# MINI CO O KIES ASSO RTMENT 

## 1 General Information:

| Article number | 25052 |
| :--- | :--- |
| Designation in accordance with <br> food stuff laws FIC | Assortment of 60 plain chocolate drops biscuits and 60 cocoa chocolate drops <br> biscuits, baked, frozen |
| Production land | France |
| Customs Code | 19059080 |
| EAN Number | 03604380250528 |

$\square \quad$ Vegan
( Vegetarian
X Eggs
Plein air
$\square \quad$ New specification
X Replaces specification of: 04.06.2018
First shelf life concerns:

## 2 Brand Logo



## 3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

| Convenience grade |  |
| :--- | :--- |
| $\square$ | RD Product (raw dough/unproved) |
| $\square$ | PP Product (pre-proved) |
| $\square$ | PB Product (pre-baked) |
| $\boldsymbol{x}$ | TS Product (ready baked) |
| $\square$ | O ther |
| $\square$ | Chill |
| $\boldsymbol{x}$ | deep-frozen |
| $\square$ | Ambient temperature |



## Coup de Pates S.A.S.

### 3.2 Product handling

| Transport and storage conditions: |  | $-18^{\circ} \mathrm{C}$ <br> Do not refreeze after thawing! |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Shelf-life from production date: <br> (U nder proper storage conditions) |  | 18 months |  |  |
| Recommended of shelf life of the ready baked product: |  | 72,0 hours | xat | $4^{\circ} \mathrm{C}$ |
|  |  | Remark: 3 days at $4^{\circ} \mathrm{C}$ |  |  |
| Thawing instruction: | Thawing / D efrosting time | 1h | xat | $4^{\circ} \mathrm{C}$ |

### 3.3 Physical and chemical parameters

Mini chocolate chips cookies

| Parameter | Unit of measure | Target value | Upper limit value | Lower limit value |
| :--- | :---: | :---: | :---: | :---: |
| W eight per piece | g | 14 | 18.9 | 14 |
| H eight | mm | 7 | 9 | 5 |
| D iameter | mm | 60 | 65 | 22 |

M ini chocolate chips cocoa cookies

| Parameter | Unit of measure | Target value | Upper limit value | Lower limit value |
| :--- | :---: | :---: | :---: | :---: |
| W eight per piece | g | 14 | 18.9 | 14 |
| H eight | mm | 7 | 9 | 5 |
| Diameter | mm | 60 | 65 | 55 |

## Coup de Pates S.A.S. <br> Product specification

### 3.4 Packaging and Dimensions

| Pallet: | Cartons per pallet: | 120 |
| :---: | :---: | :---: |
|  | Layers per pallet: | 20 |
|  | Carton per layer: | 6 |
|  | Pallet height incl. Euro-pallet [mm]: | 1935 |
|  | Total gross weight of pallet [kg]: | approx. 208 |
| Carton: | External dimensions L x W x H [mm]: | $419 \times 317 \times 96$ |
|  | W eight [g]: | 260,0 |
|  | Q uantity per carton [each]: | 120 |
|  | $N$ et weight of carton contents [g]: | 1680 |
| Tray: | Dimensions [mm]: | $395 \times 295 \times 2$ |
|  | W eight per tray [g]: | 30,0 |
|  | Q uantity of trays per carton: | 4 |
|  | M aterial: | kraft |
| Foil: | Dimensions [mm]: | $425 \times 325$ |
|  | W eight per foil [g]: | 10,0 |
|  | Q uantity of foils per carton: | 2 |
|  | Foil closed: | Yes |
|  | Closing: | welded/sealed |
|  | M aterial: | Polyolefin |
| Additional Information: | Individually wrapped?: | 0 |

No data available.

## 4 Composition

## 4．1 Declaration of ingredients（identical with the label）

Mini chocolate chips cookies

| Ingredients： |
| :--- |
| WHEAT flour，dark chocolate chips 20，4\％（cocoa mass，sugar，emulsifier E322（SO YA）），cane sugar，butter（MILK） |
| 13，9\％，sugar，EGG，raising agents（raising agents（E500，E450），WHEAT starch），salt，natural vanilla flavouring， |
| antioxidant E330． |
| The product may contain traces of nuts，sulphites． |

Mini chocolate chips cocoa cookies

## Ingredients：

W HEAT flour，22\％dark chocolate chips（cocoa mass，sugar，emulsifier E322（SO YA）），16\％butter（MILK），cane sugar，sugar，EG G，2\％cocoa powder，raising agents（raising agents（E500，E450），W HEAT starch），salt． The product may contain traces of nuts，sulphites．

