

Mix Cookie Range

1 General information

Article number	451103
Designation in accordance with food stuff laws FIC	Mixed case with deep-frozen cookies: 451512 Cookie dough with white chunks and cranberries, flavoured, raw, deep frozen 451513 Cookie dough with cocoa, white chunks and chocolate chunks, flavoured, raw, deep frozen 451515 Cookie dough with chocolate chunks, raw, deep frozen 451516 Cookie dough with white chunks and macadamia nuts, raw, deep frozen
Country of production	Germany
Address of the distributor	COUP DE PATES S.A.S., 14-16 Avenue Joseph Paxton Ferrière en Brie, 77614 Marne la Vallée Cedex 3

- New specification
- Replacement for specification of: 17.12.2021

2 Label - Logo



3 Product description

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

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



Serving suggestion

Brief product description	Mixed case with deep-frozen cookies: 96 pieces, each 85 g, 24 pieces of each sort 451512 Pre-portioned, Cookie with white chunks and cranberries, Cookie dough, frozen 451513 Pre-portioned, Cookie with chocolate chunks, Cookie dough, frozen 451515 Pre-portioned, Cookie with chocolate chunks, Cookie dough, frozen 451516 Pre-portioned, Cookie with white confectionary chunks and macadamia nuts, Cookie dough, frozen
Intended use	Convenience product to bake
Target group	Adults and children without restriction

Physical features	Product description (RD, PP, PB)
Appearance / colour	451512 Round light brown dough piece with white chunks and cranberries exposed 451513 Round dark brown dough piece with dark brown and white chunks exposed 451515 Round light brown dough piece with dark brown chunks exposed 451516 Round light brown dough piece with white confectionary chunks and macadamia nuts exposed
Smell	Typical, of 451512 Sweet aromatic, Cranberry 451513 Sweet aromatic, Chocolate 451515 Sweet aromatic, Chocolate 451516 Sweet aromatic, without any off-odour
Foreign bodies	None
Physical features	Description – ready baked product prepared according to baking instructions (TS)
Appearance / consistency	451512 Uniform golden brown colour with a slightly darker brown outer edge, uniform size; round, slightly cracked base, with some white chunks and cranberries exposed 451513 Uniform golden dark brown colour with a slightly darker brown outer edge, uniform size; round, slightly cracked base with some dark brown and white chunks exposed 451515 Uniform golden brown colour with a slightly darker brown outer edge, uniform size; round, slightly cracked base with some dark brown chunks exposed 451516 Uniform light brown colour with a slightly darker outer edge, uniform size, round, slightly cracked base with some white confectionary chunks and macadamia nuts exposed
Smell	Typical, of 451512 Sweet aromatic, Cranberry 451513 Sweet aromatic, Chocolate 451515 Sweet aromatic, Chocolate 451516 Sweet aromatic, without any off-odour
Taste	Typical, of 451512 Sweet, medium to Rich Cranberry Flavor 451513 Medium to Rich Chocolate Flavor 451515 Medium to Rich Chocolate Flavor 451516 Medium to rich Macadamia flavour, without any off-taste
Foreign bodies	None

There is an existing test schedule for the monitoring of these values: Yes No

3.2 Sales argument / advertising slogan

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3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	56
	Layers per pallet:	7
	Cartons per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1802
	Total gross weight of pallet [kg]:	approx. 515
Carton:	External dimensions L x W x H [mm]:	399 x 298 x 236
	Weight [g]:	460
	Material:	cardboard
	Quantity per carton [each]:	96
	Net weight of carton contents [g]:	8160
Inner bag:	Dimensions [mm]:	640 x 400
	Weight per inner bag [g]:	16
	Material:	LDPE
	Quantity of inner bags per carton:	4
	Inner bag closed:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Closing (heat-seal, plastic clip, metal clip etc.)	Heat sealed
Total packaging weight:	Carton + inner bag [g]:	524

Labelling elements according to the requirements of the German foodstuff information regulation (FIC), German food labelling ordinance (LMKV), pre-packed foodstuff regulations (FPVO) and the regulation of deep-frozen foodstuffs (TLMV):

