

Product Data Sheet

Code: GRPQ-PG001-A9 Effective date: 01/02/2023 Issue date: 30/01/2023

Code: QP-09-399-23_V1 Issue date: 31/07/2023 Version: 1.0

RECEIVED
Thomas Ridley QC Dept
12:10, 26 Sep 2024

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

MUFFIN WITH NUTELLA

Dose/Recipe: SIC CODE 77S51168_002.

COMMERCIAL NAME: different according to the market areas, please refer to the product label.

PRODUCER SITE AND ADDRESS:

Italy - Fresystem SPA Fresystem spa - Via Riviera di Chiaia, 215-80121 Napoli.

Factory in: zona Industriale ASI- Località Pascarola-80023 Caivano (Na).

INGREDIENTS:

sugar, HAZELNUT spread with cocoa 16,5% (sugar, palm oil, HAZELNUTS 13%, skimmed MILK powder 8,7%, fat-reduced cocoa 7,4%, emulsifier lecithins (SOYA and/or sunflower), vanillin), WHEAT flour, vegetable oils (palm, coconut), EGGS 8,5%, YOGURT (heat treated 6,5%), sourdough 6,5% (water, WHEAT flour), water, EGG's yolk 4,5%, WHEY powder, modified starch, raising agents (disodium diphosphate, sodium hydrogen carbonate), WHEAT gluten, emulsifier (mono-and diglycerides of fatty acids), flavourings, thickeners (xanthan gum, guar gum), salt.

ADDITIVES:

modified starch, emulsifier (mono-and diglycerides of fatty acids, emulsifier lecithins (SOYA and/or sunflower)), raising agents (disodium diphosphate, sodium hydrogen carbonate), thickeners (xanthan gum, guar gum).

Allergens Cross-Contamination:

Cereals Containing Gluten And Products Thereof (Cereals - Rye, Cereals - Barley, Cereals - Oats, Cereals - Spelt), Peanuts & Products Thereof, Nuts & Products Thereof (Nuts - Almonds, Nuts - Walnuts, Nuts - Cashews, Nuts - Pecan Nuts, Nuts - Brazil Nuts, Nuts - Pistachio Nuts, Nuts - Macadamia/queensland Nuts), Mustard & Products Thereof, Sesame Seeds & Products Thereof, Oranges, Apples, Buckwheat, Other Tree Nuts (Other Tree Nuts - Coconut, Other Tree Nuts - Walnut).

PRODUCT DESTINATION: human consumption.

NUTRITION INFORMATION:

	Unit	Per 100 g Per piece (86g)		(%*) per (86g)
Energy value	kJ/kcal	1713 / 409	1474 / 352	18
Fat	g	19.9	17.1	24
of which Saturates	g	8.5	7.3	37
Total Carbohydrates	g	51.0	43.9	17
of which Sugars	g	33.5	28.8	32
Protein	g	6.0	5.2	10
Salt	g	0.605	0.520	9

