



PRODUCT SPECIFICATION

1. Product Code	LC10000MS
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2. Description:	Assorted Les Carolines
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3. Ingredients:
3.1 Assorted Cream (Milk), Water, Egg , Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Full Cream Milk Powder, Skim Milk Powder, Milk Fat, Soy Lecithin, Vanillin) (Fully Hydrogenated Coconut Oil, Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), Soy Lecithin, Natural Vanilla Extract, Polyglycerol Polyricinoleate) (Sugar, Fully Hydrogenated Coconut Oil, Cocoa Powder, Soy Lecithin, Polyglycerol Polyricinoleate, Natural Vanilla Extract) (Sugar, Cocoa Butter, Full Cream Milk Powder, Maltodextrin, Soy Lecithin, Polyglycerol Polyricinoleate, Vanillin) (Cocoa Mass, Sugar, Cocoa Butter, Cocoa Powder, Soy Lecithin, Vanillin), Butter (Milk), Sugar, Wheat Flour (Gluten), Raspberry Puree (Raspberry, Sugar), Lemon Puree (Lemon), Corn Syrup, Pistachio Paste, Soy Bean Oil, Invert Sugar, Agar-Agar, Lemon Zest, Salt, Cocoa Powder, Vanilla Extract, FD&C Yellow #5, Cochineal Extract Coloring, Paprika Extract Coloring, Turmeric Coloring, FD&C Blue #1
3.2 Vanilla Cream (Milk), Water, Egg , Butter (Milk), Sugar, Chocolate (Fully Hydrogenated Coconut Oil, Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), Soy Lecithin, Natural Vanilla Extract, Polyglycerol Polyricinoleate) (Sugar, Fully Hydrogenated Coconut Oil, Cocoa Powder, Soy Lecithin, Polyglycerol Polyricinoleate, Natural Vanilla Extract), Wheat Flour (Gluten), Soy Bean Oil, Vanilla Extract, Agar-Agar, Salt, FD&C Yellow #5, Turmeric Coloring
3.3 Pistachio Cream (Milk), Chocolate (Fully Hydrogenated Coconut Oil, Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), Soy Lecithin, Natural Vanilla Extract, Polyglycerol Polyricinoleate) (Sugar, Fully Hydrogenated Coconut Oil, Cocoa Powder, Soy Lecithin, Polyglycerol Polyricinoleate, Natural Vanilla Extract) (Sugar, Cocoa Butter, Full Cream Milk Powder, Maltodextrin, Soy Lecithin, Polyglycerol Polyricinoleate, Vanillin), Water, Butter (Milk), Egg , Corn Syrup, Wheat Flour (Gluten), Pistachio Paste, Soy Bean Oil, Sugar, Salt, FD&C Yellow #5, FD&C Blue #1
3.4 Chocolate Water, Cream (Milk), Chocolate (Fully Hydrogenated Coconut Oil, Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), Soy Lecithin, Natural Vanilla Extract, Polyglycerol Polyricinoleate) (Sugar, Fully Hydrogenated Coconut Oil, Cocoa Powder, Soy Lecithin, Polyglycerol Polyricinoleate, Natural Vanilla Extract) (Cocoa Mass, Sugar, Cocoa Butter, Cocoa Powder, Soy Lecithin, Vanillin), Egg , Butter (Milk), Wheat Flour (Gluten), Sugar, Invert Sugar, Soy Bean Oil, Cocoa Powder, Agar-Agar, Salt
3.5 Salted Caramel Cream (Milk), Egg , Sugar, Water, Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Full Cream Milk Powder, Skim Milk Powder, Milk Fat, Soy Lecithin, Vanillin) (Fully Hydrogenated Coconut Oil, Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), Soy Lecithin, Natural Vanilla Extract, Polyglycerol Polyricinoleate) (Sugar, Fully Hydrogenated Coconut Oil, Cocoa Powder, Soy Lecithin, Polyglycerol Polyricinoleate, Natural Vanilla Extract), Butter (Milk), Wheat Flour (Gluten), Corn Syrup, Soy Bean Oil, Salt, Agar-Agar
3.6 Raspberry Raspberry Puree (Raspberry, Sugar), Cream (Milk), Water, Butter (Milk), Egg , Sugar, Chocolate (Fully Hydrogenated Coconut Oil, Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), Soy Lecithin, Natural Vanilla Extract, Polyglycerol Polyricinoleate), Wheat Flour (Gluten), Soy Bean Oil, Agar-Agar, Salt, Cochineal Extract Coloring, Paprika Extract Coloring



