

Extrem chocolate muffin

1 General Information:

Article number	18430
Designation in accordance with food stuff laws FIC	Frozen baked chocolate viennoiserie
Production land	Spain
Customs Code	19059080
EAN Number	03604380184304

- Vegan
 Vegetarian
 Eggs Plein air
 New specification
 Replaces specification of: 08.06.2015
 First shelf life concerns: 05.11.2019

2 Brand Logo



3 Product description

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

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input checked="" type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other
<input type="checkbox"/>	Chill
<input checked="" type="checkbox"/>	deep-frozen
<input type="checkbox"/>	Ambient temperature



3.2 Product handling

Transport and storage conditions:	-18° C Do not refreeze after thawing!		
Shelf-life from production date: (Under proper storage conditions)	12 months		
Recommended of shelf life of the ready baked product:	48,0 hours	<input checked="" type="checkbox"/> at	4° C
	Remark:		
Thawing instruction:	Thawing / Defrosting time	1h30-2h	<input checked="" type="checkbox"/> at 4° C

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	110	110	110
Height	mm	70	80	60
Diameter	mm	70	80	60

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	136
	Layers per pallet:	17
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1799
	Total gross weight of pallet [kg]:	approx. 362
	Pallet Type:	euro
	Pallet Length (mm):	1200
	Pallet Width (mm):	800
Carton:	External dimensions L x W x H [mm]:	391 x 291 x 97
	Weight [g]:	252,0
	Quantity per carton [each]:	20
	Net weight of carton contents [g]:	2200
Inner bag:	Dimensions [mm]:	420 x 170 x 630
	Weight per inner bag [g]:	16,6
	Material:	HDPE
	Quantity of inner bags per carton:	1
	Inner bag closed:	No
Baking form:	Dimensions [mm]:	140 x 140
	Weight per baking form [g]:	1,27
	Quantity of baking forms per carton:	20
	Material:	Paper
Additional Information:	Individually wrapped?:	0

Others

No data available.

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:
sugar, water, vegetable oil sunflower, WHEAT flour, fat-reduced cocoa, vegetable fats (palm, rapeseed, sunflower, shea, coconut), 5% chocolate (sugar, cocoa mass, cocoa butter, emulsifier E322 (SOYA), natural flavouring), 5% MILK chocolate (sugar, whole MILK powder, cocoa mass, cocoa butter, whey powder (MILK), skimmed MILK powder, natural flavouring, emulsifier E322 (SOYA)), modified starch, whole EGG powder, whey powder (MILK), maize starch, raising agents (E500, E450), humectant E420, emulsifiers (E471, E322 (SOYA)), dextrose, EGG yolk powder, salt, WHEAT starch, stabiliser E415, natural flavouring, MILK protein. The product may contain traces of nuts.

4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?	
	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	If so, which percentage of vol.%?
Vegetable fat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Milk fats	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0.84
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	10.8
Lactose	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Raw materials of animal origin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Salt	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0,59
Palm oil	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	SG

4.3 Declaration of Allergens

Use of ingredients with allergic potential

Category	Identification according to:	Used 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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	skimmed milk powder, sweet whey powder, whey powder, whole milk powder
Chickenegg, eggs and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	egg yolk powder, whole egg powder
soyprotein, soybeans, soylecithins and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	lecithin, soya lecithin
Gluten (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat starch
Fish and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Peanut and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphite (E 220 to E 228) The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupines and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g	
Energy:	1809 kJ
	433 kcal
Fat:	25.0 g
of which saturates	5.6 g
Carbohydrate:	46.0 g
of which sugars:	30.0 g
Fiber:	2.8 g
Protein:	5.6 g
Salt:	0.6 g

6 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids?	No	
applicable value		

7 Further ingredient query

Has the end product been treated with nanotechnology?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain GMO ingredients?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

