



Client specification

Modified : Feb 25, 2024
Generated on : Jul 13, 2023 10:34 AM
Internal code : PF1166
Item code : 041688UC
Version : 12.3.4



Legal name Madeleine filled with chocolate and hazelnut spread (19%), frozen
Commercial name Madeleine surgelée fourrée à la pâte à tartiner chocolat et noisettes 56g
Brand STM PRO
EAN Code 3178530416886
Best before date 728 D
Guaranteed shelf-life 485 D
Net weight 3.584 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

sugar, **wheat** flour, rapeseed oil, **eggs** 14%, concentrated **butter**, **hazelnuts** 2.5%, glucose syrup, low-fat cocoa powder, skimmed-**milk** powder, chocolate 0.9% (sugar, cocoa mass), raising agents: diphosphates and sodium carbonates (**wheat**), salt, emulsifier: lecithins (**soya**), natural flavouring, natural vanilla flavour

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

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 »

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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- Contaminants and pesticides** In compliance with the regulation (EC) 2023/915 and its amendments + (EC) 396/2005 and its amendments
- Storage conditions** Frozen product, keep in the freezer at - 18 °C. 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 still frozen in the oven for 6 min at 190°C. Then leave at room temperature for 20 minutes before serving.

COMPOSITION

Ingredients	% QUID
sugar	29%
wheat flour	24%
rapeseed oil	17%
eggs	14%
concentrated butter	4.5%
hazelnuts	2.5%
glucose syrup	1.9%
low-fat cocoa powder	1.6%
skimmed-milk powder	1.1%
chocolate (sugar, cocoa mass)	0.9%
raising agents: diphosphates and sodium carbonates (wheat)	0.9%
salt	0.4%
emulsifier: lecithins (soya)	0.1%
natural flavouring	0.1%
natural vanilla flavour	0.01%

Percentages may vary slightly, depending on process and ingredients adjustments, guaranteeing the ingredients order and the % labelled in the ingredient list
* in compliance with European Regulation (EC) 1169/2011



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NUTRITION DECLARATION

	Values for 100g	Values for 1 serving (56 g)	Unit	% of IR* (56 g)
Energy	1,952	1,093	kJ	13% of 8400kJ
Energy	467	262	kcal	13.1% of 2000kcal
Fat	26	15	g	21.4% of 70g
of which saturates	6.6	3.7	g	18.5% of 20g
Carbohydrate	52	29	g	11.2% of 260g
of which sugars	33	18	g	20% of 90g
Fibre	1.7	1	g	3.8% of 25g
Protein	5.5	3.1	g	6.2% of 50g
Salt	0.91	0.51	g	8.5% 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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