

Supplier Details				
Product Brand	Red Tart Pastry			
Product Code	S080002			
Product Name	Straight-Edge Butter Tartlet, Cocoa 80 mm, Coated			
Manufacturer Name	Red Tart Pastry Sole Proprietorship LLC	Site Address	M-21 Musaffah Industrial, Abu Dhabi, United Arab Emirates	
Contract Re-Packager	NA	Site Address	NA	
Country of Origin	United Arab Emirates	Supplier Contact	+971 56 993 1234	

Product Details							
Product Description	Straight-edged round tartlet made from short-crust butter pastry, of a sweet chocolate flavour and dark brown colouring. Coated internally with cocoa-butter for moisture protection						
	Length: <b>80 mm</b>			Width: <b>80 mm</b>	Height: <b>20 mm</b>		
Product Dimensions	Thickne	ss: <b>3.2 m</b>	m	Int. Volume: <b>100 cm³</b>	Weight: <b>36 g</b>		
Product Composition	Wheat Flour, Milk, Butter, Margarine, Sugar, Egg Yolk, Cocoa, Vanilla Flavour, Emulsifiers (DMG E471), Cocoa Butter						
Allergens	Milk, Egg, Gluten (FROM WHEAT FLOUR)						
Colours	Natural	Nature Identical	Artificial	- Flavours	Natural	Nature Identical	Artificial
Colours	NA	NA	NA		NA	NA	NA
Method of Preservation	Ambient Room Temperature						
Shelf Life	12 months from date of production						
Customer Preparation	Ready to eat						
Intended Use	Food ingredient for filling and consumption by general population						



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

Product Labelling			
Labelling Format	As per ADAFSA No. (5) of 2019		
Labelling Detail Format	Separate labels for production and for nutritional value		
Application	Attached to all envelope 'Tray' and per outer carton packaging		
Mandatory and Advisory Warning Statements	NA		
Data Coding/Batch Traceability	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		Quan	tity Per Serving 36g	Quantity Per 100g	
ENERGY	kcal	190		516	
	TOTAL g	10		26	
FAT	SATURATED g	0		0	
	TRANS g	0		0	
SODIUM	mg	10		26	
	TOTAL g		21	59	
CARBOHYDRATE	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	

Document Completed By	Abdalla Al Ghannam	Contact Phone Number	+971 56 993 1234
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