

# **PRODUCT DATA SHEET**

# Muesli Bastard 350g

Muesli: a real cocktail of textures and flavours. Ideal for gourmet toasts, with cheese or as an accompaniment to festive meals.

340010



Internal product code	340010	Status	Frozen
Trade name	Muesli Bastard 350g	Minimum durability date	12 months
Legal name	Frozen dried fruit, cereal and seed bread	Invoice nomenclature	DLG MUESLI 350g FAS MTL
Customs nomenclature	1905903000	Additional items in the box	Consumer bags
Product made in / at	France	Channel	SN35 NO SND

### LIST OF INGREDIENTS (product as sold)

Major European allergens are indicated in capital letters

WHEAT flour (Label rouge - Origin France), water, fruits 14.1% (sultanas, dried apricots [coating agent: rice flour, preservative: SULPHUR ANHYDRIDE], dehydrated cranberries [sugar, coating agent: sunflower oil], dried figs [coating agent: rice flour]), seeds 7.1% (sunflower seeds, brown flax seeds), yeast, hard WHEAT semolina, WHEAT GLUTEN, salt, deactivated yeast, malted WHEAT flour, malted barley flour, flour treatment agent: ascorbic acid E300

Percentage of butter in the dough	/				
Possible traces of allergens Europe	Nuts, sesame, soy.				
No GMOs, in accordance with EC Regulations 1829 and 1830/2003					
No ionising treatment					

## Claims

The product complies with the following claims: Vegetarian / Palm free



NUTRITIONAL VALUES /100g (as sold)					
Energy (KJ)	1161 Sodium (mg)		354		
Energy (Kcal)	277	Calcium (mg)			
Fat (g)	5.7	Potassium (mg)			
of which saturated fatty acids (g)	0.6	Iron (mg)			
Carbohydrates (g)	46	Vit A (mg)			
Of which sugars (g)	11.6	Vit D (mg)			
Dietary fibre (g)	3.4	Trans Fatty Acids (g)			
Protein (g)	8.8	Cholesterol (mg)			
Salt (g)	0.9		-		

## **STORAGE CONDITIONS**

Store at negative temperature: -18°C. Do not refreeze a thawed product.

#### **ADVICE ON IMPLEMENTATION**

Preheat oven to  $230^{\circ}$ C / Plating (40x60 cm): 6 loaves / Baking 20/25 min at  $190^{\circ}$ C / Closed oven / Resting time after baking: 30 min

The advice for baking varies depending on the material used and the filling of the oven

Use of steam: advice on steam is available from our teams

PRODUCT DIMENSIONS (product as sold)							
Length (cm)	Length (cm) Width (cm) Circumference (cm) Diameter (cm) Height (cm)						
27 +/-3		29 +/-2.5					

LOGISTICAL DATA								
	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of CVUs	Number of pieces
		/	/	/	8.13	8	/	20
Cardboard	3248288139044	59.8	39.3	21.6	7.7	7	1	20
Europe Pallet	3248288139068	120	80	188	271.2	224	32	640

Number of boxes per layer	4	Number of layers per pallet	8	Number of boxes per pallet	32
------------------------------	---	-----------------------------	---	----------------------------	----

Microbiological characteristics	Target values	Tolerances
Escherichia coli	<10/g	<100/g
Staphylococcus aureus	<100/g	<1000/g
Listeria monocytogenes	Absence / 25g	<10/g
Salmonella	Absence / 25g	/

Product complies with French and European regulations.

Version: 1 Date: 15/11/2022