



Client specification

Petite bouchée salée au pesto 13g x 100

Modified : Apr 22, 2026
Generated on : Apr 22, 2026 11:10 AM
Internal code : PF1238
Item code : 041759UC
Version : 12.2.3

Legal name Madeleine with pesto, frozen
Commercial denomination Petite bouchée salée au pesto 13g x 100
Brand STM PRO
EAN Code 3178530417593
Best before date 728 D
Guaranteed minimum residual shelf-life 486 D
Net weight 1.3 kg
Description Petite bouchée salée au pesto
Customs code 19059080
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 29%, rapeseed oil, **eggs** 21%, chicory fibre, starch, basil 3.9%, **parmesan** crumble 2.5% (**wheat** flour 1%, Parmigiano Reggiano PDO 0.4% (raw **milk**, salt, rennet), rapeseed oil, salt), salt, vegetable oils (rapeseed, sunflower, in variable proportions), raising agents: diphosphates and sodium carbonates (**wheat**), dehydrated mixture of grated cheeses (pasteurised cow's **milk**, salt, enzymatic microbial coagulant, lactic ferments), olive oil, starch, garlic 0.1%, dehydrated parsley, concentrated lemon juice, potato starch

Allergens (EU only) Contains : gluten, milk, egg
May contain : celery, nuts, soya

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 »

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

Claims US Sugar free

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 12 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 3 min at 190°C or simple defrosting between 1 h and 1h30. Leave to stand at room temperature for 10 minutes before consuming.



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COMPOSITION

Ingredients	% mixed ingredient (before baking)	% QUID
wheat flour	26.88%	29.3%
rapeseed oil	24.5%	27.4%
eggs	19.4%	21.7%
chicory fibre	7.5%	8.4%
starch	5.6%	6.2%
water	4.7%	
basil	3.5%	3.9%
parmesan crumble (wheat flour 0.9%, water 0.7%, Parmigiano Reggiano PDO 0.3% (raw milk, salt, rennet), rapeseed oil 0.2%, salt 0.01%)	2.3%	2.5%
salt	1.3%	1.4%
vegetable oils (rapeseed, sunflower, in variable proportions)	1.2%	1.3%
raising agents: diphosphates and sodium carbonates (wheat) 1.1%	1.1%	1.3%
dehydrated mixture of grated cheeses (pasteurised cow's milk 1%, salt 0.04%, enzymatic microbial coagulant 0.02%, lactic ferments 0.01%)	1.1%	1.2%
olive oil	0.4%	0.5%
starch	0.2%	0.2%
garlic	0.1%	0.1%
dehydrated parsley	0.1%	0.1%
concentrated lemon juice	0.06%	0.06%
potato starch	0.06%	0.06%
Total	100%	

Percentages may vary slightly, depending on process and ingredients adjustments, guaranteeing the ingredients order and the % labelled in the ingredient list



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* The European regulation No. 1169/2011 organizes the European rules in order to define and declare the ingredient list. Based on Article 18, the majority of food ingredient list is expressed as follows: "it shall include all the ingredients of the food, in descending order of weight, as recorded at the time of their use in the manufacture of the food". However based on the Annex VIII, pt4., (a) it is defined that "where foods have lost moisture following heat treatment or other treatment, the quantity shall be expressed as a percentage which shall correspond to the quantity of the ingredient(s) used, related to the finished product" corresponding to the column "% ingredients after cooking step". Therefore, our packaging mentions percentage corresponding to the finished products, and not the use in the manufacture of the food (= % ingredients in the recipe). Only use in the manufacture can be expressed in total of 100%.

NUTRITION DECLARATION

	Values for 100g	Values for 1 serving (13 g)	Unit	% of IR* (13 g)
Energy	1,892	246	kJ	2.9% of 8400kJ
Energy	456	59	kcal	3% of 2000kcal
Fat	33	4.3	g	6.1% of 70g
of which saturates	3.6	0.5	g	2.5% of 20g
Carbohydrate	27	3.5	g	1.3% of 260g
of which sugars	1.7	< 0.5	g	0% of 90g
Fibre	12	1.6	g	6.2% of 25g
Protein	6.8	0.9	g	1.8% of 50g
Salt	2.2	0.29	g	4.8% of 6g

*Reference intakes of an average adult (8400kJ / 2000kcal)



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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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