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	Large Galettes	Creation date: 10/10/2017 Date of update: 05/03/2025 Version: 6

1- Product characteristics

Product name: Large Galettes

Origin: France.

Ref. Mère Poulard	Product Code	Packaging	Net weight (g)	Total number of biscuits	Weight of one biscuit (g)	Unit gencod	Unit gencod
170	40590	Standard pack 1888	135	8	16.9	3472860001706	13472860405907
40804	40804	Mythique Metal tin	472.5	28	16.9	3472860408048	13472860408045
40831	40831	Mythique Half metal tin	202.5	12	16.9	3472860408314	13472860408311
5170	40594	Vintage standard pack	135	8	16.9	3472860051701	13472860405945
40566	40566	Vintage Metal tin	472.5	28	16.9	3472860405665	13472860405662
40567	40567	Vintage Half metal tin	202.5	12	16.9	3472860405672	13472860405679

2- Ingredients and allergens

Ingredients: **Wheat** flour (France), **butter** (EU) (24%), sugar, whole powdered **milk**, **eggs** (1.6%), powdered **egg** yolk (0.8%), salt, natural vanilla flavouring, caramel (glucose syrup, water, sugar).

Contains: **gluten**, **milk** and **eggs**.

May contain traces of **soya** and **nuts**.

3- Nutritional properties

	For 100 grams
Energy value (kJ)	2145
Caloric value (kcal)	512
Moisture (g)	1.7
Proteins (g)	7.5
Carbohydrates (of which sugar) (g)	63.3 (22.1)
Fat (of which saturated fat) (g)	25.1 (16.9)
Trans fat (g)	0.73
Total dietary fibre (g)	1.6
Salt (g)	0.26
Sodium (mg)	104
Cholesterol (mg)	101.6



Large Galettes

Creation date: 10/10/2017
Date of update: 05/03/2025
Version: 6

4- Microbiological properties

Water activity (aw): 0.09

Colony count at 30°C NF EN ISO 4833	< 10 000 UFC/g
Presumptive coliforms at 30°C NF V08-050	< 100 UFC/g
Presumptive thermotolerant coliforms at 44°C NF V 08-060	< 1 UFC/g
Sulphite-reducing anaerobes at 46°C NF V 08-057-1	< 10 UFC/g
Coagulase-positive staphylococci at 37°C NF V08-061	< 100 UFC/g
Salmonella MSRV 12/05-464 Validated as NF ISO 16140	Not present in 25 g

According to the criteria defined by the Federation of Commerce and Distribution (FCD) and the European regulation 2073/2005.

5- Organoleptic profile:

- Texture: Crunchy.
- Appearance: Oval, golden-coloured biscuit with "1888" stamped on top.
- Smell: Butter and vanilla.
- Taste: Butter and vanilla.

6- Ionisation and GMO information

- The product is guaranteed non-ionised and is not subject to GMO labelling.

7- Storage and conservation conditions

- Shelf life: 12 months in the original, unopened packaging. Change to 13 months from 1 July 2025.
- Guaranteed life on delivery: according to the negotiated contract.
- Storage temperature: Room temperature.
- Storage conditions: Store away from moisture and heat.
- Conservation conditions: After opening the freshness bag, keep the biscuits in an airtight container and eat as soon as possible.

8- Packer code, Nomenclature No.

- Packer code: EMB 35257 A
- Nomenclature No. 19059045

9- Recycling instructions



Our packaging may be subject to recycling instructions, which can be consulted on the website www.consignesdetri.fr.

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	Large Galettes	Creation date: 10/10/2017 Date of update: 05/03/2025 Version: 6

10- Packaging

Product reference	40590	40804	40831	40594	40566	40567
Sales unit						
Gross weight (g)	159	718	378	159	718	378
Net weight (g)	135	472.5	202.5	135	472.5	202.5
Primary Packaging	Freshness bag	Freshness bag	Freshness bag	Freshness bag	Freshness bag	Freshness bag
Secondary Packaging	Cardboard pack	Metal tin	Metal tin	Cardboard pack	Metal tin	Metal tin
Packaging visual						
Dimensions (mm) Lxwxh	245x32x70	150x150x115	150x150x65	245x32x70	150x150x115	150x150x65
Packing						
Number of units	14	12	24	14	12	24
Gross weight (kg)	2.356	8.61	9.06	2.356	8.61	9.06
Packaging material	Cardboard box	Cardboard box	Cardboard box	Cardboard box	Cardboard box	Cardboard box
Dimensions (mm) Lxwxh	249x230x144	465x310x255	465x310x295	249x230x144	465x310x255	465x310x295
Packing Specifications						
Number of layers	13	6	6	13	6	6
Number of boxes/Layer	15	5	5	15	5	5
Number of boxes/Pallet	195	30	30	195	30	30
Gross weight including pallet (kg)	480	258	295	480	258	295
Dimensions (cm) Lxwxh	120x80x210	120x80x155	120x80x179	120x80x210	120x80x155	120x80x179



Lemon Shortbread

Creation date: 03/10/2017
Date of update: 26/11/2025
Version: 7

1- Product characteristics

Product name: Lemon Shortbread.

