

Belgian Triple Chocolate Flowerpot Muffin

1 General Information:

Article number	Hiestand
Designation in accordance with food stuff laws FIC	Triple chocolate muffin
Production land	Ireland
Customs Code	19059070
EAN Number	5098807086902
Remarks	Vegetarian

- Vegan
- Vegetarian
- Eggs
- New specification
- Replaces specification of: 05.05.2017
- BRC-Certificate

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)		540 days
Recommended of shelf life of the ready baked product:		72.0 hours <input checked="" type="checkbox"/> at room temperature Remark: Shelf life: Day of defrost + 2 days
Recommendation of shelf life:		3.0 day(s) <input checked="" type="checkbox"/> at room temperature Remark: Shelf life after thawing at room temperature: Day of defrost + 2
Shelf life to customer		min 14 days
Thawing instruction:	Thawing / Defrosting time	2 hrs <input checked="" type="checkbox"/> at room temperature
Miscellaneous		Displayed product shelf life at store level: day of defrost + 2 days Keep frozen until required Defrost at room temperature for two hours Do not refreeze once thawed Do not bake

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	120	125	115
Width	mm	77	82	72
Height	mm	78	83	73

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	140	
	Layers per pallet:	10	
	Carton per layer:	14	
	Pallet height incl. Euro-pallet [mm]:	2010	
	Total gross weight of pallet [kg]:	approx. 464	
	Pallet Type:	UK	
Carton:	External dimensions L x W x H [mm]:	325 x 260 x 185	
	Weight [g]:	204.0	
	Quantity per carton [each]:	24	
	Net weight of carton contents [g]:	2880	
Inner bag:	Dimensions [mm]:	420 x 330	
	Weight per inner bag [g]:	1.0	
	Material:	Plastic	
	Quantity of inner bags per carton:	24	
	Inner bag closed:	Yes	
	Closing:	heat seal	
	Packed product:	Number of pieces in the carton:	24
		Dimensions [mm]:	77 x 78
		Description (Blister, sachet, tray ...):	film
		Material:	Plastic
		Weight per pack:	2.1
		Modified atmosphere:	0
Suitable for cooking, without harmful effect on the product or health:		0	
Suitable for microwave, no harmful effect on product and health:		0	
Separating layer:	Dimensions [mm]:	293 x 248 x 93	
	Weight per separating layer [g]:	45.0	
	Quantity of separating layers per carton:	1	
	Material:	Cardboard	
Foil:	Dimensions [mm]:	420 x 330	
	Weight per foil [g]:	1.0	
	Quantity of foils per carton:	24	
	Foil closed:	Yes	

	Closing:	heat sealed
	Material:	Plastic
Cake base:	Dimensions [mm]:	160 x 160
	Weight per cake base [g]:	1.1
	Quantity of cake bases per carton:	24
	Material:	Candor - paper case
Additional Information:	Gas Mixture if appropriate:	No
	Free from Staples:	1
	Individually wrapped?:	0

Others

Description:	Gross Weight
Weight (g):	3179

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:
sugar, Wheat Flour [WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thamin] (WHEAT flour), non hydrogenated vegetable oil (rapeseed), water, Filling with chocolate (10%) (sugar, Vegetable oils and fats (palm), fat reduced cocoa powder, Chocolate (sugar, cocoa mass, fat reduced cocoa powder), emulsifier E322 (SOYA), vanilla flavouring), liquid EGG, MILK chocolate chunks (5.3%) (sugar, whole MILK powder, cocoa butter, cocoa mass, emulsifier E322 (SOYA), natural flavouring), Cocoa Powder (4.4%), Dark chocolate chunks (2.8%) (sugar, cocoa mass, cocoa butter, emulsifier E322 (SOYA), natural vanilla flavouring), White chocolate chunks (2.1%) (sugar, whole MILK powder, cocoa butter, skimmed MILK powder, emulsifier E322 (SOYA), natural flavouring), Raising agents: E501, E450, E341, WHEAT starch, MILK Proteins, modified maize starch, emulsifiers (E471, E475), salt, Stabiliser: E415, Natural flavouring, acidity regulator E330.

