

	Client specification	Created:	Jul 30, 2021
	Cart de 28 muffins NA fourré CA BS décor 120grs tulipe rebord orange	Modified:	Jun 17, 2022
		beCPG code:	PF1233
		ERP Code:	HAF0282
		Version:	1.0

State	Valid
Article code	HAF0282
Legal name	Plain muffin with 20.8% salted butter caramel filling
EAN Code	3760008856517
EAN package	03760008856517
Customs code	19059070



MANUFACTURE SITE

Plant	Address	Packer code	Certifications
TINCQUES	ZA Ecopolis, Tincques 62127 France	62820	International Featured Standard, British Retail Consortium

DESCRIPTION

Description Plain muffin with salted butter caramel filling, pralain decoration

LABELLING SUGGESTION

Ingredients

sugar, salted butter caramel 20.8% (sugar, sweetened condensed skim **MILK**, glucose syrup, water, Half-salt **BUTTER**, stabiliser: glycerol, modified starch, salt, natural flavor, emulsifier: E471, natural vanilla flavor), **WHEAT** flour, rapeseed oil, **EGG** white, **EGG**, water, modified starch, **WHEY** powder, hazelnut (**NUTS**) 0.8%, emulsifiers: E471, E477, raising agents: E450, E500(ii), salt, **WHEAT** gluten

Allergens May contain: **SESAME, SOYA, OTHER NUTS**

GMO Does not require a specific labeling according to regulation (EC) 1829/2003 and 1830/2003.

Ionization Does not require a specific labelling according to regulation (EC) 1169/2011.

MICROBIOLOGICAL CHARACTERISTICS

Aerobic mesophilic flora 30 ° C	100,000 CFU/g*	Mold-yeast	1,000 CFU/g*
Escherichia coli	10 CFU/g*	Staphylococci coagulase +	100 CFU/g*
Bacillus cereus	100 CFU/g*	Salmonella	Not detected / 25g
Search Listeria monocytogenes	Absence if DLC > 5 days Less than 100 if DLC < 5 days		

* Tolerance: 10m with application of a 3 classes plan

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NUTRITION DECLARATION

	Values for 100g	Unit	Tolerances
Energy	1677	kJ	
Energy	400	kcal	
Fat	19	g	< 10 g ± 1,5 g 10 à 40 g ± 20 % > 40 g ± 8
of which saturates	2.9	g	< 4 g ± 0,8 g ≥ 4 g ± 20 %
Carbohydrate	52	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
of which sugars	36	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Fibre	0.8	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Protein	4.9	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Salt	0.87	g	< 1,25 g ± 0,375 ≥ 1,25 g ± 20 %

TERMS OF USE

Storage conditions	Store at -18°C
Use conditions	Do not refreeze a defrosted product
Preparation tips	thawing: 2 hours at room temperature
Storage conditions after rework	Once prepared, store the product for 4 days maximum at room temperature.
Best before date	540 Days



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PACKAGING

Unit	Secondary packaging
Coupelle papier	Intercalaire carton Plastic bag Label Caisse carton

Primary packaging is conform to EC regulation 1935/2004

	Net weight (kg)	Gross weight (kg)	Dimension (LxWxH) in mm
Unit	0.12	0.123	
Box	3.36	3.777	400x300x195
Pallet	241.92	291.917	1200x800x1905

Qty/Unit	Units/Box	Box/Layers	Layers/Pallet	Box/Pallet	Units/Pallet	Pallet Type
1	28	8	9	72	2016	EURO lost wood pallet