## 4．2 Further ingredients

| Ingredient | Contained Yes／No |  | If yes， |
| :---: | :---: | :---: | :---: |
| Alcohol | D oes this product contains alcohol／alcohol that does not need to be declared？ |  |  |
|  | X Yes | $\square$ No | If so，which percentage of vol．\％？ 0.002 |
| Vegetable fat | $\square$ Yes | 区 No |  |
| Milk fats | X Yes | $\square \mathrm{No}$ | 14.8 |
| W heat flour | X Yes | $\square \mathrm{No}$ | 27.6 |
| Lactose | 区 Yes | $\square \mathrm{No}$ | 14.8 |
| Raw materials of animal origin | $\square$ Yes | 区 No |  |
| Pork derivative | $\square$ Yes | （ No |  |
| Salt | （ Yes | $\square$ No | 1，05 |
| Palm oil | $\square$ Yes | （ No |  |

## Coup de Pates S．A．S．

## 4．3 Declaration of Allergens

## U se of ingredients with allergic potential

1：Mini chocolate chips cookies
2：Mini chocolate chips cocoa cookies

| Category | Identification | U sed in the product |  |  | Type，exact description（as wheat flour，milk，etc．） |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Guideline EU | may contain | Yes | No |  |
| Cow＇s milk protein，milk and products made therefrom | X | $\square$ | 区 | $\square$ | 1：butter 2：butter |
| Chickenegg，eggs and products made therefrom | X | $\square$ | 区 | $\square$ | $\begin{aligned} & \text { 1: egg } \\ & \text { 2: egg } \end{aligned}$ |
| soyprotein，soybeans，soylecithins and products made therefrom | X | $\square$ | 区 | $\square$ | $\begin{aligned} & \text { 1: E322 (soya) } \\ & \text { 2: E322 (soya) } \end{aligned}$ |
| Gluten <br> （I．e．，wheat（such as spelled and Khorasan wheat），rye，barley，oats or hybrid stems thereof）and products made therefrom | X | $\square$ | 区 | $\square$ | 1：wheat flour 2：wheat flour |
| Fish <br> and products made therefrom | X | $\square$ | $\square$ | 区 |  |
| Crustaceans and products made therefrom | X | $\square$ | $\square$ | 区 |  |
| Molluscs and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Nuts <br> Such as almond，queensland，hazel， pecan，para－，macadamia，cashew nut， walnut，pistachio and products made from it | X | 囚 | $\square$ | $\square$ | 1：May contain traces 2：May contain traces |
| Peanut and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Sesame seeds and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Sulphite（E 220 to E 228） <br> The content of which exceeds $10 \mathrm{mg} /$ kg or $10 \mathrm{ml} / \mathrm{I}$ and products made therefrom | X | 囚 | $\square$ | $\square$ | 1：May contain traces 2：May contain traces |
| Celery and products made therefrom | X | $\square$ | $\square$ | 区 |  |
| Lupines and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Mustard and products made therefrom | X | $\square$ | $\square$ | 区 |  |

## Coup de Pates S.A.S.

Product specification

## 5 Nutritional information

## According to regulations EC 1169/2011

Mini chocolate chips cookies

| Nutritional values per <br> 100g |  |
| :--- | ---: |
| Energy: | $\mathbf{1 9 2 6 ~ k J}$ |
|  | $\mathbf{4 6 0} \mathbf{~ k c a l}$ |
| Fat: | $\mathbf{2 1 . 0} \mathbf{~ g}$ |
| of which | 14.0 g |
| Carbohydrate: | $\mathbf{6 1 . 0} \mathbf{~ g}$ |
| of which | 39.0 g |
| Fiber: | $\mathbf{3 . 4} \mathbf{~ g}$ |
| Protein: | $\mathbf{6 . 2} \mathbf{~ g}$ |
| Salt: | $\mathbf{1 . 1 ~ g}$ |

Mini chocolate chips cocoa cookies

| N utritional values per <br> 100g |  |
| :--- | ---: |
| Energy: | $\mathbf{1 9 8 4} \mathbf{~ k J}$ |
|  | $\mathbf{4 7 4} \mathbf{~ k c a l}$ |
| Fat: | $\mathbf{2 3 . 0} \mathbf{~ g}$ |
| of which | 15.0 g |
| Carbohydrate: | $\mathbf{5 8 . 0} \mathbf{~ g}$ |
| of which | $\mathbf{3 7 . 0} \mathrm{g}$ |
| Fiber: | $\mathbf{4 . 4} \mathbf{~ g}$ |
| Protein: | $\mathbf{6 . 2} \mathbf{~ g}$ |
| Salt: | $\mathbf{1 . 1 ~ g}$ |

## 6 Irradiation / Trans fatty acids

| Has the end product been treated with ionising radiation? | $\square$ Yes | No |
| :--- | :--- | :--- |
| Does the end product contain additives that have been treated with ionising <br> radiation? | $\square$ Yes | No |
| D oes the product contain any artificial trans fatty acids? |  |  |
| applicable value |  |  |

## 7 Further ingredient query

| Has the end product been treated with nanotechnologie? | $\square$ Yes | $\boxed{\text { No }}$ |
| :--- | :--- | :--- |
| Does the product contain GMO ingredients? | $\square$ Yes | $\boxed{x}$ No |

## 8 Customer Label

Coup de Pates S.A.S. Product specification

