

TECHNICAL SHEET



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|-------------------------|------------|-----------|
| Creation date : | 20/02/2019 | Version : |
| Product revision date : | 25/07/2019 | 10,2 |

General information

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|-----------------------------------|---|
| Product name | Petite Madeleine Salée / façon olivade / Petite Provençale (Olive & Herbes de Provence) |
| Legal name | Madeleines surgelées aux olives avec arôme naturel / Frozen madeleines with olives |
| Brand name | St Michel |
| Item code SMB | 041760 |
| Supplier name | St Michel Biscuits |
| Supplier address | 2 boulevard de l'Industrie Contres - 41700 Le Controis en Sologne - France |
| Manufacturing factorie(s) name(s) | St Michel Commercy |
| Factory address | ZAE La Canaire - 55202 Commercy France |
| Certification ISO, IFS, BRC | IFS, BRC |
| Product certification | - |
| HACCP system | Yes for consultation on site |
| Manufacturing Origin | Made in France |
| EAN Code | 3178530417609 |

Detailed information

| Values below expressed in | piece <input type="checkbox"/> | pack <input type="checkbox"/> | ration <input type="checkbox"/> | cardboard <input checked="" type="checkbox"/> | Tolerances |
|--|--------------------------------|-------------------------------|--|---|------------|
| Net weight in gram | | | 1300 | | +/- |
| Gross weight in gram | | | 1495 | | |
| Net weight in oz | | | 45,86 | | +/- |
| Gross weight in oz | | | 52,73 | | |
| Date identification | | | DD/MM/YYYY | | |
| Batch codification | | | 9013 : 9=year, 01 =number of the week, 3=number of the day | | |
| Guaranteed product life after thawing (days) | | | 1 jour | | |
| Target Diameter (mm) | | | - | | +/- |
| Target Length / Depth (mm) | | | 283 | | +/- |
| Target Width (mm) | | | 224 | | +/- |
| Target Height (mm) | | | 148 | | +/- |

Composition*

| Ingredients | Derived from | % (QUID - as indicated on the pack) |
|------------------------------|--------------|-------------------------------------|
| wheat flour | vegetal | |
| rapeseed oil | vegetal | |
| eggs | animal | 21 |
| sugar | vegetal | |
| olive purée | vegetal | 7,4 |
| wheat starch | vegetal | |
| raising agent | synthetic | |
| salt | mineral | |
| herbs of Provence | vegetal | 0,7 |
| dried green and black olives | vegetal | 0,6 |
| powdered whey | animal | |
| basil | vegetal | |
| rosemary | vegetal | |
| oregano | vegetal | |
| peppers | vegetal | |
| stabilizer | synthetic | |
| naturel flavourings | vegetal | |

* The allergens declaration is understood in relation with the European Rule n° (CE) 1169/2011

Ingredient list + crossed contamination (as per indicated onto the pack)

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| <p>Frozen madeleines with olives Ingredients: wheat flour, rapeseed oil, eggs 21%, sugar, olive purée 7,4% (black olives 7%, salt), wheat starch, raising agent: diphosphates and sodium carbonates (wheat), salt, herbs of Provence 0,7% (rosemary, thyme, savory, basil, marjoram), dried green and black olives 0,6%, powdered whey (milk), basil, rosemary, oregano, peppers, stabilizer: ferrous gluconate, natural flavourings.</p> | |
| Allergens in the product : | Contains : wheat, eggs, milk |
| Cross contamination: | May contain : soya, nut, celery |

Nutritional facts*

| | For 100g | For 1 portion (g) | 13 |
|------------------------|----------|-------------------|----|
| Energy (kJ) | 1897 | 247 | |
| Energy (kcal) | 457 | 59 | |
| Fat (g) | 33 | 4,3 | |
| of which saturated (g) | 3,2 | 0,4 | |
| Carbohydrate (g) | 31 | 4,0 | |
| of which sugars (g) | 9,3 | 1,2 | |
| Dietary fibre (g) | 6,9 | 0,9 | |
| Proteins (g) | 6,2 | 0,8 | |
| Salt (g) | 1,6 | 0,21 | |
| Sodium (mg) | 630 | 0 | |
| Trans fat (g) | | 0 | |
| Cholesterol (mg) | | 0 | |
| Iron (mg) | | 0 | |
| Potassium (mg) | | 0 | |
| Calcium (mg) | | 0 | |
| Vitamin A (µg) | | 0 | |
| Vitamin C (mg) | | 0 | |
| Vitamin D (µg) | | 0 | |

* In acc. with the tolerances defined in DG SANCO guidebook (december 2012)

Bacteria*

| | |
|--------------------|----------------|
| Totale plate count | < 10 000 UFC/g |
| Escherichia coli | < 10 UFC/g |
| Salmonella | Abs/25g |
| Yeast | < 500 UFC/g |
| Mould | < 500 UFC/g |

* In acc. with criteria defined in Regulation EC 2073/2005 and french inter-branch criteria

Toxicology, GMO, ionisation characteristics

| GMO | NO GMO and modifications (regulation EC-1829-1830/2003) |
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| Ionisation | NO |
| Dioxins, heavy metals, mycotoxins, pesticides : in conformity with the regulation EC-1881/2006 and modifications + EC-396/2005 and modifications | |

Storage conditions

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| Frozen product, keep in the freezer at -18°C. Do not refreeze after defrosting |
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Instructions for use

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| Put the madeleines still frozen on rack. Put them in the oven preheated to 190°C. Take out after 3 min . Let cool for 10 min before serving |
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