

PRODUCT SPECIFICATION		<div>Mix Buffet</div> <div>TRAITEUR</div>		Update date : 25/09/2024 PF6408 Page : 1/1																			
160 MINI CHEESEBURGERS FROZEN 16,5G 2,64 KGS																							
1. PRODUCTION SITE																							
MIX BUFFET TRAITEUR <u>HEAD OFFICE:</u> MIX BUFFET Parc d'Activités du Val Coric BP 101- 56382 GUER cedex FRANCE Tel. (33) 02.97.22.01.01 Fax. (33) 02.97.22.18.22			President M. Patrice LE HIR																				
2. PRODUCT SPECIFICATIONS																							
INTERNAL CODE		8077017																					
GENCOD		3700009282137																					
DUN 14		13700009282134																					
STORAGE T°C		-18°C																					
PACKAGING TYPE		Protective atmosphere packed																					
HARMONISED CODE		19 05 90 80 00																					
3. PRODUCT CHARACTERISTICS																							
INGREDIENT LIST		Special baked bread with sesame seeds 48,5% (WHEAT flour (WHEAT flour, WHEAT GLUTEN, malted WHEAT flour, flour treatment agent : ascorbic acid), water, EGG, brown sugar, EGG yolk, baker's yeast, salt, pasteurized semi-skimmed MILK, SESAME SEEDS 0,4%, SOYA flour, acerola concentrated juice), cooked pure beef minced steak 30,3%, CHEDDAR CHEESE sauce 15,2% (water, CHEESE, CHEDDAR CHEESE 1,8%, BUTTER, milk proteins, modified starch, melting salts (sodium citrates), flavours (with milk), salts, colour : paprika extract), ketchup sauce 6,1% (concentrated tomato purée, alcohol vinegar, sugar, water, modified starch, salt, spices)																					
ALLERGENS		Contains : gluten (wheat), milk, egg, sesame seeds, soya, May contain traces of shellfish, fish, nuts, celery, mustard, molluscs and other cereals containing gluten.																					
NUTRITIONAL DECLARATION average for 100g :		<table><tr><td>Energy</td><td>1144 kJ</td><td>274 kcal</td></tr><tr><td>Fat</td><td>15 g/100g of which Saturated fat</td><td>8,3 g/100g</td></tr><tr><td>Carbohydrate</td><td>21 g/100g of which Sugar</td><td>5,3 g/100g</td></tr><tr><td>Dietary Fiber</td><td>1,4 g/100g</td><td></td></tr><tr><td>Protein</td><td>13,0 g/100g</td><td></td></tr><tr><td>Salt</td><td>1,1 g/100g</td><td></td></tr></table>				Energy	1144 kJ	274 kcal	Fat	15 g/100g of which Saturated fat	8,3 g/100g	Carbohydrate	21 g/100g of which Sugar	5,3 g/100g	Dietary Fiber	1,4 g/100g		Protein	13,0 g/100g		Salt	1,1 g/100g	
Energy	1144 kJ	274 kcal																					
Fat	15 g/100g of which Saturated fat	8,3 g/100g																					
Carbohydrate	21 g/100g of which Sugar	5,3 g/100g																					
Dietary Fiber	1,4 g/100g																						
Protein	13,0 g/100g																						
Salt	1,1 g/100g																						
GMO INFORMATION (Rules 1829/2003/CE and 1830/2003/CE)		This product is not submitted to GMO labelling.																					
IONIZATION INFORMATION (Directive)		This product was not submitted to ionizing treatment and does not contain any ionized ingredient.																					
MICROBIOLOGY <u>Source</u> : Regulation CE 1441/2007 regarding microbiological criteria for food and recommendations from the last version FCD in force §9.2		<table><tr><td>Total spiral flora</td><td>1 000 000 /g</td></tr><tr><td>Spiral lactic flora</td><td>for information only</td></tr><tr><td>Total flora/lactic flora ratio</td><td>< 100 /g</td></tr><tr><td>Escherichia coli</td><td>< 10 /g</td></tr><tr><td>Coagulase staphylococcus mobile and immobile Salmonella /25g</td><td>< 100 /g</td></tr><tr><td>Listeria monocytogenes /25g</td><td>Not detected</td></tr><tr><td>Bacillus cereus</td><td>Not detected (count <100ufc/g at the use-by-date)</td></tr><tr><td>Clostridium perfringens / g</td><td>< 500 /g</td></tr><tr><td></td><td>< 30 /g</td></tr></table>				Total spiral flora	1 000 000 /g	Spiral lactic flora	for information only	Total flora/lactic flora ratio	< 100 /g	Escherichia coli	< 10 /g	Coagulase staphylococcus mobile and immobile Salmonella /25g	< 100 /g	Listeria monocytogenes /25g	Not detected	Bacillus cereus	Not detected (count <100ufc/g at the use-by-date)	Clostridium perfringens / g	< 500 /g		< 30 /g
Total spiral flora	1 000 000 /g																						
Spiral lactic flora	for information only																						
Total flora/lactic flora ratio	< 100 /g																						
Escherichia coli	< 10 /g																						
Coagulase staphylococcus mobile and immobile Salmonella /25g	< 100 /g																						
Listeria monocytogenes /25g	Not detected																						
Bacillus cereus	Not detected (count <100ufc/g at the use-by-date)																						
Clostridium perfringens / g	< 500 /g																						
	< 30 /g																						
TRACEABILITY																							
XX000000 (one digit : production site + one letter : packaging line + 3 digits : production day calendar + 3 digits : internal)																							
PREPARATION INSTRUCTIONS																							
Best option : Preheat the oven to 150°C . Place the product in the oven for 12 minutes at 150°C.																							
USE INSTRUCTIONS																							
Before opening : store at -18°C until the use-by-date																							
After opening: consume as soon as possible, respecting the rules of the cold chain, hygienic handling conditions and storage in a dark place.																							
		suggestion de présentation																					