

Recipe Code		BWMDC	
Recipe Name		Double Choc Muffin x 20	
Issue Date		20/11/2014	
Ingredients	<b>INGREDIENTS:</b> Cake Base [WHEAT flour, sugar, EGG, cocoa powder, modified maize starch, dextrose, raising agents- E450, E501, emulsifiers- E477, E471, vegetable oils (palm, rape), salt, whey solids (MILK), preservative- E202, citric acid, stabiliser- E415, flavouring], Water, Glycerine, Dark Chocolate Nibs 5% [sugar, cocoa mass (36%), cocoa butter (3%), palm fat, emulsifier- SOYA lecithin, natural vanilla flavouring].		
Made In an area where nuts are present			

Suitable For -	Vegetarians	<input checked="" type="checkbox"/>	Vegans	<input type="checkbox"/>	Coeliacs	<input type="checkbox"/>
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## Shelf Life / Production Storage

Storage and Heating Guidelines	Store in a cool dry place, below 18°C, out of direct sunlight
Shelf Life at Production (days)	67
Minimum Life at Delivery (days)	46
Shelf Life after Opening	Consume on day of opening and before best before date
Pack Coding	Best Before (dd mmm yyyy)
Information on Label	Product name, ingredients, allergen information, nutritional information, bar code, contact details

## Packaging Details

Individually wrapped in polypropylene film. Labels applied to top and bottom of product. Best before date printed on film. Packed in corrugated cardboard outer box.

## Organoleptic Standards

Product Description	Domed chocolate muffin, with cracked top, studded with Belgian chocolate chunks.
Appearance	Domed top, round muffin
Texture	Moist, light cake
Aroma	Clean, characteristic aroma. Free from foreign odours or taints.
Flavour	Clean, characteristic flavour. Free from foreign flavours, taints or staleness.
Estimated Portion Weight	130g
Units Per Case	20
Estimated Case Weight	2700g

## Nutritional Standards

Nutritents Per	100g	130g
Energy (kJ/kcal)	1753/419	2278/545
Fat (g)	22	28
of which saturates (g)	3.9	5.1
Carbohydrate (g)	50	64
of which sugars (g)	25	32
Protein (g)	5	6.5
Salt (g)	0.58	0.75

## Microbiological Standards

Parameter	Target Value	Method
Enterobacteriaceae /g	< 10 <sup>2</sup>	FM15
Escherichia coli /g	< 20	FM13
Staphylococcus aureus /g	< 20	FM06
Bacillus Cereus /g	< 10 <sup>3</sup>	FM04
Other Bacillus spp. /g	< 10 <sup>3</sup>	FM04
Aerobic Colony Count /g (@30oC for 48 hours)	< 10 <sup>4</sup>	FM02/2a
Salmonella species in 25g	Not Detected	FM08
Listeria monocytogenes /g	< 10	FM05a
Other Listeria spp.	< 10	FM05a
Clostridium perfringens /g (Meat/Poultry Only)	< 10	FM07

## Regulatory Standards

**This product fully complies with all EU regulations and UK food law.**