



Client specification

Modified : Dec 11, 2023
Generated on : Jan 4, 2024 11:55 AM
Internal code : PF1045
Item code : 041575UC
Version : 12.1.11



Legal name Pure butter Madeleine, frozen
Commercial name Frozen pure butter madeleine H&S
Brand STM PRO
EAN Code 3178530415759
Best before date 728 D
Guaranteed shelf-life 485 D
Net weight 3.15 kg
Customs code 19059070
Marketing entity : S.A.S ST MICHEL BISCUITS , Z.I. 2, Bd de l'Industrie, Contres – F-41700
LE CONTROIS-EN-SOLOGNE

Plant	Address	Origin of production	Certifications
Commercy	ZAE La Canaire FR-55202 Commercy	Made in France	IFS

LABELLING

Ingredients list per component

wheat flour, sugar, **eggs** 23%, concentrated **butter** 22%, glucose syrup, raising agents: diphosphates and sodium carbonates (**wheat**), salt, natural flavouring

Allergens Contains : gluten, milk, egg
May contain : nuts, soya

GMO This product is not subject to the duty of GMO labelling according EC regulations 1829/2003 and 1830/2003

Ionization Product not subject to the duty of labelling regarding ionization , according to regulation (EC) 1169/2011

Nanotechnologies Absence of ingredients, additives, technical aids containing nanotechnologies, according to the French law « arrêté français du 5 mai 2017 »

Contaminants and pesticides In compliance with the regulation (EC) 2023/915 and its amendments + (EC) 396/2005 and its amendments

S.A.S ST MICHEL BISCUITS
au capital de 23 534 000 € - RCS Blois B 421 019 951 - N° TVA : FR70 421 019 951
Z.I. 2, Bd de l'Industrie, Contres – F-41700 LE CONTROIS-EN-SOLOGNE - Tél : 02.54.79.79.79



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Storage conditions for the customer

Store at -18°C. Do not refreeze after defrosting. The products should be consumed within 24 hours if kept in the open air or within 5 days if kept in a closed package

Preparation tips

Put frozen in the oven for 6 min at 190°C. Leave then at room temperature for 20 minutes before serving

COMPOSITION

Ingredients	% mixed ingredient (before baking)	% QUID
wheat flour	26.9%	28.7%
sugar	21.9%	23.9%
eggs	21.5%	23.5%
concentrated butter	20.6%	22.5%
water	5.6%	
glucose syrup	2%	2.2%
raising agents: diphosphates and sodium carbonates (wheat)	0.9%	1%
salt	0.5%	0.5%
natural flavouring	0.1%	0.1%
Total	100%	

Percentages may vary slightly, depending on process and ingredients adjustments, guaranteeing the ingredients order and the % labelled in the ingredient list

* The European regulation No. 1169/2011 organizes the European rules in order to define and declare the ingredient list. Based on Article 18, the majority of food ingredient list is expressed as follows: "it shall include all the ingredients of the food, in descending order of weight, as recorded at the time of their use in the manufacture of the food". However based on the Annex VIII, pt4., (a) it is defined that "where foods have lost moisture following heat treatment or other treatment, the quantity shall be expressed as a percentage which shall correspond to the quantity of the ingredient(s) used, related to the finished product" corresponding to the column "% ingredients after cooking step". Therefore, our packaging mentions percentage corresponding to the finished products, and not the use in the manufacture of the food (= % ingredients in the recipe). Only use in the manufacture can be expressed in total of 100%.

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NUTRITION DECLARATION

	Values for 100g	Values for 1 serving (45 g)	Unit	% of IR* (45 g)
Energy	1,864	839	kJ	10% of 8400kJ
Energy	446	201	kcal	10.1% of 2000kcal
Fat	25	11	g	15.7% of 70g
of which saturates	16	7.2	g	36% of 20g
Carbohydrate	49	22	g	8.5% of 260g
of which sugars	26	12	g	13.3% of 90g
Fibre	1	< 0.5	g	1.8% of 25g
Protein	5.8	2.6	g	5.2% of 50g
Salt	1.1	0.5	g	8.3% of 6g

*Reference intakes of an average adult (8400kJ / 2000kcal)

MICROBIOLOGICAL CHARACTERISTICS

Aerobic mesophilic flora 30 ° C	< 10 000 UFC/g	Escherichia coli	< 10 UFC/g
Salmonella	Not detected / 25g	Yeast	< 500 UFC/g
Mold	< 500 UFC/g	Listeria monocytogenes counts	< 100 UFC/g

TRACABILITY

Batch code example :	YYXXDXDLL - YY: year; XXX: production day; D: production factory code; LL: production line
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