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3.7 Lemon

Egg, Butter (**Milk**), Sugar, Lemon Puree (Lemon), Water, Chocolate (Fully Hydrogenated Coconut Oil, Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), **Soy** Lecithin, Natural Vanilla Extract, Polyglycerol Polyrinoleate), **Wheat** Flour (**Gluten**), Lemon Zest, **Soy** Bean Oil, Salt, FD&C Yellow #5, Agar-Agar, Turmeric Coloring

Allergen Advice: See ingredients in **bold**.. May also contain traces of almond, hazelnut and sesame

4.1 Average Nutritional Information

Serving: 1 piece		Serving Size: 0.48 oz	
Nutrients	Unit	Quantity Per Piece	Quantity Per 3.52 oz
Energy	kJ	171	1315
Energy	kcal	40	310
Protein	g	0.5	3.5
Fat	g	3.1	23.8
Calories from Fat	Cal	28	214
Saturated Fat	g	2.0	15.2
Trans Fat	g	0.0	0.0
Cholesterol	mg	10	76
Carbohydrate	g	2.9	22.4
Total Sugars	g	2.2	16.7
Added Sugars	g	0.2	1.6
Dietary Fiber	g	0	2
Sodium	mg	16	120
Calcium, Ca	mg	5	40
Iron	mg	0	1
Potassium	mg	19	146
Vitamin A	mcg RAE	21	164
Vitamin D	mcg	0	0

4.2 Nutritional Information-Vanilla

Serving: 1 piece		Serving Size: 0.48 oz	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	168	1294
Energy	kcal	40	309
Protein	g	0.4	3.1
Fat	g	3.3	25.4
Calories from Fat	Cal	30	229
Saturated Fat	g	2.1	16.5
Trans Fat	g	0.0	0.0

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PRODUCT SPECIFICATION

4.2 Nutritional Information-Vanilla

Cholesterol	mg	10	79
Carbohydrate	g	2.3	17.5
Total Sugars	g	1.6	12.6
Added Sugars	g	0.1	1.1
Dietary Fiber	g	0.2	1.2
Sodium	mg	13	97
Calcium, Ca	mg	5	37
Iron	mg	0	0
Potassium	mg	13	102
Vitamin A	mcg RAE	25	195
Vitamin D	mcg	0	0

4.3 Nutritional Information- Pistachio

Serving: 1 piece		Serving Size: 0.48 oz	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	201	1544
Energy	kcal	46	352
Protein	g	0.6	4.5
Fat	g	4.0	30.6
Calories from Fat	Cal	36	275
Saturated Fat	g	2.4	18.7
Trans Fat	g	0.0	0.0
Cholesterol	mg	7	56
Carbohydrate	g	2.6	20.3
Total Sugars	g	1.9	14.5
Added Sugars	g	0.0	0.3
Dietary Fiber	g	0.2	1.5
Sodium	mg	14	104
Calcium, Ca	mg	9	69
Iron	mg	0	1
Potassium	mg	24	188
Vitamin A	mcg RAE	24	183
Vitamin D	mcg	0	0

4.4 Nutritional Information-Chocolate

Serving: 1 piece	Serving Size: 0.48 oz
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4.4 Nutritional Information-Chocolate

Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	174	1342
Energy	kcal	42	320
Protein	g	0.4	3.3
Fat	g	3.1	24.0
Calories from Fat	Cal	28	216
Saturated Fat	g	2.0	15.5
Trans Fat	g	0.0	0.0
Cholesterol	mg	6	46
Carbohydrate	g	3.0	23.2
Total Sugars	g	2.1	16.0
Added Sugars	g	0.1	0.8
Dietary Fiber	g	0.3	2.6
Sodium	mg	12	93
Calcium, Ca	mg	5	36
Iron	mg	0	1
Potassium	mg	23	180
Vitamin A	mcg RAE	16	123
Vitamin D	mcg	0	0

4.5 Nutritional Information-Salted Caramel

Serving: 1 piece		Serving Size: 0.48 oz	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	157	1206
Energy	kcal	37	281
Protein	g	0.5	3.8
Fat	g	2.5	19.1
Calories from Fat	Cal	22	172
Saturated Fat	g	1.6	12.1
Trans Fat	g	0.0	0.0
Cholesterol	mg	10	80
Carbohydrate	g	3.4	25.8
Total Sugars	g	2.7	20.9
Added Sugars	g	0.4	3.2
Dietary Fiber	g	0.1	1.0
Sodium	mg	31	236



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4.5 Nutritional Information-Salted Caramel