Origin: France.

Ref. Mère Poulard	Product Code	Packaging	Net weight (g)	Total number of biscuits	Weight of one biscuit (g)	Unit gencod	Cardboard gencod
40388	40589	Standard pack 1888	125	8	15.6	3472860403883	13472860405891
40807	40807	Mythique Metal tin	500	32	15.6	3472860408079	13472860408076
40834	40834	Mythique Half metal tin	250	16	15.6	3472860408345	13472860408342
40449	40593	Vintage standard pack	125	8	15.6	3472860404491	13472860405938
40450	40450	Vintage Half metal tin	250	16	15.6	3472860404507	13472860404504
40451	40451	Vintage Metal tin	500	32	15.6	3472860404514	13472860404511

2- Ingredients and allergens

Ingredients: **Wheat** flour (France), **butter** (EU) (23%), sugar, lemon paste (5%) (Italy) (lemon peel, glucose-fructose syrup, sugar, acidity regulator: citric acid), **eggs** (2.6%), powdered **egg** yolk (1.3%), natural lemon flavouring (0.8%), salt.

Contains: **gluten**, **milk** and **eggs**.

May contain traces of **soya** and **nuts**.

3- Nutritional properties

	For 100 grams
Energy value (kJ)	2056
Caloric value (kcal)	491
Moisture (g)	4.2
Proteins (g)	6.2
Carbohydrates (of which sugar) (g)	66 (23)
Fat (of which saturated fat) (g)	23 (16)
Trans fat (g)	0.58
Total dietary fibre (g)	1.8
Salt (g)	0.37
Sodium (mg)	148



Lemon Shortbread

Creation date: 03/10/2017
Date of update: 26/11/2025
Version: 7

4- Microbiological properties

Water activity: 0.11

Colony count at 30°C NF EN ISO 4833	< 10 000 UFC/g
Presumptive coliforms at 30°C NF V08-050	< 100 UFC/g
Thermotolerant coliforms at 44°C NF V 08-060	< 1 UFC/g
Sulphite-reducing anaerobes at 46°C NF V 08-057-1	< 10 UFC/g
Coagulase-positive staphylococci at 37°C NF V08-061	< 100 UFC/g
Salmonella MSRV 12/05-464 Validated as NF ISO 16140	Not present in 25 g

According to the criteria defined by the Federation of Commerce and Distribution (FCD) and the European regulation 2073/2005.

5- Organoleptic profile:

- Texture: Crunchy.
- Appearance: Round, golden-coloured biscuit with "1888" stamped on top.
- Smell: Lemon
- Taste: Butter and Lemon.

6- Ionisation and GMO information

- The product is guaranteed non-ionised and is not subject to GMO labelling.

7- Storage and conservation conditions

- Shelf life: 14 months in the original, unopened packaging.
- Guaranteed life on delivery: according to the negotiated contract.
- Storage temperature: Room temperature.
- Storage conditions: Store away from moisture and heat.
- After opening the freshness bag, keep the biscuits in an airtight container and eat as soon as possible.

8- Packer code and Nomenclature No.

- Packer code: EMB 35257 A
- Nomenclature No. 19059045

9- Recycling instructions



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Lemon Shortbread

Creation date: 03/10/2017
Date of update: 05/03/2025
Version: 5

10- Packaging

Product reference	40589	40807	40834	40593	40450	40451
Sales unit						
Gross weight (g)	149	745	425	149	425	745
Net weight (g)	125	500	250	125	250	500
Primary Packaging	Freshness bag	Freshness bag	Freshness bag	Freshness bag	Freshness bag	Freshness bag
Secondary Packaging	Cardboard pack	Metal tin	Metal tin	Cardboard pack	Metal tin	Metal tin
Packaging visual						
Dimensions (mm) Lxwxh	245x32x70	150x150x115	150x150x65	245x32x70	150x150x65	150x150x115
Packing						
Number of units	14	12	24	14	24	12
Gross weight (kg)	2.216	8.94	10.2	2.216	10.2	8.94
Packaging material	Cardboard Box	Cardboard Box	Cardboard Box	Cardboard Box	Cardboard Box	Cardboard Box
Dimensions (mm) Lxwxh	249x230x144	465x310x255	465x310x295	249x230x144	465x310x295	465x310x255
Packing Specifications						
Number of layers	13	6	6	13	6	6
Number of boxes/Layer	15	5	5	15	5	5
Number of boxes/Pallet	195	30	30	195	30	30
Gross weight including pallet (kg)	453	293	331	453	331	293
Dimensions (cm) Lxwxh	120x80x210	120x80x155	120x80x179	120x80x210	120x80x179	120x80x155



