

# **TECHNICAL SHEET**

LONG MUFFINS

EDIT DATE: 10/05/2022

TS-	REVISI
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### **PRODUCT DESCRIPTION and previous use:**

Product made from dough worked with flour and sugar in the oven, with which a dough is produced that is poured into paper capsules characteristic of the cupcake.

#### **INGREDIENTS:**

WHEAT flour, sugar, sunflower vegetable oil, fresh EGGS, raising agents (E-450i, E-500ii), stabilizer (E-420, E-422), WHEY, salt, preservatives (E-200, E-202), and lemon aroma.

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
<b>CEREALS with GLUTEN</b> & derivatives	Y		WHEAT
<b>CRUSTACEANS</b> & derivatives	Ν	Ν	
EGGS & derivatives	Y		
FISH & fish products	N	Ν	
SOYA & derivatives	Ν		
MILK & derivatives	Y		
<b>PEANUTS</b> and derivates	Ν	Ν	
NUTS & derivates	Ν	Ν	
CELERY & derivative	Ν	Ν	
MUSTARD & derivative	N	N	
SESAM GRAINS & derivative	N	N	
SULPHITES (<10ppm)	N	Ν	
Lupin & derivative	Ν	Ν	
Shells & derivative	Ν	Ν	

### MICROBIOLOGICAL CHARACTERISTICS:

Regulation 1441/2007 of 5 December 2007 amending RG 2073/2005 on microbiological criteria for foodstuffs.

Royal Decree 496/2010, of April 30, approving the quality standard for confectionery, pastry, pastry and pastry products.

MICROBIOLOGICAL SPECIFICATIONS			
MICROORGANISM	QUANTITY		
Aerobies	<500 ufc / g		
E.coli	Absence		
Staphylococcus aureus	Absence 0,1 g		
Sulfito reductores	<10 <sup>3</sup> ufc / g		
Moulds and yeasts	5x102 ufc/g		
Salmonella	Absence 25 g		
Listeria monocytogenes	Absence 25 g		



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product		
Energy Value (Kjul-Kcal)	1840 Kjul - 439kcal	
Fats	21,7 g	
Of which:		
Saturated	6,1 g	
Mono unsaturated		
Polyunsaturated		
Carbohydrate	56,3 g	
Of which:		
Sugars	30,7 g	
Polyalcohol's		
Starch		
Protein	4,7 g	
Fibre		
Salt	1,0 g	

### PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

6 months from packaging in good conservation conditions. Store in a dry and cool place, preferably at a temperature below 18°C.

### Types of MATERIALS used:

- 1. PET trays packaged with food polypropylene
- 2. Bulk individually packaged with food polypropylene
- All of this finally packaged in cardboard boxes.

### **Information about GMO:**

The product does not contain or is composed of Genetically Modified Organisms or ingredients produced from them. Therefore, it should not be labeled with regard to Genetically Modified Organisms according to regulations 1829/2003 and 1830/2003 of September 22.

### **LOGISTIC INFORMATION:**

	WRAPPED BULK
Internal CODE	04045
EAN CODE	
BOX EAN CODE	8410803060507
NET WEIGHT unit	57 g
UNIT/BOX	36
NET WEIGHT box	2 kg
BOX/PALET	153 cajas