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



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 Yes
 No

 USE OF GENETICALLY MODIFIED ORGANISM (GMO):
 x
 Ex Reg. Ce n° 1829/2003

	Substances: Contained in product Ingredients:				
Nr	Substances.	Yes	No	iligiedients.	
1	Cereals containing Gluten & product thereof	X	140		
		^		WHEAT flour, sourdough (WHEAT flour),	
2	Cereals - wheat	Х		WHEAT gluten	
3	Cereals - rye	х		from Cross-Contamination	
4	Cereals - barley	х		from Cross-Contamination	
5	Cereals - oats	х		from Cross-Contamination	
6	Cereals - spelt	х		from Cross-Contamination	
7	Cereals - kamut		x		
8	Crustaceans & product thereof		x		
9	Eggs & product thereof	x		EGGS, EGG's yolk	
10	Fish & product thereof		х		
11	Peanuts & product thereof	х		from Cross-Contamination	
12	Soya & product thereof	х		SOYA lecithin	
13	Milk & product thereof (including lactose)	x		skimmed MILK powder, YOGURT, WHEY	
1.4	Nuts & product thereof	.,		powder	
_	Nuts - Almonds	X		from Cross-Contamination	
_	Nuts - Aimonas Nuts - Hazelnuts	x		HAZELNUT	
_	Nuts - Malnuts	x		from Cross-Contamination	
	Nuts - Cashews			from Cross-Contamination	
_	Nuts - Casnews Nuts - Pecan nuts	x		from Cross-Contamination	
_	Nuts - Brazil nuts	x		from Cross-Contamination	
_	Nuts - Pistachio nuts	X		from Cross-Contamination	
	Nuts - Macadamia/Queensland nuts	x		from Cross-Contamination	
_	Celery & products thereof	^	x	nom cross contamination	
	Mustard & products thereof	х	^	from Cross-Contamination	
	Sesame seeds & products thereof	x		from Cross-Contamination	
	Sulphur dioxide & sulphites > 10 ppm		х		
	Lupin & products thereof		x		
	Molluscs & products thereof		x		
	Oranges	х		from Cross-Contamination	
_	Kiwi fruit		х		
31	Peaches		х		
32	Apples	х		from Cross-Contamination	
33	Mushrooms		x		
34	Gelatine		x		
35	Mango & products thereof		х		
36	Yams		x		
37	Buckwheat	х		from Cross-Contamination	
38	Tomatoes		x		
39	Other tree nuts	х			
	Other tree nuts - beech nut		x		
	Other tree nuts - chestnut		x		
42	Other tree nuts - chinquapin		x		
43	Other tree nuts - coconut	х		vegetable oil (coconut), from Cross- Contamination	
44	Other tree nuts - ginko nut		х		
	Other tree nuts - hickory nut		х		
	Other tree nuts - lichee nut		х		
	Other tree nuts - pine nut		х		
	Other tree nuts - pili nut		х		
	Other tree nuts - shea nut		х		
	Other tree nuts - walnut	х		from Cross-Contamination	
_	Beef		х		
52	Chicken		x		
_	Pork		x		
	Bee pollen		x		
	Royal Jelly		x		
	Propolis		x		
57	Latex naturally occuring (Hevea Braziliana spp)		x		



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ORGANOLEPTICAL CHARACTERISTIC:

Product Description: soft muffin already cooked, golden, with rounded tips baking cup and Nutella logo printed on it. The muffin is filled with Nutella.

Color: the product is golden outside and Nutella is brilliant brown (the edges could be darker).

Consistency: soft, with a creamy filling.

Odour: the product odour is delicate, typical of an oven-cooked muffin and the cream has the typical smell of Nutella.

Taste: sweet, typical of a cooked muffin filled with Nutella.

MICROBIOLOGICAL CHARACTERISTICS:

	Indicative value (m)	Unit	Method
Total plate count 30°C	< 1000	CFU/g	ISO 4833-1
Enterobacteriaceae	≤10	CFU/g	ISO 21528-2
Salmonella spp	Non detectable	CFU/250g	ISO 6579-1
Moulds	<10	CFU/g	NF V08-59
Yeasts	<10	CFU/g	NF V08-59

I. v. = last version

STORAGE CONDITIONS:

Finished product storage conditions: T ≤ -18°C. Must be stored away from strongly smelling goods.

TRANSPORT CONDITIONS:

DEEP FROZEN PRODUCT : T ≤ -18°C.

PRODUCER/PRODUCT CERTIFICATIONS:

>ISO:

Fresystem spa (Napoli – Italy):	ISO 9001:2015	not certified.	
>FSSC:			
Fresystem spa (Napoli – Italy):	FSSC 22000: 2018	not certified.	

rresystem spa (Napon – Italy).	F33C 22000. 2016	not certined.	

>RSPO:

Fresystem spa (Napoli – Italy):	certified.	
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