Carton:	<input checked="" type="checkbox"/> Product designation <input checked="" type="checkbox"/> EAN 128 (5098807088548) <input checked="" type="checkbox"/> Shelf life	<input checked="" type="checkbox"/> Batch No. <input type="checkbox"/> EC control No. <input checked="" type="checkbox"/> Country of origin <input type="checkbox"/> Others (if so, what):
Inner bag:	<input checked="" type="checkbox"/> Article number <input checked="" type="checkbox"/> Shelf life <input type="checkbox"/> None	<input checked="" type="checkbox"/> Batch No. <input type="checkbox"/> Others (if so, what):

3.4 Product handling

Transport and storage conditions		-18°C Don't refreeze once defrosted!	
Shelf life from production date: (under correct storage conditions)		12 months	
Recommendation of shelf life prepared product:		24 Hours	<input checked="" type="checkbox"/> at room temperature <input type="checkbox"/> at °C
Dating type:		Remark: Store deep-frozen at -18°C best before: DD.MM.YYYY	
Product handling: (thawing- / baking instruction)	Steam:	<input type="checkbox"/> lot of	<input type="checkbox"/> little <input type="checkbox"/> none
	Baking time (in pre-heated oven):	About 14-16 min	
	Pre-heating temperature:	150°C-160°C	
	Baking temperature:	Normal oven: 150°C -160°C	
	Slide:	<input type="checkbox"/> open	<input checked="" type="checkbox"/> closed
	Miscellaneous:	Remark: with baking paper on baking trays The baking time depends on the favourite browning and the oven. After baking, allow the products to cool on the tray 30 min before serving.	

4 Composition

4.1 List of ingredients (Information for declaration according to foodstuffs laws (FIC))

Ingredients 451512	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
sugar	
white confectionary chunks	sugar, palm kernel oil, skimmed MILK powder, emulsifier (E322), natural vanilla flavouring
palm oil	
cranberries	Cranberries, sugar
whole egg	pasteurised
water	
cane sugar molasses	
raising agents	E500ii
sugar beet syrup	
invert sugar syrup	
salt	
rapeseed oil	
natural flavouring	
emulsifier	E471
acid	E330
colour	E160a

Ingredients 451513	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
sugar	
white confectionary chunks	sugar, palm kernel fat, skimmed MILK powder, emulsifier E322, natural vanilla flavouring
palm oil	
chocolate chips	sugar, cocoa mass, cocoa butter, emulsifier E322
water	
whole egg	pasteurised
fat reduced cocoa powder	
invert sugar syrup	
flavouring	
raising agents	E500ii
salt	
rapeseed oil	
emulsifier	E471
acid	E330
colour	E160a

Ingredients 451515	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
chocolate chunks	sugar, cocoa mass, cocoa butter, emulsifier lecithin
sugar	
palm oil	
water	
whole egg	pasteurised
invert sugar syrup	
raising agents	E500ii

salt	
natural flavouring	
cane sugar molasses	
rapeseed oil	
sugar beet syrup	
emulsifier	E471
acid	E330
colour	E160a

Ingredients 451516	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
white confectionary chunks	sugar, palm kernel fat, skimmed MILK powder, emulsifier E322, natural vanilla flavouring
sugar	
palm oil	
macadamia nuts	
whole egg	pasteurised
water	
grated coconut	
invert sugar syrup	
raising agents	E500ii
salt	
Natural flavouring	
cane sugar molasses	
rapeseed oil	
sugar beet syrup	
natural butter flavouring	
emulsifier	E471
acid	E330
colour	E160a

4.1.1 Further Ingredients

Ingredient	Contained Yes/No	If yes,
Lab	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Microbial origin <input type="checkbox"/> Animal origin
Glutamates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Name: Quantity:
Gelatine	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Source:
Flavour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Alcohol contained (e.g. as carrier) <input type="checkbox"/> Yes <input type="checkbox"/> No
Cinnamon/coumarin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Country of origin: Type of cinnamon: Quantity of cinnamon per piece: Quantity of coumarin per piece:
Palm	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Is it from a sustainable palm oil-production? <input type="checkbox"/> Yes, method / certification: <input checked="" type="checkbox"/> No
Nanotechnology	Are any raw materials or other components from nanotechnology in the product? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Animal-based carriers	Are there used animal-based carriers (e.g. for flavourings)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Alcohol	Does the product contain alcohol or alcohol without obligation to declare? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If so, which percentage of vol.%?	

