack Dimensions</b>	Length: <b>210 mm</b>	Width: <b>450 mm</b>	Height: <b>500 mm</b>
<b>Tare Weight</b>	100 g		
<b>Pack Weight</b>	1180 g		
<b>GTIN Code</b>	NA		
<b>Product External Packaging</b>			
<b>Packaging Composition</b>	Corrugated Carton with corrugated carton sheet protector		
<b>Pack Size</b>	11 'Tray' per Carton (330pc)		
<b>Pack Dimensions</b>	Length: <b>260 mm</b>	Width: <b>460 mm</b>	Height: <b>510 mm</b>
<b>Tare Weight</b>	800 g		
<b>Pack Weight</b>	12850 g		
<b>GTIN Code</b>	NA		

<b>Product Labelling</b>	
<b>Labelling Format</b>	As per ADAFSA No. (5) of 2019
<b>Labelling Detail Format</b>	Separate labels for production and for nutritional value
<b>Application</b>	Attached to all envelope 'Tray' and per outer carton packaging
<b>Mandatory and Advisory Warning Statements</b>	NA
<b>Data Coding/Batch Traceability</b>	Expiry Date on Envelope 'Tray' and LOT numbers per invoice

Nutritional Chemical Analysis			
Authorized Body	Abu Dhabi Quality & Conformity Council	Test Report No.	A10372107001
Serving Per Container	30 pieces	Serving Size	1 tartlet (36g)
Serving Size		Quantity Per Serving 36g	Quantity Per 100g
ENERGY	kcal	190	516
FAT	TOTAL g	10	26
	SATURATED g	0	0
	TRANS g	0	0
SODIUM	mg	10	26
CARBOHYDRATE	TOTAL g	21	59
	DIETARY FIBRE g	0	0
	TOTAL SUGARS g	3	36
PROTEIN	g	3	9

Analytical Criteria			
S. No.	Sensory	Criteria	Test Method Reference
1	Taste	Typical	Organoleptic
2	Colour	Dark Gold to Gold Brown	Organoleptic
3	Odour	Typical	Organoleptic
4	Texture	Typical, Crisp with no jagged surface	Organoleptic
Test Frequency			Per 'Tray'

Microbiological and Chemical Criteria			
S. No.	Chemical	Criteria	Test Method Reference
1	Moisture	<5%	UAE.S GSO 989/ 2016 Gravimetric/FB-CHO-AD-032
2	Lead	<100ppb	ICP-Ms-Nexlon350x/FB-CHI-AD-001
3	Mercury	<50ppb	ICP-Ms-Nexlon350x/FB-CHI-AD-001
4	Arsenic	<500ppb	ICP-Ms-Nexlon350x/FB-CHI-AD-001
5	Alcohol Content	<0.300%	GCFID-HS/FB-CHO-AD-043
6	Acid Insoluble Ash	<0.1%	UAE.S GSO 989/ 2016 Gravimetric /FB-CHO-AL-002
S. No.	Chemical	Criteria	Test Method Reference
1	Yeasts and moulds	< 10 <sup>4</sup> cfu/g	UAE.S 1016/2017 Pouring Method/FB-BIB-AL-033
2	Total coliforms	< 10 <sup>4</sup> cfu/g	UAE.S 1016/2017 Spreading Method/FB-BIB-AL-026
3	E. coli	< 10 cfu/g	UAE.S 1016/2017 MPN Method/FB-BIB-AL-029
4	Salmonella	Absent in 25 g	UAE.S 1016/2017 Detection Method/FB-BIB-AL-011

<b>Document Completed By</b>	Abdalla Al Ghannam	<b>Contact Phone Number</b>	+971 56 993 1234
<b>Position</b>	General Manager & Quality Assurance Chief	<b>Contact Email</b>	info@redtart.ae
<b>Issue Date</b>	20/03/2023	<b>Revision Date</b>	19/03/2024