

PRODUCT SPECIFICATION SHEET

VANILLA MUFFIN FROZEN

Supplier	The Food Factory
Address of Manufacturing Site	BLB009Y, Bulebel Industrial Estate, Żejtun, ZTN3000, Malta, EU

Recipe Code SUE	B-MUFFIN-02
V2	

Storage Instructions	Store frozen at -18°C. Defrost for 6-8 hours.
Baking / Heating Instructions	NA

Shelf life	1 Year from production	
Barcode of 1 piece	535 0295 77 288 1	
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Barcode of Box X 60	535 0295 77 289 8	
Net Weight by Unit	160g	
Ву Вох	9.6Kg	
Pieces per Pack	20 Individually packed pieces per box	
Individual packaging	Lotus Cup Round – White paper	
	Carton Box	

Ingredients: Allergens are in BOLD CAPITALS

Plain Cake (Sugar, **WHEAT** Flour, Modified Starch E1422, Palm Oil, **WHEY POWDER**, Humectant E420, **WHEAT GLUTEN**, Rapeseed Oil, Emulsifier E471, Salt, Raising Agent E575, Glucose Syrup, Raising Agent E500, Raising Agent E450, **MILK PROTEIN**, Flavor), **EGGS**, Sunflower Oil, Water, Vanilla Paste 2% [Glucose Syrup, Water, Flavoring (Natural and Artificial Flavors), Vanilla 0.3%, Stabilizer E406, Color E101, E160a].

Ingredient	Weight (g)	%	Country of Origin
Plain Cake	88.5	50.5	Denmark



TOTAL	175g	Cooking loss 8.5% → 160g	
Vanilla Paste	4	2	Italy
Water	19.5	11	Malta
Sunflower Oil	31	17.5	Bulgaria
Eggs	32	18.5	Italy

Allergen Information				
	In Product Yes / No	Cross – Contamination Risk Yes/ No		
Cereals containing Gluten	YES	/		
Milk	YES	/		
Eggs	YES	/		
Soybeans	NO	YES		
Nuts	NO	YES		
Sulphur Dioxide & Sulphites	NO	YES		
Sesame Seeds	NO	YES		
Peanuts	NO	YES		
Mustard	NO	NO		
Celery	NO	NO		
Lupin	NO	NO		
Fish	NO	NO		
Crustaceans	NO	NO		
Molluscs	NO	NO		

Suitability	Yes / No
Vegetarian	YES
Vegan	NO
GMO presence	NO

 "To whom it may concern, This is to certify that the product VANILLA MUFFIN FROZEN produced by The Food Factory at Bulebel Industrial Estate, BLB009Y, Żejtun is compliant with the Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC, and the product VANILLA MUFFIN FROZEN does not require mentioning of the words: "This product contains genetically modified organisms" or "This product contains genetically modified [name of organism(s)]" on the label.





Microbiological Information – Values to be Observed

Criterion	Satisfactory	Acceptable	Unsatisfactory	Unacceptable/ Potential Hazard
Total Aerobic colony count 30º C	<105	10 ⁵ - 10 ⁶	> 10 ⁶	High counts
Presumptive coliform count	<100	100 - <104	> 10 ⁴	High counts
Enterobacteriaceae	<100	100 - <104	> 10 ⁴	High counts
E.coli (total)	<20	20 - <100	> 100	High counts
Staphylococcus aureus	<20	20 - <100	100 - <104	>104
Bacillus spp.	Absent in 25g			Detected in 25g
Salmonella spp.	Absent in 25g			Detected in 25g
Listeria monocytogenes	Absent in 25g			Detected in 25g



Iutritional Information			
	PER 100G	%RI	PER 160G SERVING
Energy(Kj)	1809 kJ	22%	2894 kJ 34%
Energy(kcal)	433 kcal	22%	693 kcal 35%
Fat	25 g	36%	39 9 56%
of which saturates	4.4 g	22%	7 g 35%
Carbohydrate	47 g	18%	75 9 29%
of which sugars	26 g	29%	42 9 47%
Fibre	0.5 g	2%	0.8 g 3%
Protein	5.6 g	11%	9 9 18%
Salt	0.87 g	15%	1.4 ^g 23%

Declaration

I confirm that information above is correct, and that the product covered by this specification complies with EU/UK legal requirements covered by, but not limited to, the following instruments:

- Regulation (EC) No. 178/2002, as amended (general food law)
- Regulation (EU) No. 931/2011, as amended (traceability)
- Regulation (EC) No. 852/2004, as amended (hygiene)
- Regulation (EU) No. 1169/2011, as amended (labelling)
- Regulation (EC) No. 1333/2008, as amended (additives)
- Regulation (EC) No. 1334/2008, as amended (flavorings)

Signature	for
Head of QA / Production Manager	- engry
Date	30.07.2024