

Supplier Details

Product Brand	Red Tart Pastry		
Product Code	S080002		
Product Name	Straight-Edge Butter Tartlet, Red Colored 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 flavour and deep red colouring. Coated internally with cocoa-butter for moisture protection						
Product Dimensions	Length: 80 mm		Width: 80 mm		Height: 20 mm		
	Thickness: 3.2 mm		Int. Volume: 100 cm³		Weight: 36 g		
Product Composition	Wheat Flour, Milk, Butter, Margarine, Sugar, Egg Yolk, Vanilla Flavour, Emulsifiers(DMG E471), Coloring (Allura Red E129), Cocoa Butter						
Allergens	Milk, Egg, Gluten (FROM WHEAT FLOUR)						
Colours	Natural	Nature Identical	Artificial	Flavours	Natural	Nature Identical	Artificial
	NA	NA	YES		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' (30pc)		
Pack Dimensions	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 (330pc)		
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		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 ⁴ cfu/g	UAE.S 1016/2017 Pouring Method/FB-BIB-AL-033
2	Total coliforms	< 10 ⁴ 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
Position	General Manager & Quality Assurance Chief	Contact Email	info@redtart.ae
Issue Date	20/03/2023	Revision Date	19/03/2024