

CHEDDAR & EMMENTAL SAVORY BITES 13g

Specification Sheet

St Michel



Product Information

Product Code: 42134

Product Identifiers: 3178530421347 (GTIN-13)

Product Weight: 0.46 oz

Description

Delicious savory Madeleine, perfect with salads or soup.

Handling & Sales Guidelines

Warm them up in the oven for 4min at 375F.

Ingredients, Allergens, and Nutrition

Ingredients List

wheat flour, rapeseed oil, eggs 19%, cheese powder (powdered cheddar 8%, emulsifier: orthophosphate de sodium, acid: lactic acid), chicory fibre, wheat starch, puffed emmental 2.2% (emmental cheese (pasteurised cow's milk, salt, lactic ferments, animal rennet (cow), potato starch), raising agents: diphosphates and sodium carbonates (wheat), salt, natural flavouring .

Allergens

No allergens noted for this item.

Precautionary Allergen Statement

may contain soya, nuts, mustard and celery.

Nutrition Facts	
Serving size	(100g)
Amount Per Serving	
Calories	430
% Daily Value*	
Total Fat 32g	41%
Saturated Fat 5.8g	29%
Trans Fat 0g	
Sodium 880mg	38%
Total Carbohydrate 21g	8%
Dietary Fiber 11g	39%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 9g	18%
Not a significant source of cholesterol, vitamin D, calcium, iron, and 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.	

Storage and Shelf Life

Shelf Life:

18 Months

Storage Conditions

KEEP FROZEN / STORE AT 0°F (-18°C)

Other Storage Instructions

Do not refreeze after defrosting. The products should be consumed within 12 hours if kept in the open air or within 5 days if kept in a closed package.

Packaging

Secondary Packaging

Attribute	Value
Type	case
Dimensions (LxWxH)	8.90 x 5.98 x 11.22 in

Pallet Configuration

Pallet Illustration

No pallet illustration available.

Attribute	Value
Pallet Type	US 47.24" x 39.37"
Weight	720lbs
Ti-Hi Information	Units/layer (Ti): 12 Layers: 17 Units/pallet: 204
Dimensions (LxWxH)	39.37 x 47.24 x 78 in

Food Quality Assessment

Microbiological Characteristics

Attribute	Value	Tolerance Level
Salmonella /g:	absent/25g	Not defined
Moulds /g:	<500UFC/g	Not defined
Yeasts /g:	<500UFC/g	Not defined