



Supplier Details					
Product Brand	Red Tart Pastry				
Product Code	S041001.1				
Product Name	Straight-Edge Mini Butter Tartlet Square, Sweet 41 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 square tartlet made from short-crust butter pastry, of a sweet flavour and golden-brown colouring. Coated internally with cocoa-butter for moisture protection						
	Length: 41 mm Width: 41 mm H		Height:	Height: <b>18 mm</b>			
Product Dimensions	Thickness: 3.0 mm		m	Int. Volume: <b>30.3 cm</b> <sup>3</sup>	Weight: <b>10 g</b>		
Product Composition	Wheat Flour, Milk, Butter, Margarine, Sugar, Egg Yolk, 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 ing	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	Width: <b>450 mm</b>	Height: <b>500 mm</b>		
Tare Weight	100 g				
Pack Weight	340 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	4000 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 ۵ Conformity Counci		Test Report No.	A10372107001	
Serving Per Container	72 pieces	Serviı	ng Size	1 tartlet (10g)	
Serving Size		Quan	tity Per Serving 10g	Quantity Per 100g	
ENERGY	kcal	50		516	
	TOTAL g		3	26	
FAT	SATURATED g	0		0	
	TRANS g	0		0	
SODIUM	mg	0		26	
	TOTAL g	6		59	
CARBOHYDRATE	DIETARY FIBRE g	0		0	
	TOTAL SUGARS g	2		36	
PROTEIN	g	<1		9	

Analytical Criteria				
S. No.	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 Frequ	ency	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-NexIon350x/FB-CHI-AD-001		
3	Mercury	<50ppb	ICP-Ms-NexIon350x/FB-CHI-AD-001		
4	Arsenic	<500ppb	ICP-Ms-NexIon350x/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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