



BLINIS

INGREDIENTS LIST

WHEAT flour, water, sunflower oil, LACTOSE, MILK proteins, skimmed MILK powder, WHEY powder, raising agents : sodium carbonates and diphosphates; dehydrated EGG and EGG white, salt, antioxidant : ascorbic acid.

It is up to the customer to contact LES DELICES DU CHEF, in order to know the origin of the primary ingredient in the case where the packaging of the customer (of which LES DELICES DU CHEF would not have the responsibility of labeling), mentions an origin France or other, in order to conform to the EU INCO regulation in force.

Contain : Gluten, egg and milk
Cross contamination : Absence

AVERAGE NUTRITIONAL FACTS FOR 100G

Energy (kJ/kcal)	1132 / 270
Fat (g)	11
of which saturated fat (g)	1,2
Carbohydrate (g)	36
of which sugar (g)	7,9
Dietary fiber (g)	1,4
Protein (g)	6,6
Salt (g)	1,7

BACTERIOLOGICAL CRITERIA ("FCD" criteria - category 7.2)

Mesophilic aerobic flora	≤ 100 000/g
Bacillus cereus	≤ 100/g
Escherichia coli β-glucuronidase +	≤ 10/g
Staphylococcus coagulase +	≤ 100/g
Yeast	≤ 1000/g
Mould	≤ 1000/g
Mobile Salmonella	No detected/25g
Listeria monocytogenes	No detected/25g

ORGANOLEPTIC CHARACTERISTICS

VISUEL	Round shape, regular thickness, light yellow color with gilded marbling on both sides.
TEXTURE	Soft and light.
TASTE	Of crepe, lightly salted.

PRODUCT DESCRIPTION AND CONDITION OF USE

DESCRIPTION	The blinis are available in different formats: blinis (110mm; 50g), medium blinis (75mm; 20g), mini blinis (55mm; 8.4g) and cocktail blinis (40mm; 4.5g). The diameter can be adapted to your requirements.
PACKAGING TYPE	We can adapt our packaging to meet your needs: - Blinis x4 and x12, medium blinis x8, mini blinis x16, x20 et x32, cocktail blinis x30 et x65, etc. - Punnet, thermoformed punnet or bag packaged with or without protective atmosphere. - Bulk carton without protective atmosphere (2kg or 7kg).
REHEAT CONDITIONS	Remove the products from their packaging: Reheat the blinis for 2 minutes in the toaster, in the microwave oven for 30 seconds at 700W or in the traditional oven for 2 minutes and 30 seconds at 200°C (th.7). To be enjoyed plain or with tarama, lump roe, salmon, etc. After opening, consume the products within 48 hours (conservation between 0 and +4°C).

SHELF LIFE - CHILLED OR DEFROST PRODUCT (Before opening packaging)

	TRAY IN PROTECTIVE ATMOSPHERE	BAG IN PROTECTIVE ATMOSPHERE
SHELF LIFE AT PRODUCTION	50 days	40 days

If the product is stored at > 6°C, the shelf life is reduced by 1/3, e.g. a tray with a shelf life of 50 days fresh and 35 days at 7-8°C. If ageing at a particular temperature is required, please contact the quality department

SHELF LIFE - FROZEN PRODUCT (Before opening packaging)

MINIMUM SHELF LIFE AT DELIVERY	12 months	at -18°C
MAXIMUM SHELF LIFE FROM DEFROSTING	48 hours	between 0 and + 4 ° C (bag without protective atmosphere + bulk)
MAXIMUM SHELF LIFE FROM DEFROSTING	40 days	between 0 and + 4 ° C (bag with protective atmosphere)
MAXIMUM SHELF LIFE FROM DEFROSTING	50 days	between 0 and + 4 ° C (Tray with protective atmosphere)

For frozen products that will be sold chilled after defrosting : defrost between 0 and +4°C (32 and 39,2°F) at least 3 days in advance for a pallet and at least 1 day in advance for a carton. Do not freeze again a defrost product.

For frozen products: defrost between 0 and + 4°C (32 and 39,2°F) in their original packaging before handling.

REGULATORY REFERENCES

GMO	Product is not subject to GMO labeling (Regulations 1829/2003/EC and 1830/2003/EC)		
IONISATION	None of our raw material and end product undergoes any ionizing treatment (Directive 1999/2/EC)		
FOREIGN BODY	Absence. NB: products sold in bulk 2kg and 7kg are not metal-detected (BtoB sales). All the good practices in place remain applicable to this type of packaging.		
CONTAMINANTS	Comply with the regulation 915/2023/CE	BISPHENOL A	Comply with the regulation 213/2018/CE
NANOPARTICLES	Comply with the regulation 2283/2015/CE	PESTICIDES	Comply with the regulation 396/2005/CE
ANTIBIOTIC	Comply with the regulation 37/2010/CE	ACRYLAMIDE	Comply with the regulation 2158/2017/CE

OTHER INFORMATIONS

CODE DOUANE	1905907000	N°FDA	11987231692
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