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	
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Lactose	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Raw materials of animal origin	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Salt	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0.41
Palm oil	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	mass balance

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"/>	milk protein, skimmed milk powder, whole milk powder
Chickenegg, eggs and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	egg
soyprotein, soybeans, soylecithins and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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:	1702 kJ
	407 kcal
Fat:	21.1 g
of which saturates	5.3 g
Carbohydrate:	47.5 g
of which sugars:	36.4 g
Fiber:	3.4 g
Protein:	5.1 g
Salt:	0.4 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?	Yes, < 2g	
applicable value		

7 Further ingredient query

Has the end product been treated with nanotechnologie?	<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

<p>5408 24 Triple Chocolate Filled Flowerpot Muffins x 120 g A fully baked muffin filled with dark, milk and white chocolate chunks. The muffin is topped with milk chocolate chunks and injected with a smooth filling with chocolate.</p> <p>Ingredients: Sugar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Non Hydrogenated Vegetable Oil (Rapeseed), Water, Filling With Chocolate (10%) (Sugar, Vegetable Oils And Fats (Palm), Fat Reduced Cocoa Powder, Belgian Chocolate 10%) (Sugar, Cocoa Mass, Fat Reduced Cocoa Powder), Emulsifier E322 (SOYA), Vanilla Flavour, Liquid EGG, MILK Chocolate Chunks (5.3%) (Sugar, Whole MILK Powder, Cocoa Butter, Cocoa Mass, Emulsifier E322 (SOYA), Natural Vanilla Flavouring), Cocoa Powder (4.4%), Dark Chocolate Chunks (2.8%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier E322 (SOYA), Natural Vanilla Flavouring), White Chocolate Chunks (2.1%) (Sugar, Whole MILK Powder, Cocoa Butter, Skimmed MILK Powder, Emulsifier E322 (SOYA), Natural Vanilla Flavouring), Raising agents: E501, E450, E341, WHEAT Starch, MILK Proteins, Modified Maize Starch, Emulsifiers (E475, E471), Salt, Stabiliser: E415, Natural Flavouring, Acidity Regulator E330.</p> <p>For Allergens, including cereals containing gluten, see ingredients in CAPITALS. Suitable for vegetarians.</p> <p>Serving instructions: Thaw at ambient temperature for two hours and serve once defrosted. Do not rebake. Do not refreeze. Shelf life: Day of defrost + 2. Storage instructions: keep frozen at -18°C or below.</p>	<p>Average nutritional information per 100g</p> <table border="1"> <tbody> <tr> <td>Energy</td> <td>(1702kJ/407kcal)</td> </tr> <tr> <td>Total fat</td> <td>(21.1g)</td> </tr> <tr> <td>of which saturates</td> <td>(5.35g)</td> </tr> <tr> <td>carbohydrate</td> <td>(47.5g)</td> </tr> <tr> <td>of which sugars</td> <td>(36.4g)</td> </tr> <tr> <td>Dietary Fibre</td> <td>(3.4g)</td> </tr> <tr> <td>Protein</td> <td>(5.1g)</td> </tr> <tr> <td>salt</td> <td>(0.41g)</td> </tr> </tbody> </table> <p>Produced in Ireland. Cocoa, Dark, Milk and White Chocolate from EU and non-EU. ARYZTA, 14, Avenue Joseph Pardon Zac de Bel Air - Ferrières en Bré 77814 MARNE LA VALLÉE Cedex 3 France</p> <p>Net case weight: 2.880kg Gross case weight: 3.17kg</p>	Energy	(1702kJ/407kcal)	Total fat	(21.1g)	of which saturates	(5.35g)	carbohydrate	(47.5g)	of which sugars	(36.4g)	Dietary Fibre	(3.4g)	Protein	(5.1g)	salt	(0.41g)	<p><i>Hostand</i></p> <p>Batch Code: 157 7:57</p> <p>Best Before: 27/11/21</p>  <p>5 098807 086902</p>
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