



Client specification

Coeur framboise fourré framboise 51G

Modified : Mar 18, 2025
Generated on : May 16, 2025 5:27 PM
Internal code : PF13294
Item code : 042790UC
Version : 12.1.0

Legal name Cake filled with raspberry jam
Commercial denomination Coeur framboise fourré framboise 51G
Brand STM PRO
EAN Code 3178530427905
Best before date 728 D
Guaranteed minimum residual shelf-life 486 D
Net weight 7.87 lb
Customs code 1905907000

Marketing entity : S.A.S ST MICHEL BISCUITS , Z.I. 2, Bd de l'Industrie, Contres – F-41700
LE CONTROIS-EN-SOLOGNE

Plant	Address	Origin of production	Certifications
Commercy	ZAE La Canaire 55202 Commercy	Made in France.	BRC, IFS

LABELLING

Ingredients list per component

wheat flour, raspberries jam (17%) (invert sugar syrup, raspberries purée (10%), sugar, lemon juice concentrate, gelling agent: pectins), sugar, **eggs**, rapeseed oil, butterfat (**milk**), colored with beet concentrate, leavening blend: disodium phosphate and sodium bicarbonate (**wheat**), natural raspberry flavor, salt, lemon juice concentrate

Allergens Contains : gluten, wheat, milk, eggs
May contain : tree nuts, soy

GMO This product is not subject to the duty of GMO labelling according EC regulations 1829/2003 and 1830/2003

Ionization Product not subject to the duty of labelling regarding ionization , according to regulation (EC) 1169/2011

Nanotechnologies Absence of ingredients, additives, technical aids containing nanotechnologies, according to the French law « arrêté français du 5 mai 2017 »

Contaminants and pesticides In compliance with the regulation (EC) 2023/915 and its amendments + (EC) 396/2005 and its amendments

S.A.S ST MICHEL BISCUITS
au capital de 23 534 000 € - RCS Blois B 421 019 951 - N° TVA : FR70 421 019 951
Z.I. 2, Bd de l'Industrie, Contres – F-41700 LE CONTROIS-EN-SOLOGNE - Tél : 02.54.79.79.79



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Storage conditions for the customer Store at -18°C. Do not refreeze after defrosting.

Storage conditions for the consumer The products should be consumed within 24 hours if kept in the open air or within 5 days if kept in a closed package.

Preparation tips Instructions for use: In the oven 4 min at 190°C/374°F. Leave to stand at room temperature for 20 minutes before consuming.

COMPOSITION

Ingredients	% QUID
wheat flour	25%
raspberries jam (invert sugar syrup 12%, raspberries purée 10%, sugar 3.5%, lemon juice concentrate 0.3%, gelling agent: pectins 0.1%)	17%
sugar	16%
eggs	15%
rapeseed oil	13%
butterfat (milk)	5.6%
colored with beet concentrate	3.7%
leavening blend: disodium phosphate and sodium bicarbonate 1%	1%
natural raspberry flavor	0.6%
salt	0.4%
lemon juice concentrate	0.4%

Percentages may vary slightly, depending on process and ingredients adjustments, guaranteeing the ingredients order and the % labelled in the ingredient list
* in compliance with European Regulation (EC) 1169/2011



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NUTRITION DECLARATION

Nutrition Facts

70 servings per container

Serving size: 1 madeleine (51 g)

Amount per serving

Calories 210

% Daily Value *

Total Fat 11g 14%

Saturated Fat 2.5g 13%

Trans Fat

Cholesterol %

Sodium 190mg 8%

Total Carbohydrate 26g 9%

Dietary Fiber <1g 4%

Total Sugars 17g

Includes g Added Sugars 0%

Protein 2g

Vitamin D mcg %

Calcium %

Iron %

Potassium %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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MICROBIOLOGICAL CHARACTERISTICS

Aerobic mesophilic flora 30 ° C	< 10 000 UFC/g	Escherichia coli	< 10 UFC/g
Salmonella	Not detected / 25g	Yeast	< 500 UFC/g
Mold	< 500 UFC/g	Listeria monocytogenes counts	< 100 UFC/g

TRACABILITY

Batch code example :	YYXXDLL - YY: year; XXX: production day; D: production factory code; LL: production line
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