



PLANET'GLACE
 SARL MARIANNE EXPORT
 BP4 - 30 Chemin du Halop
 33770 SALLES
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1. Article-basic data

Article-no.:	0098N PG	Created:	2017-01-23
Article name	CORNETS LITTLE JUAN		
Brand	MIRAN		
Brand owner GLN code:	4260279480002		
Producer ID. GLN code:	5900001484906		

2. Product description:

Ingredients:

Raw material	Additives function and E-no. (if relevant state carrier, technical aid, carry over)	Quantity g added raw material/100g	Quantity added raw material %	Country of origin (growing, breeding, produced)
WHEAT flour		68,4	63,9%	PL
Sugar		30,8	28,8%	PL
Coconut fat		3,6	3,3%	MY, ID,PH
SOY lecithin	Emulsifier E322	2,1	1,9%	BR
WHEAT starch		1,7	1,6%	DE
Salt		0,34	0,32%	DE, FR, NL, PT, ES, PL
Natural flavouring		0,14	0,13%	MG, ID, MX
Sodium bicarbonate	Raising agent E500ii	0,03	0,03%	PL
Water (Process loss)		-7,05		

Product dimensions:

Height (mm):
 Top diameter (mm):
 Bottom diameter (mm):
 Bottom length (mm):
 Weight (one pcs without coating) (g):
 Average weight coating (g):
 Cone Angel (°):
 Engraving: inside
 outside
 Rim:

	Target:	Minimum:	Maximum:
Height (mm):	175	172	178
Top diameter (mm):	46	45	47
Bottom diameter (mm):			
Bottom length (mm):			
Weight (one pcs without coating) (g):	17,8	16,5	19,0
Average weight coating (g):			
Cone Angel (°):	13°50'		
Engraving:	small		
	large		
Rim:	without		

Nutritional information:

Calculation source	supplier specification	Based on analysis (Yes/No)	No
Energy per 100g	1750 kJ	410 kcal	
Protein	7,5 g/100g	Fat	6,5 g/100g
Carbohydrate	82 g/100g	of which - saturated fatty acids	3,7 g/100g
of which - sugar	32 g/100g		g/100g
-starch	50 g/100g	Sodium	0,14 g/100g
Dietary fibers	2,50 g/100g	Water	3 g/100g

The values are subject to natural fluctuation



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Declaration ((EC)1169/2011):

CORNETS LITTLE JUAN

Ingredients: WHEAT flour, sugar, coconut fat, emulsifier (SOY lecithin), WHEAT starch, salt, natural flavouring, raising agent (sodium bicarbonate).

May contain LACTOSE and MILK protein.

Nutrition values per 100g.

Energy:	1750 kJ
	410 kcal
Fat	6,5 g
- of which saturated fatty acids	3,7 g
Carbohydrate	82 g
- of which sugars	32 g
Protein	7,5 g
Salt	0,36 g

Net. Weight 4881 g

RI (Reference Intake)

Nutrition Values	Ø / 100 g	Ø / 1 piece	%RI	Reference intake
		17,8 g		
Energy:	1750 kJ	311 kJ		8400 kJ
	410 kcal	73 kcal	3,6%	2000 kcal
Fat	6,5 g	1,2 g	1,6%	70 g
- of which saturated fatty acids	3,7 g	0,7 g	3,3%	20 g
Carbohydrate	82 g	15 g	5,6%	260 g
- of which sugars	32 g	5,7 g	6,3%	90 g
Fibers	2,5 g	0,4 g	1,8%	25 g
Protein	7,5 g	1,3 g	2,7%	50 g
Salt	0,36 g	0,06 g	1,1%	6 g



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3. Allergens:

