

PRODUCT SPECIFICATION SHEET



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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.


Product Family: AMERICAINE

Product Range: Muffins

Catalogue code : 10096

Product commercial designation: Muffin Red Velvet

Product legal designation : Muffin with 8% white fat based filling, decorated with 7% butter crumbles; completely baked and deep-frozen

Product marketing advantages :

| Product state | Process (Tick the boxes) | |
|---------------|--------------------------|---|
| unbaked | | |
| pre-proved | to defrost | |
| stone baked | to prove | |
| part-baked | ready to bake | X |
| baked | ready to serve | |
| iced | | |

Unit unbaked/ part-baked net weight (kg) : Fedipal product code: 682220
Unit baked net weight (kg) : 0,120

List of ingredients :

sugar, WHEAT FLOUR, EGG, vegetable oils (rapeseed, palm), 8 % raspberries, colouring food (beetroot juice concentrate), 2 % BUTTER, SWEET WHEY POWDER, SKIMMED MILK POWDER, LACTOSE, modified starch, salt, raising agents: diphosphates, sodium carbonates; corn starch, emulsifiers: mono-and diglycerides of fatty acids, propane-1,2-diol esters of fatty acids, sunflower lecithins; acid: citric acid; thickener: xanthan gum; natural flavouring, colour: carmines; flavourings. May contain traces of soy, sesame, nuts, lupins and sulfites. Wheat flour and raspberries from EU.

Processing Guidelines:

Defrost muffins covered at room temperature for about 90 minutes

Packaging :

| | |
|-------------------------|------|
| Number of units/box : | 24 |
| Number of bags/box : | 1 |
| Number of units/bag : | 24 |
| Box net weight (kg) : | 2,88 |
| Box gross weight (kg) : | 3,17 |

Product dimensions (mm) Target/ Tolerance:

| | |
|------------|-------------|
| Length : | |
| Width : | |
| Height : | |
| Weight : | 114,6-125,4 |
| Diameter : | |

Shelf life and storage conditions of frozen product (BBD) :
 365 days at -18°C

Shelf life and storage conditions after defrosting :

Intended for immediate consumption after defrosting. After thawing the product has to be consumed within 24 hours (storage at room temperature). Do not refreeze a defrosted product

Palettisation:

| | |
|----------------------------|------|
| Number of layers/pallet : | 10 |
| Number of boxes/layer : | 10 |
| Number of boxes/pallet : | 100 |
| Pallet net weight (kg) : | 288 |
| Pallet gross weight (kg) : | 342 |
| Pallet height (m) : | |
| Pallet type : | euro |

Packaging details (material, colour, weight, thickness, dimensions):

| Primary : | Aprox. weight (kg) | Material, colour, thickness, recyclable | Dimensions (mm) (external dimensions for the box) |
|--------------|--------------------|---|---|
| gusseted bag | 0,013 | gusseted bag 0,018mm | |
| Secondary : | | | |
| box | 0,234 | white unprinted corrugated cardboard | 397 x 237 x 165 |
| Tertiary : | | | |
| pallet | 25 | | |

Accessories (spoons, commercial individual bags,... :
DO NOT FILL IN

| | |
|--|--------|
| Maximum shelf life acceptable to reception | months |
| Maximum shelf life acceptable to delivery | months |

Nutritional values :

| Calculated parameters | g/ for 100g of product as sold | g/ for 100g of product as consumed |
|-----------------------------|--------------------------------|------------------------------------|
| Nutritional value (kcal) | 389 | 389 |
| Nutritional value (kJ) | 1630 | 1630 |
| Proteins | 4,90 | 4,90 |
| Assimilable carbohydrates | 49,50 | 49,50 |
| Sum of sugar | 30,70 | 30,70 |
| Total fat | 18,80 | 18,80 |
| Saturated fatty acids | 4,00 | 4,00 |
| Trans fatty acids | | |
| Unsaturated fatty acids | | |
| Monounsaturated fatty acids | | |
| Polysaturated fatty acids | | |
| Ashes | | |
| Food fibers | 1,40 | 1,40 |
| Sodium / Salt | 0,84 | 0,84 |

Ionization:
GMO Status: Not labelling according to the regulations CE 1829 and 1830/2003

Nutritional intolerance* :

| Suitable for : | Yes / No |
|-------------------------------|------------|
| Vegetarians | yes |
| Vegans | No |
| Major allergens : | **Yes / No |
| Gluten containing cereals | Yes |
| Crustaceans | No |
| Eggs | Yes |
| Fish | No |
| Peanut | No |
| Soya | No |
| Milk and dairy products | Yes |
| Nuts | No |
| Celery | No |
| Mustard | No |
| Sesame | No |
| Sulphites and sulphur dioxide | No |
| Lupin | |
| Mollusks | No |
| Présence : | |
| Alcohol | No |
| Porc meat and by-products | No |
| Wheat flour (%) | % |
| * : Presence in the product | |

May contains traces of :

soya, nuts, sesam, lupine, sulfites

Batch number localization and signification :
Physical chemistry criterias :

Humidity :

Aw :

Animal fat (%) :

Vegetal fat (%) :

Organoleptic criterias :
Visual: round, red, baked sponge cake with golden-yellow to brownish crumble garnish in a white muffin - paper baking cup; raspberries possibly sporadically visible in the crumb; white discoloured injection puncture possible in the centre - due to fatty filling; typical muffin top shape, mushroom-like

Colour :
Savour : sweet, greasy, like raspberries and sponge cake (muffin), no foreign taste

Smell : fresh, fruity like raspberries and sponge cake (muffin), no foreign odour

Barcode GS1-128 on the box label :

Ean collis: 04032202822209

Custom code :

19059070

Approved by:

Quality department

Editing date :

05/02/2024-CC

Date of last revision :
Microbiological standards (cfu/g) :
Germ Results

Total flora <1 000 000

Enterobacteriaceae <100

Salmonella

Listeria

Germ Results

Mould <1 000

E. coli <10

Staphylococcus with coagulase + <100

Bacillus cereus <100