

LEMON & CHIA SEED MUFFIN WITH LEMON FILLING AND ALMOND TOPPING – 120g - FLOWPACK

Catégorie	muffin
Dernière mise à jour	29 mai 2026
Dernière modification	29 mai 2026 16:19
Packaging	Flowpack
Version	V1

General information

- Creation date: 15/05/2026
- Product code: MUCICH120ES

Product

Storage temperature:	Below -18°C in its original packaging
Shelf life:	12 months

Shelf life after defrosting:	48h
Net weight (g):	120

Product characteristics



Visual appearance:	Baked batter, presented in a mold, individually wrapped
Taste:	Typical muffin taste and lemon flavors
Smell:	Sweet pastry aroma with a subtle lemony note
Color:	Golden paste with black incorporation, a yellow fillling and almond as topping
Mouthfeel:	Soft, moist paste and creamy filling

Ingredient list

Ingredients :
WHEAT flour, Sugar, Water, rapeseed oil, lemon FILLING 11.5% (Sugar, water, whole EGG, concentrated BUTTER, dextrose, lemon concentrate, modified starch (E1442), emulsifier (mono- and diglycerides of fatty acids (E471)), acidity regulator (trisodium citrate (E331iii)), preservative (potassium sorbate (E202)), natural lemon flavouring with other natural flavourings, colouring (vegetable carotenes (E160aii))), Lemon juice from concentrate 5%, EGGS, sliced ALMONDS 2.5%, Chia seeds 2%, BAKING POWDER (Disodium diphosphate (E450i), Sodium acid carbonate (E500ii),

WHEAT flour), powdered EGG whites, Salt, Food-grade lemon essential oil 0.02%.

This product contains:	GLUTEN, EGG, MILK, SOY
Possible traces:	Nuts, 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:	TBD	Total boxes per pallet	56
Net weight per box (kg)	3,60	Total pieces per pallet	1680
Gross weight per box (kg)	4,10	Pallet height (m)	1,83
Gross weight of pallet (kg)	249		

Nutritional declaration

Theoretical nutritional values per 100 g

Energy (kJ)	TBD
Energy (kcal)	TBD
Fat (g)	TBD
of which saturated fatty acids (g)	TBD
Carbohydrates (g)	TBD
of which sugars (g)	TBD
Proteins (g)	TBD
Salt (g)	TBD

⚠ 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