4.2 Additives and ancillary materials used

Class designation	Name	E-number	Status/biological source
emulsifiers	lecithines	E322	in 451512, 451513, 451515, 451516
emulsifiers	mono- and diglycerides of fatty acids	E471	in 451512, 451513, 451515, 451516
acid	Citric acid	E330	in 451512, 451513, 451515, 451516
colour	carotene	E160a	in 451512, 451513, 451515, 451516
Raising agent	sodium carbonates	E500	in 451512, 451513, 451515, 451516

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>451512: WHEAT flour, sugar, 18% white confectionary chunks [sugar, palm kernel oil, skimmed MILK powder, emulsifier (E322), natural vanilla flavouring], palm oil, 10% cranberries (cranberries, sugar), pasteurised whole EGG (from free-range hens), water, cane sugar molasses, raising agent (E500ii), sugar syrup, invert sugar syrup, salt, rapeseed oil, natural flavouring, emulsifier (E471), acid (E330), colouring (E160a).</p>
<p>451513: WHEAT flour, sugar, 20% white confectionary chunks [sugar, palm kernel oil, skimmed MILK powder, emulsifier (E322), natural vanilla flavouring], palm oil, 8% chocolate chunks [sugar, cocoa mass, cocoa butter, emulsifier (E322)], water, pasteurised whole EGG (from free-range hens), 3% fat reduced cocoa powder, invert sugar syrup, flavouring, raising agent (E500ii), salt, rapeseed oil, emulsifier (E471), acid (E330), colouring (E160a).</p>
<p>451515: WHEAT flour, 26% chocolate chunks [sugar, cocoa mass, cocoa butter, emulsifier (E322)], sugar, palm oil, water, pasteurised whole EGG (from free-range hens), invert sugar syrup, raising agent (E500ii), salt, natural flavouring, cane sugar molasses, rapeseed oil, sugar syrup, emulsifier (E471), acid (E330), colouring (E160a).</p>
<p>451516: WHEAT flour, 25% white confectionary chunks [sugar, palm kernel oil, skimmed MILK powder, emulsifier (E322), natural vanilla flavouring], sugar, palm oil, 7% macadamia NUTS, pasteurised whole EGG (from free-range hens), water, grated coconut, invert sugar syrup, raising agent (E500ii), natural flavouring (MILK), salt, cane sugar molasses, rapeseed oil, sugar syrup, emulsifier (E471), acid (E330), colouring (E160a). The product may contain traces of other nuts and soya.</p>

4.4 Declaration of additives and allergens subject to labelling requirements (incl. allergens in seasoning mixtures and additives, and allergens possibly contained in the product unintentionally due to contamination).

Additives subject to labelling requirements in accordance with regulations for unpackaged foodstuffs:

Category (Product label designation)	Contained in the product		E-number
	Yes	No	
Colour	<input checked="" type="checkbox"/>	<input type="checkbox"/>	E160a
Preservative	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Antioxidant	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavour enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914))	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Phosphate (only in meat products with additives E338-E341, E450-E452)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sweeteners	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains a source of phenylalanine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Presence of ingredients with allergenic potential

Category	Subject to labelling requirements in accordance with:		Contained in the product*3			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List*1	EU regulation n*2	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	skimmed milk powder, natural butter flavouring
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	skimmed milk powder, natural butter flavouring
Chicken`s eggs, eggs and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	whole egg
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour
Beef	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pork	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Chicken	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Shellfish and crustaceans and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	X		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cocoa butter, cocoa mass, fat reduced cocoa powder
Legumes	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof	X	X	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	451516 Macadamia nuts, other: may contain traces of nuts
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Glutamate (E620 to E625)	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10 mg/kg or 10 ml/l and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Carrots	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
*1	- Version 2011					
*2	- Regulation 2003/89/EG, regulation 2006/142/EG and regulation (EU) No. 1169/2011					
*3	- Please mark "?" if there is insufficient information available or if the article contains just traces of the pertinent substance. - Please mark "Yes" if the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over) - Please mark "No" if the article is free from mentioned substance					

5 Quality assurance / HACCP

Is the product tested under a foreign body and / or metal detector?		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is there an existing HACCP concept for the product		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the production operation certified:	<input type="checkbox"/> ISO 9001	<input checked="" type="checkbox"/> BRC	<input checked="" type="checkbox"/> IFS
		<input type="checkbox"/> Others If so, which?	