Calcium, Ca	mg	5	42
Iron	mg	0	1
Potassium	mg	15	113
Vitamin A	mcg RAE	20	152
Vitamin D	mcg	0	0

4.6 Nutritional Information- Raspberry

Serving: 1 piece		Serving Size: 0.48 oz	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	149	1149
Energy	kcal	36	274
Protein	g	0.3	2.5
Fat	g	2.5	19.0
Calories from Fat	Cal	22	171
Saturated Fat	g	1.7	12.7
Trans Fat	g	0.0	0.0
Cholesterol	mg	7	55
Carbohydrate	g	3.2	24.4
Total Sugars	g	2.4	18.2
Added Sugars	g	0.2	1.6
Dietary Fiber	g	0.3	2.5
Sodium	mg	11	87
Calcium, Ca	mg	4	31
Iron	mg	0	0
Potassium	mg	9	73
Vitamin A	mcg RAE	18	138
Vitamin D	mcg	0	0

4.7 Nutritional Information- Lemon

Serving: 1 piece		Serving Size: 0.48 oz	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	176	1357
Energy	kcal	42	324
Protein	g	0.5	4.0
Fat	g	3.2	24.4



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4.7 Nutritional Information- Lemon

Calories from Fat	Cal	29	220
Saturated Fat	g	2.0	15.5
Trans Fat	g	0.0	0.0
Cholesterol	mg	18	139
Carbohydrate	g	3.0	23.1
Total Sugars	g	2.3	17.7
Added Sugars	g	0.3	2.6
Dietary Fiber	g	0.1	1.0
Sodium	mg	13	103
Calcium, Ca	mg	3	25
Iron	mg	0	1
Potassium	mg	28	219
Vitamin A	mcg RAE	25	190
Vitamin D	mcg	0	1

5. Chemical Specification

Parameters	Standard
Acid Value (KOH)	≤5mg/g
Peroxide Value	≤15 meq/kg
Arsenic (As)	≤0.5 ppm
Lead (Pb)	≤0.5 ppm
Aflatoxin Content	≤20 ppb

6. Microbiological Specification

Parameters	Standard
Total Plate Count	≤10,000 CFU/g
Yeast and Molds Count	≤100 CFU/g
Coliform Count	≤50 MPN/g
<i>E. coli</i>	negative at 25g
<i>Salmonella</i>	negative at 25g
<i>S. aureus</i>	≤100 CFU/g

7. Physical Specification

Appearance	Hand crafted tartes passion free from foreign matter	
Color	Vanilla	White glaze with brown stripes
	Pistachio	Light green glaze with white stripes



PRODUCT SPECIFICATION

7. Physical Specification

	Chocolate	Dark chocolate brown with white stripes
	Salted Caramel	Mocha glaze with white stripes
	Raspberry	Pinkish glaze with white stripes
	Lemon	Yellow glaze with white stripes
Taste	Vanilla	Creamy vanilla, no off taste
	Pistachio	Creamy pistachio, no off taste
	Chocolate	Creamy chocolate, no off taste
	Salted Caramel	Creamy caramel, no off taste
	Raspberry	Creamy raspberry, no off taste
	Vanilla	Creamy vanilla, no off taste
Odor	No off odor	
Dimension Per Piece	Length-2.36 in, Height-0.98 in	
Weight Per Piece	0.03 lb (0.48 oz)	

8. Packaging Information

Carton Dimension:	L 13.58 in x W 12.60 in x H 3.74 in
Net Weight Per Box:	2.06 lb (32.96 oz)
Gross Weight Per Box:	4.63 lb (74.08 oz)
Gross Weight of Packaging Materials:	2.57 lb (41.12 oz)
Packing on Box:	72 pcs/box (24 pcs/tray x 3 trays/box)
Packing on Pallet:	240 boxes (Total: 17,280 pcs)
Layer per 130cm x 110cm Pallet:	20 boxes
Case Per Layer of Pallet:	12 boxes

9. Shelf Life, Transport and Storage Condition

Shelf Life	15 months
Transport Condition	-0.4°F ±2°F
Storage Condition	Keep frozen at -0.4°F

La Rose Noire Philippines, Inc. Certification, Registration and Accreditation

- Food Facility Registration Number (FDA Philippines License No): LTO-3000006549861
- Halal License No: IDCP-2013-F-560
- Good Manufacturing Practices (GMP) Certification Number : PH15/1175
- Hazard Analysis Critical Control Point (HACCP) Certification Number : PH15/1176
- Food Safety System Certification 22000 (FSSC 22000) Certification Number : PH15/1174