Information about potential allergens according to EU regulation and ALBA list.		Contains	May contain	Information about potential allergens according to ALBA list.		Contains	May contain
no.	Ingredient	"Yes" / "No"	"Yes" / "No"	no.	Ingredient	Yes / No	Yes / No
1	Wheat	Yes		20	Lactose	No	Yes
	Rye	No	No	21	Cocoa	No	No
	Barley	No	No	22	Glutamate (E620-E625)	No	No
	Oats	No	No	23	Hens and products based on hens	No	No
	Spelt	No	No				
	Kamut	No	No	24	Coriander	No	No
2	Shellfish and crustaceans, and products based on this	No	No	25	Maize	No	No
3	Eggs and products based on eggs (egg lecithin)	No	No	26	Leguminous plants / pulses	No	No
				4	Fish and products based on fish	No	No
5	Peanuts and products thereof including refined oils	No	No				
				6	Soy and products based on soy	Yes	
7	Animal milk and products there of (including lactose)	No	Yes	Preservatives		No	No
				Onion		No	No
8	Almonds	No	No	Apples		No	No
	Hazelnut	No	No	Artificial sweeteners		No	No
	Walnut	No	No	Cinnamon		No	No
	Cashew / Akajon nut	No	No	Coconut		Yes	
	Pecan nut	No	No	Vanillin		Yes	
	Brazil nut	No	No	Rice		No	No
	Pistachio nut	No	No	Poppy Seed		No	No
	Macadamia / Queensland nut	No	No	Quinin		No	No
9	Celery and products based on celery	No	No	White beans		No	No
				Azo colors		No	No
10	Mustard and products based on mustard	No	No	HVP protein		No	No
11	Sesame seed and products based on sesame seeds	No	No				
12	Hydrogen sulphide and sulfites in conc. exceeding 10 mg/kg or 10 ml/l expressed as SO ₂ . state E-no	No	No				
13	Lupin and products based on Lupin	No	No				
14	Molluscs and products thereof	No	No				
Suitable for:		"Yes" / "No"		Suitable for:		"Yes" / "No"	
Kosher		No		Ovo-Lacto-Vegetarians		Yes	
Halal		No		Lacto-Vegetarians		Yes	
Diabetic		No		Ovo-Vegetarians		No	
Vegans		No					



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4. Various informations (regulation (EC) 1881/2006) a.o.:

	"Yes" / "No"	Remarks
The product comply with valid EU-legislation concerning maximum limits of metals?	Yes	
The product comply with valid EU-legislation concerning maximum limits of mycotoxins?	Yes	
The product comply with valid EU-legislation concerning maximum limits of Dioxin?	Yes	
The product comply with valid EU-legislation concerning maximum limits of PAH (benzo(a)pyrene)?	Yes	
The product comply with valid EU-legislation concerning maximum limits of pesticides/biocides?	Yes	
This product is produced without any ingredient or additives that has been exposed to ionizing radiation?	Yes	
This product has not been produced from raw materials originating from genetically modified organisms, so this product is not subject to labelling according to the European regulation (EC) No 1829/2003 and 1830/2003.	Yes	
This product is without adventitious or technically unavoidable content of GMO.	Yes	
The product is without content of Palm oil or Palm kernel oil.	Yes	
The product is produced without ingredients where child slavery is used in growing/production	Yes	
We guarantee that the primary packaging material complies with the provisions of: Commissions regulation (EU) 1935/2004 and (EU) no. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.	Yes	

5. EG Eco-edit:

Product carries the Eco-logo

No

yes/no

6. Physical / sensory characteristics:

Humidity	3% +/- 2	IR dryer
Colour	2-3	Internal color scale
Taste	Sweet, vanilla	Organoleptic
Odour	Sweet, vanilla	Organoleptic
Texture	Crispy	Organoleptic

7. Microbiological characteristics:

Microorganisms:	Reference parameter:			Method of determination:
	Guideline value "m"	Warning value "M"	Unit	
Total bacterial count	1.000	10.000	KbE/g	§ 64 LFGB ASU L 06.00-18
Mould/Yeast	10	100	KbE/g	§ 64 LFGB ASU L 01.00-37
E.coli	n.d.	10	KbE/g	§ 64 LFGB ASU L 01.00-25
Listeria monocytogenes	n.d.	n.d.	/25g	§ 64 LFGB ASU L 00.00-32
Salmonella	n.d.	n.d.	/25g	§ 64 LFGB ASU L 00.00-20

n.d.=not detecable

