

	<b>Client specification</b> <b>Cart de 28 Muffins PO cannelle fourrés</b> <b>PO décor 120grs tulipe verte</b>	Created: <b>Jul 30, 2021</b> Modified: <b>Jun 17, 2022</b> beCPG code: <b>PF1310</b> ERP Code: <b>HIC0281</b> Version: <b>1.0</b>
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**State** Valid  
**Article code** HIC0281  
**Legal name** Apple and cinnamon muffin with filling apple flavor 20.8%  
**EAN Code** 3760008856548  
**EAN package** 03760008856548  
**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**

### LABELLING SUGGESTION

**Ingredients**

sugar, **WHEAT** flour, apple puree 15%, rapeseed oil, apple compote cubes 10.3% (apple, sugar, antioxidant: E300), **EGG** white, **EGG**, water, modified starch, **BUTTER**, **WHEY** powder, emulsifiers: E471, E477, raising agents: E450, E500(ii), cinnamon 0.3%, salt, **WHEAT** gluten, acid: E330, natural flavor, preservative: E202, antioxidant: E300

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

**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

<b>Aerobic mesophilic flora</b> 30 ° C	100,000 CFU/g*	<b>Mold-yeast</b>	1,000 CFU/g*
<b>Escherichia coli</b>	10 CFU/g*	<b>Staphylococci coagulase</b> +	100 CFU/g*
<b>Bacillus cereus</b>	100 CFU/g*	<b>Salmonella</b>	Not detected / 25g
<b>Search Listeria monocytogenes</b>	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	1486	kJ	
Energy	354	kcal	
Fat	16	g	< 10 g ± 1,5 g 10 à 40 g ± 20 % > 40 g ± 8
of which saturates	2.3	g	< 4 g ± 0,8 g ≥ 4 g ± 20 %
Carbohydrate	48	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
of which sugars	31	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Fibre	1.2	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Protein	4.0	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Salt	0.64	g	< 1,25 g ± 0,375 ≥ 1,25 g ± 20 %

## TERMS OF USE

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



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**PACKAGING**

Unit	Secondary packaging
Coupelle papier	Intercalaire carton Plastic bag Etiquette Caisse carton
<i>Primary packaging is conform to EC regulation 1935/2004</i>	

	Net weight (kg)	Gross weight (kg)	Dimension (LxWxH) in mm
<b>Unit</b>	0.12	0.123	
<b>Box</b>	3.36	3.777	400x300x195
<b>Pallet</b>	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