

CAKES WITH CRISPY KITKAT® WAFER PIECES AND FILLED WITH COCOA SPREAD AND KITKAT® WAFER PIECES – 40 x 100G = 4KG FLOWPACK

Catégorie	muffin
Dernière mise à jour	18 mai 2026
Dernière modification	18 mai 2026 13:02
Packaging	Flowpack
Version	V1

General information

- Creation date: 18/05/2026
- Product code: MUKITK100ES

Product

Storage temperature:	Below -18°C in its original packaging
Shelf life:	12 months
Shelf life after defrosting:	48h
Net weight (g):	100

Product characteristics



Visual appearance:	Baked batter, presented in a mold, individually wrapped
Taste:	Typical muffin taste with characteristic pistachio flavors
Smell:	Characteristic sweet pastry aroma
Color:	Golden batter, green filling, and green topping
Mouthfeel:	Soft, moist paste and creamy filling

Ingredient list

Ingredients :
WHEAT flour, water, sugar, cocoa spread with wafer pieces 13.6% (sugar, vegetable oil and fat (sunflower, shea), skimmed MILK powder, wafer pieces 6% (sugar, WHEAT flour, vegetable oils (rapeseed, sunflower), LACTOSE, MILK proteins, BARLEY malt extract, salt, raising agent (E500ii)), whey powder, anhydrous MILK fat, low-fat cocoa powder (3.7%), cocoa

mass (2.9%), emulsifier (E322), salt, natural vanilla flavoring), rapeseed oil, crispy wafer pieces partially coated with MILK chocolate 10% (wafer pieces [WHEAT flour, sugar, palm oil, WHEAT starch, emulsifier (E322 (SOY)), salt], sugar, cocoa butter, cocoa mass, skimmed MILK powder, filtered whey powder, vegetable fats (palm, shea), anhydrous MILK fat, emulsifier (E322), natural vanilla flavoring), free-range EGGS, raising agents (E450i, E500ii, WHEAT flour), powdered EGG whites from barn eggs, salt.

This product contains:	GLUTEN, MILK, EGG, SOY
Possible traces:	TREE NUTS and PEANUTS

Instructions for use

Defrosting:	Allow the product to thaw between 1°C and 4°C for 6 hours before serving
Baking:	/
Usage precautions:	NEVER REFREEZE A DEFROSTED PRODUCT
Comments:	/

Origin of raw materials

We guarantee that our raw materials are not subject to GMO labeling and are not ionized.

Microbiological criteria

Microbiological criteria:	Limit at shelf life (Max):
Microorganisms at 30°C	100 000/ g
Yeasts and molds	1 000 / g
Escherichia coli	10 / g
Coagulase-positive staphylococci at 37°C	100 / g
Presumptive Bacillus cereus	100 / g
Salmonella in 25 g	Not detected in 25g

Listeria monocytogenes in 25 g	Not detected in 25g

Packaging

Primary packaging:	INDIVIDUAL WRAPPING
Secondary packaging:	BOX

Length (mm)	380	Pieces per box	30
Width (mm)	290	Boxes per layer	8
Height/Depth (mm)	233	Layers per pallet	7
EAN case code:	13662665003740	Total boxes per pallet	56
Net weight per box (kg)	3	Total pieces per pallet	1680
Gross weight per box (kg)	3,5	Pallet height (m)	1,8
Gross weight of pallet (kg)	216		

Nutritional declaration

Theoretical nutritional values per 100 g

Energy (kJ)	1514
Energy (kcal)	363
Fat (g)	22
of which saturated fatty acids (g)	4,2
Carbohydrates (g)	35
of which sugars (g)	14
Proteins (g)	5,7
Salt (g)	0,44

⚠ We would like to remind you that, as part of our partnership, our recipes are tailor-made. As such, Génération Snacking may source specific raw materials and build a buffer stock to respond quickly to your orders. Any product delisting must be notified in writing by email to: commande@generationsnacking.fr.
You will be required to place an order for the remaining stock of finished products as well as those that can be manufactured using the remaining stock of specific raw materials for this recipe.
The information provided in this technical data sheet complies with European Regulation 1169/2011.
If the products are marketed outside the EU, it is the client's responsibility to ensure that the labeling complies with applicable regulations in the country of sale.
This information is written to the best of our knowledge at the date indicated on the document.

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Historique des modifications