All-Chocolate Shortbread

Creation date: 03/10/2017
Date of update: 26/11/2025
Version: 11

1- Product characteristics

Product name: All-Chocolate Shortbread.

Origin: France.

Ref. Mère Poulard	Product Code	Packaging	Net weight (g)	Total number of biscuits	Weight of one biscuit (g)	Unit gencod	Cardboard gencod
40544	40544	Standard pack 1888	125	8	15.6	3472860405443	63472860405445
40563	40563	Collector pack	125	8	15.6	3472860405634	23472860405638

2- Ingredients and allergens

Ingredients: **Wheat** flour (France), **butter** (EU) (20%), sugar, dark chocolate – cocoa: 64% minimum (9%) (cocoa paste, sugar, low-fat cocoa powder), dark chocolate chips – cocoa: 50% minimum (4%) (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin), **eggs** (2.4%), natural flavouring, salt.

Contains: **gluten**, **milk**, **eggs** and **soya**.

May contain traces of **nuts**.

3- Nutritional properties

	For 100 grams
Energy value (kJ)	1985
Caloric value (kcal)	474
Moisture (g)	-
Proteins (g)	6.8
Carbohydrates (of which sugar) (g)	61 (27)
Fat (of which saturated fat) (g)	21 (15)
Trans fat (g)	0.1
Total dietary fibre (g)	7.6
Salt (g)	0.17
Sodium (mg)	68
Cholesterol (mg)	57



All-Chocolate Shortbread

Creation date: 03/10/2017
Date of update: 26/11/2025
Version: 11

4- Microbiological properties

Water activity (aw): 0.32

Colony count at 30°C NF EN ISO 4833	< 10 000 UFC/g
Presumptive coliforms at 30°C NF V08-050	< 100 UFC/g
Presumptive thermotolerant coliforms at 44°C NF V 08-060	< 1 UFC/g
Sulphite-reducing anaerobes at 46°C NF V 08-057-1	< 10 UFC/g
Coagulase-positive staphylococci at 37°C NF V08-061	< 100 UFC/g
Salmonella MSRV 12/05-464 Validated as NF ISO 16140	Not present in 25 g

According to the criteria defined by the Federation of Commerce and Distribution (FCD) and the European regulation 2073/2005.

5- Organoleptic profile:

- Texture: Crunchy.
- Appearance: Round biscuit with "1888" stamped on top.
- Smell: Chocolate.
- Taste: Butter and Chocolate.

6- Ionisation and GMO information

- The product is guaranteed non-ionised and is not subject to GMO labelling.

7- Storage and conservation conditions

- Shelf life: 13 months in the original, unopened packaging.
- Guaranteed life on delivery: according to the negotiated contract.
- Storage temperature: Room temperature.
- Storage conditions: Store away from moisture and heat.
- Conservation conditions: After opening the freshness bag, keep the biscuits in an airtight container and eat as soon as possible.

8- Packer code and Nomenclature No.

- Packer code: EMB 35257 A
- Nomenclature No. 19059045

9- Recycling instructions



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All-Chocolate Shortbread

Creation date: 03/10/2017
Date of update: 26/11/2025
Version: 11

10- Packaging

Product reference	40544	40563
Sales unit		
Gross weight (g)	149	149
Net weight (g)	125	125
Primary Packaging	Freshness bag	Freshness bag
Secondary Packaging	Cardboard pack	Cardboard pack
Packaging visual		
Dimensions (mm) Lxwxh	245x32x70	245x32x70
Packing		
Number of units	14	14
Gross weight (kg)	2.216	2.216
Packaging material	Cardboard Box	Cardboard Box
Dimensions (mm) Lxwxh	249x230x144	249x230x144
Packing Specifications		
Number of layers	13	13
Number of boxes/Layer	15	15
Number of boxes/Pallet	195	195
Gross weight including pallet (25kg) (kg)	453	453
Dimensions (cm) Lxwxh	120x80x210	120x80x210