

Genius Glutenfree Chocolate Muffin

1 General Information

Article number distributor	F000416
Article number Aryzta	822037
Designation in accordance with	Glutenfree chocolate muffin, ready baked, deep-frozen
food stuff laws FIC	
Country of production	England
Address of the distributor	Genius Foods Ltd.
	22 Northumberland Street
	South West Lane
	Edinburgh EH3 6JD

2 Product photo



3 Packaging and Handling

3.1 Packaging data

Pallet:	Cartons per pallet:	130	
	Layers per pallet:	10	
	Cartons per layer:	13	
	Pallet height incl. Euro-pallet [mm]:	1600	
	Total gross weight of pallet [kg]:	Ca. 178	
Carton:	External dimensions L x W x H [mm]:	310 x 215 x 145	
	Weight [g]: 113		
	Material:	Carton	
	Quantity per carton [each]:	6 (each with 2 muffins)	
	Net weight of carton contents [g]:	960	
Inner bag:	Dimensions [mm]:	190 x 80 x 115	
	Weight per inner bag [g]:	5	
	Material:	OPP	
	Quantity of inner bags per carton:	6	
Tray	Dimensions [mm]:		
	Weight per tray [g]:	9,4	
	Material:	rPET	
	Quantity of trays per carton:	6	
Baking cup	Dimensions [mm]:		
	Weight per baking cup [g]:	1,4	
	Material:	Paper	
	Quantity of baking cup per carton:	12	
Total packaging weight:	Carton + inner bag + tray + baking	216,2	
	cup [g]:		
EAN Carton:	5060195904892 EAN single	packaging: 5060195904885	



3.2 Product handling

Transport and storage conditions	-18°C Don`t refreeze once defrosted!
Shelf life from production date: (under correct storage conditions)	273 days
Handling recommendation:	Thawing at room temperature: 2,5 hours Shelf life after thawing: 18 days

4 Declaration of ingredients and additional information

Ingredients:

Sugar, EGG, chocolate pieces (13%) (cocoa mass, sugar, emulsifier: SOYA LECITHIN; natural flavour), rapeseed oil, rice flour, potato starch, maize flour, tapioca starch, humectant: vegetable glycerine; cocoa powder, water, maize starch, rice starch, concentrated fruit juice: apple juice, pear juice, grape juice; dried EGG, raising agent: disodium diphosphates, potassium hydrogen carbonate; EGG WHITE POWDER, emulsifiers: mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids; salt, stabiliser: xanthan gum; preservatives: potassium sorbate, calcium propionate; natural flavour.

Allergens and additives subject to labelling requirements in accordance with regulation for unpacked foodstuffs:

Contains allergens: Egg, soya

Contains additves: preservative

Is the product vegetarian / ovo-lacto-vegetarian?	🛛 yes	🗌 no
Is the product vegan?	yes	🖂 no
Is the product Halal?	🗌 yes	🖂 no
Is the product Kosher?	🗌 yes	🖂 no
Does the product contain alcohol (also alcohol as carrier for flavour)?	🗌 yes	🗌 no
If following ingredients are contained:		
Egg: hen housing:		
Lab: 🗌 animal / 🗍 microbial		

5 Quality assurance / HACCP

Is the product tested under a foreign body and / or metal detector?			Yes	🗌 No	
Is there an existing HACCP concept according to Codex Alimentarius				No No	
Is the production operation	🗌 ISO 9001	BRC		Others	
certified:				If so, which?	



6 Nutritional information

Nutritional values per 100g	☐ according to convenience grade ☐ according to TS product
Energy:	1629 kJ / 388 kcal
Fat:	16 g
Of which saturates:	3,2 g
Carbohydrate:	55 g
Of which sugars:	24 g
Protein:	4,9 g
Salt:	0,73 g

7 Produkt-Parameter

Parameter	Unit of measure	Target value
Weight per piece	g	160
Length	mm	190
Width	mm	80
Height	mm	115
Diameter	mm	-

8 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 currant 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.

Electronically generated document – valid without signature! Date: 01.08.2017