8 Customer Label

20 MUFFIN TULIPE CHOCOLAT EXTREME 110 g
Produit de boulangerie fine au chocolat et surgelé

20 EXTREM CHOCOLAT MUFFIN 110 g
Frozen baked chocolate muffins

20 MUFFIN SCHOKOLADE EXTREME 110 g
Seriellverpackte Feinbackwaren mit Schokolade, tiefgefroren

Ingredients: Sucre, eau, huile de tournesol, farine de BLÉ, cacao dégraissé en poudre 6.8%, graisses végétales (palm, tournesol, karité, colza, coco), chocolat 4.9% (sucre, pâte de cacao 1.6%, beurre de cacao 0.4%, arôme naturel, émulsifiant (E322 (SOJA)), cho colat au LAIT 4.9% (sucre, LAIT entier en poudre, beurre de cacao 0.7%, pâte de cacao 0.5%, lactosérum en poudre (LAT), LACT écrimé en poudre, émulsifiant (E322 (SOJA)), arôme naturel), amidon modifié, OEUF entier en poudre*, lactosérum en poudre (LAT), amidon, poudre à lever (E450, E500), humectant (E420), émulsifiant (E471, E322 (SOJA)), dextrose, jauné d'OEUF an poudre*, sel, amidon de BLÉ, stabilisant (E415), arôme naturel, protéines de LAIT*, "craie issue de poudre bléves en plein air". Le produit peut contenir des traces de fruits à coque. Contient des œufs.
Décongeler le produit 130-2h à 0-4°C. Conserver à 0-4°C maximum 48h. NE JAMAIS RECONGELER UN PRODUIT DÉCONGELÉ. À CONSERVER À -18°C.

Ingredients: Sugar, water, sunflower oil, WHEAT flour, defatted cocoa powder 6.8%, vegetable fats (palm, sunflower, shea, rapeseed, coconut), chocolate 4.9% (sugar, cocoa mass 1.6%, cocoa butter 0.4%, natural flavouring, emulsifier (E322 (SOJA))), MILK chocolate 4.9% (sugar, whole MILK powder, cocoa butter 0.7%, cocoa mass 0.5%, MILK whey powder, skimmed MILK powder, emulsifier (E322 (SOJA)), natural flavouring), modified starch, whole EGG powder*, MILK whey powder, starch, raising agents (E450, E500), humectant (E420), emulsifier (E471, E322 (SOJA)), dextrose, EGG yolk powder*, salt, WHEAT starch, stabiliser (E415), natural flavouring, MILK proteins, *Free range eggs. The product may contain traces of nuts. Preparation advice: Thaw the product for 130-2h at 0-4°C. Store at 0-4°C max. 48h. NEVER REFREEZE A DEFROSTED PRODUCT. STORE AT -18°C.

Zutaten: Zucker, Wasser, Sonnenblumenöl, WEIZENMEHL, mageres Kakao pulver 6,8%, pflanzliche Fette (Palm, Sonnenblumen, Shea, Raps, Kokos), Schokolade 4,9% (Zucker, Kakao Masse 1,6%, Kakao butter 0,4%, natürliches Aroma, Emulgator (E322 (SOJA))), MILCHSCHOKOLADE 4,9% (Zucker, VOLLMILCHPULVER, Kakao butter 0,7%, Kakao Masse 0,5%, MICHKEINPULVER, MAGERSMILCHPULVER, Emulgator (E322 (SOJA)), natürliches Aroma), modifizierte Stärke, VOLLKEINPULVER*, MICHKEINPULVER, Stärke, Backtriebmittel (E450, E500), Feuchthaltemittel (E420), Emulgator (E471, E322 (SOJA)), Traubenzucker, SIEBEL*, Salz, WEIZENSTÄRKE, Stabilisator (E415), natürliches Aroma, (E420), Eigelb in Pulverform*, Speisesalz, WEIZENSTÄRKE, Stabilisator (E415), natürliches Aroma, Milchproteine, *Frei von Eiern. Das Produkt kann Spuren von Nüssen enthalten. Zubereitungsanweisung: Das Produkt 130-2 Stunden bei 0-4°C auftauen lassen, und bei 0-4°C bis zu 48 Stunden lagern. NACH DEM AUFTAUEN NICHT WIEDER EINFREZEN. TIEFGEBIRTLI LAGERN BICI -18°C.

18430

Poids net: / Net weight:
Nettogewicht: 2,200 kg.

À consommer de préférence avant le:
Best Before date:
Mindestens haltbar bis:

09/10/19 L- 82820 S1-12

Code: 18430 Code: 18430 Code: 18430
L- 82820 S1-12 L- 82820 S1-12 L- 82820 S1-12
Best Before: 09/10/19 Best Before: 09/10/19 Best Before: 09/10/19
Batch Batch Batch



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Coup de Pates
TRADITION & INNOVATION

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