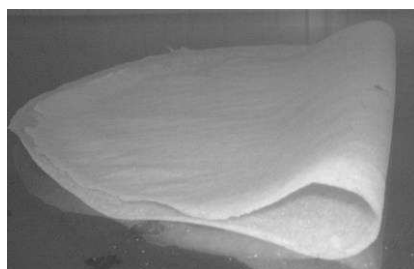


PASTRY SHEETS x 10

MIL BRICK L'Authentique



Ingredients

Wheat flour, water, salt, sunflower oil, preservatives : calcium propionate (E282), sorbic acid (E200), acidifier: lactic acid (E270), emulsifier: soy lecithin.

Preservation

- ❖ Shelf life = 270 days (120 days upon receipt)
- ❖ Keep refrigerated between 0 and 4°C.
- ❖ After opening, keep the pack closed in the fridge and consume quickly.

Use

- ❖ Remove the pastry sheets a few minutes before use to facilitate their detachment.
- ❖ Do not eat raw.
- ❖ Be careful, do not bake with the paper !

Regulation

- ❖ GMO free : compliance with EC regulations N°1829/2003 and N°1830/2003
- ❖ Non-ionized, non-hydrogenated
- ❖ Kosher product
- ❖ Suitable for vegetarians
- ❖ Contaminants : compliance with EC regulation N°1881/2006
- ❖ Pesticides : in accordance to EC Regulation N°396/2005
- ❖ Preservatives : compliance with EC regulation N°1333/2008
- ❖ Microbiology : in accordance to FCD criteria
- ❖ Food contact : compliance with EC regulations N°1935/2004 and N°10/2011

Nutrition values (for 100 g)

- ❖ Energy : 1178 kJ / 278 kcal
- ❖ Fat : 1,1 g
 - of which saturates : 0,2 g
- ❖ Carbohydrate : 60 g
 - of which sugars : 1,7 g
- ❖ Dietary fiber : 2,4 g
- ❖ Protein : 5,6 g
- ❖ Salt : 3,84 g

Allergens

Gluten and soy.

Origin

Produced in France.



Traceability

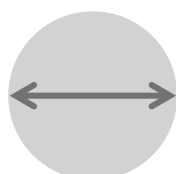
- Batch number : YYMDD
- Gencod : 3760042990079

Packaging

- CSU : 10 brick sheets with wax paper under printed plastic film
- CSU net weight = 170 g
- CSU size = 350*350*5 mm
- Box of 100 CSU
- Box size = 680*350*195 mm
- Box gross weight = 21 kg

Palletization

- Europe pallet 80*120
- 7 layers of 6 boxes
- Pallet gross weight = 882 kg



Sheet diameter = 30 cm

SAS LES MILLE ET UNE FEUILLES

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