

TECHNICAL SHEET

Muffin Blueberry Double

Product

Description	Muffin with blueberry pieces and a blueberry inclusion
Article code	MBBESDT3CC
Net weight per piece	105 g (approximately)
Dimension per piece: diameter	75 mm (approximately) (top side)
height	70 mm (approximately)



Ingredients

sugared egg (barn) (**EGG**) (egg, sugar), wheat flour (**GLUTEN**), blueberry filling 14.3% (bilberries 70.0%, glucose syrup, gelling agent: modified starch E1442; acidity regulators: citric acid E330, sodium citrate E331; preservative: potassium sorbate E202; natural flavour), vegetable oils (rapeseed, sunflower), bilberries 7.1%, sugar, modified starch, sweet whey powder (**MILK**), raising agent: disodium diphosphate E450i, sodium bicarbonate E500ii; humectant: glycerine E422; emulsifier: sodium stearyl-2-lactylate E481; flavour, salt. May contain traces of: **NUTS**.

Declaration on label or packaging:

Ingredients: WHEAT flour (contains gluten), sugar, barn EGG, blueberry filling 14% (bilberries 70%, glucose syrup, gelling agent: E1442; acidity regulators: E330, E331; preservative: E202; flavour), vegetable oils (rapeseed, sunflower), bilberries 7%, modified starch, sweet whey powder (MILK), raising agent: E450i, E500ii; humectant: E422; emulsifier: E481; flavour, salt. May contain traces of: NUTS. Produced with bilberries from EU and non-EU countries

Conservation and serving instructions

Storage temperature	At -18 °C maximally
Shelf life at -18°C	18 months after production date (see packaging)
Preparation	Defrost for 2 hours at ambient temperature
Shelf life after defrosting	Maximally 4 days in the fridge (below 7 °C) or 2 days at room temperature
Frozen product	Do not refreeze a defrosted product

Nutritional values *

	Per 100 g	RI ** / 100 g	Per 105 g ***	RI / 105 g
Energy	330 kcal 1383 kJ	16%	346 kcal 1452 kJ	17%
Fat	15,2 g	22%	16 g	23%
of which saturates	2,1 g	11%	2,3 g	11%
Carbohydrate	43,5 g	17%	45,6 g	18%
of which sugars	25,7 g	29%	26,9 g	30%
Fibre	1,5 g	6%	1,6 g	6%
Protein	4,3 g	9%	4,5 g	9%
Salt	0,91 g	15%	0,95 g	16%

* Based on calculations
** RI = reference intake. Reference intake for an average adult (8400 kJ/2000 kcal).
*** 1 portion is 105 g. This packing contains 20 portions.

NUTRI-SCORE



Nutri-Score D

Allergens information

Legal allergens

01. Gluten (wheat, rye, barley, oat, spelt, kamut)	+
02. Crustaceans	-
03. Egg	+
04. Fish	-
05. Peanuts	-
06. Soy	-
07. Milk (including lactose)	+
08. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, Macadamia or Queensland nuts)	?
09. Celery	-
10. Mustard	-
11. Sesame	-
12. Sulphites (E220-E228) >10 ppm	-
13. Lupine	-
14. Molluscs	-

+: present | -: absent | ?: may contain traces or not enough information available

Additional allergens

Not enough information available Please contact Galana for specific information
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Diet information

Is the product produced in a nut free production area?	NO		
Is the product suitable for Coeliacs?	NO		
Is the product suitable for vegetarians?	YES		
Is the product suitable for vegans?	NO		
Is the product suitable for a Kosher diet?	NO	Certified?	NO
Is the product suitable for a Halal diet?	YES	Certified?	YES

Packaging

Primary packaging			
Cup	Paper tullip form	1,42 g	
Blister	Carton	113 g	385 x 287 x 83 mm
Flowpack	Shrink foil polyolefin 19µm ca 5g		
Box	None		-
Pieces per packing	20 piece(s)		
Net weight	2100 g	with €	
Gross weight	2243 g		
EAN packaging			
Secondary packaging			
Carton	Carton (wrap-around)	184 g	392 x 301 x 107 mm
Packings per carton	1 packing(s)		
Pieces per carton	20 pieces		
Net weight	2,1 kg	with €	
Gross weight	2,4 kg		
EAN carton	5414818037861		
Tertiary packaging			
	EURO pallet (800 x 1200 mm)		INDUSTRY pallet (1000 x 1200 mm)
Cartons per layer	8		0
Layers per pallet	16		16
Cartons per pallet	128 cartons		
Packings per pallet	128 packings		
Pieces per pallet	2560 pieces		
Total pallet weight	Approximately 334 kg (pallet included)		
Total pallet height	188 cm (with pallet)		188 cm (with pallet)

Microbiological data *

	Target	Tolerance	End of shelf life
Total aerobic plate count (30 °C)	<100.000 cfu/g	<500.000 cfu/g	<1.000.000 cfu/g
<i>E. coli</i>	<10 cfu/g	<100 cfu/g	<100 cfu/g
<i>Salmonella</i> spp.	Absent in 25 g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Absent in 25 g	<100 cfu/g	<100 cfu/g
Coagulase positive staphylococci	<100 cfu/g	<1000 cfu/g	<1000 cfu/g
<i>B. cereus</i>	<100 cfu/g	<3000 cfu/g	<3000 cfu/g
Yeasts	<100 cfu/g	<100 cfu/g	<100.000 cfu/g
Moulds	<100 cfu/g	<100 cfu/g	No visual mould growth

* Based on literature data from Ghent University

Physicochemical data

Dry matter	65,5%		
pH value			
aw value			
X-ray detection	YES	Glass: 5 mm ceramics: 3,969 mm stainless steel: 1,2 mm	
Metal detection	NO	-	

(control frequency: every 2h)

Conformity declaration

Galana NV hereby declares that no genetically modified organisms have been used for the production of its products. Hence, no specific labelling is required within the scope of Directives No. 1829/2003 and 1830/2003 of 22 September 2003 on genetically modified food and feed.

None of our products or their ingredients have been submitted to ionising radiation. Therefore our products are in accordance with the Royal decree of March the 12th 2002 on the treatment of food and food ingredients with ionising radiation.

Galana guarantees that all products meet the relevant and valid national and European legal provisions (laws, guidelines, regulations). In particular, our products are in accordance with the prescriptions of Regulation 1334/2008/EU on flavourings and certain food ingredients with flavouring properties for use in and on foods and Directive 2008/128/EU laying down specific purity criteria concerning colours for use in foodstuffs. The primary packaging used is in accordance with the valid Belgian and European legislation (1935/2004/EU 2002/72/EU, 2011/10/EU...). The labeling of all our products is in accordance with EU Regulation 1169/2011 on the provision of food information to consumers.

Disclaimer

These data are correct, according to the facts in our possession on the date of publication of this document. All figures are average, based on calculations. The pictures are an indication and small deviations in the real product are possible. The preparation and serving instructions serve only as information. Galana is not responsible for faulty applications as this is beyond our control.

For Galana



Valerie Van Craeyveld, Quality Manager

Stamp

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