6 Nutritional information

In accordance with foodstuffs information regulation (FIC)
451512

Nutritional values per 100g according to TS product	
*Energy:	1878 kJ
*Energy:	447 kcal
*Fat:	18 g
Of which *saturates:	10,3 g
mono-unsaturates:	g
polyunsaturates:	g
*Carbohydrate:	66 g
Of which *sugars:	44 g
polyols:	g
starch:	g
Fibre:	1,7 g
*Protein:	4,5 g
*Salt:	0,6 g

*mandatory disclosures

451513

Nutritional values per 100g according to TS product	
*Energy:	1941 kJ
*Energy:	463 kcal
*Fat:	21,1 g
Of which *saturates:	12,5 g
mono-unsaturates:	g
polyunsaturates:	g
*Carbohydrate:	61,6 g
Of which *sugars:	42,3 g
polyols:	g
starch:	g
Fibre:	1,8 g
*Protein:	5,1 g
*Salt:	0,6 g

*mandatory disclosures

451515

Nutritional values per 100g according to TS product	
*Energy:	1913 kJ
*Energy:	456 kcal
*Fat:	20,6 g
Of which *saturates:	10,7 g
mono-unsaturates:	g
polyunsaturates:	g
*Carbohydrate:	61,8 g
Of which *sugars:	36,6 g
polyols:	g
starch:	g
Fibre:	1,3 g
*Protein:	5,1 g
*Salt:	0,6 g

*mandatory disclosures

451516

Nutritional values per 100g according to TS product	
*Energy:	2099 kJ
*Energy:	502 kcal
*Fat:	27,9 g
Of which *saturates:	14,7 g
mono-unsaturates:	g
polyunsaturates:	g
*Carbohydrate:	56,7 g
Of which *sugars:	37 g
polyols:	g
starch:	g
Fibre:	1,8 g
*Protein:	5,2 g
*Salt:	0,7 g

*mandatory disclosures

Values have been calculated: **Basis:** raw materials

Values have been determined by analysis: **Basis:**

Is the product vegetarian / ovo-lacto-vegetarian? Yes No
No ingredients of animal origin except for milk, milk components, eggs, egg components, honey

Is the product ovo-vegetarian? Yes No
No ingredients of animal origin except for eggs, egg components and honey

Is the product lacto-vegetarian? Yes No
No ingredients of animal origin except for milk, milk components, honey

Is the product vegan? Yes No
No ingredients of animal origin

Is the product suitable for the following diets? Yes No
Halal – If so, please add the current certificate.

Kosher – If so, please add the current certificate. Yes No

7 Traceability

The traceability of the product is ensured by means of the following designation / identification:

Article number Shelf life date Product code Batch number

The critical raw materials used can be identified by means of this designation / identification: Yes No

The raw materials and packaging materials used are specified Yes No Partly

8 Product-Parameter

8.1 Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value \geq target value). The designated tolerance values (upper limit value and lower limit value) refer to the single pieces and are valid for the complete scope of testing (piece \leq upper limit value resp. piece \geq lower limit value).

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	85	94	76

Parameter	Weight	Estimated baking loss
TS product weight after finishing according to baking instruction	Approx. 81g*	Approx. 4%*

*Guideline

This statement is depending on the initial value (legal tolerances) of the individual and technical feasibilities at the point in time of production

8.2 Microbiological parameters

Parameter	Unit	Deep-frozen products (dough: RD and PP)	
		Target value	Upper limit value
Aerobic mesophilic colony count	Cfu / g	-	-
Coagulase positive staphylococcus	Cfu / g	100	1000
presumed Bacillus Cereus	Cfu / g	100	1000
E. Coli	Cfu / g	100	1000
Mould	Cfu / g	10000	-
Salmonella	Cfu / 25 g	-	n.d.
Listeria monocytogenes	Cfu / g	-	100

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM:
The micro-biological parameters are examined as required in the context of an inspection scheme:

Yes No
 Yes No

9 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?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
If yes, does the product contain <2g artificial trans fatty acids per 100g fat?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
	Amount:	

10 Confirmation

The supplier/manufacturer of the product hereby confirms that the delivered product (all raw materials and packing materials included) conforms to the EU regulation and to the requirements of German foodstuffs laws (laws, regulations, guidelines and rules) in their current valid version.

The supplier/manufacturer confirms hereby that the delivered product does not contain or consist of genetically modified organisms (GVO) and that the product does not contain any ingredients made of GVO (according to regulation (EG) 1829/2003 and (EG) number 1830/2003). Accidental and technologically inevitable contaminations with genetically modified organisms up to a limit of 0.9% related to the respective ingredient are excluded. Appropriate confirmations provided by the suppliers are available.

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