

Product name:	Assortment of sweet chocolate petits fours - Frozen
Brand:	Foodservice
Number of items:	1 tray of 48 items
Weight:	0.680 kg
Dimensions :	-
Sanitary stamp:	FR 35 125 007 CE
Packing code:	EMB 35125B
Customs nomenclature:	1905907000



Serving suggestion

Ingredients list

- (1) 12 Crunchy chocolate and caramel financiers
- (2) 12 Gianduja praline slices
- (3) 12 Triple chocolate slices
- (4) 12 Viennese coffee chocolates

General Composition:

Ingredients: Semi-skimmed **milk**, dark chocolate 13% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), cream (**milk**), milk couverture chocolate 9,3% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), **egg** whites, butter (**milk**), **wheat** flour (**gluten**), cocoa biscuit 4,2% (whole **egg**, sugar, **wheat** flour (**gluten**), cocoa powder, water, honey, roasted **barley** malt flour (**gluten**), emulsifier: fatty acid mono- and diglycerides, pea flour, raising agents: diphosphates - sodium carbonate (contains **wheat** starch (**gluten**)), potato starch, **milk** proteins), **egg** yolk, ground **almonds**, white chocolate 3,6% (sugar, cocoa butter, skimmed **milk** powder, anhydrous **milk** fat, emulsifier: **soya** lecithin, natural vanilla flavour), sugar, dark chocolate disc 2,6% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin, natural vanilla flavour), vegetable oils (sunflower, rapeseed), icing sugar, milk chocolate and **hazelnut** gianduja 2,5% (sugar, **hazelnuts**, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: **soya** lecithin), crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, semi-skimmed **milk**, concentrated butter (**milk**), salt), cocoa powder, brown sugar, roasted **hazelnut** powder 1%, beef gelatin, chopped **pistachio** 0,3 %, praline 0,2% (nuts (**almonds**, **hazelnuts**), sugar), inverted sugar, **hazelnut** paste 0,1%, liquid aromatic caramel (sugar, water), chopped **almonds** 0,1%, chopped roasted **hazelnuts** 0,1%, coffee 0,1%, salt, baking powder (raising agent: diphosphates – sodium carbonate, **wheat** starch (**gluten**)), modified potato starch, natural flavour.

Detailed Composition:

Crunchy chocolate and caramel financiers (cocoa financier, dark chocolate round and salted-butter caramel ganache, flavoured): dark chocolate disc 13,2% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin, natural vanilla flavour), **egg** whites, icing sugar, milk couverture chocolate 10,5% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), semi-skimmed **milk**, dark chocolate 7,8% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), cream (**milk**), butter (**milk**), **wheat** flour (**gluten**), **egg** yolk, ground **almonds**, vegetable oils (sunflower, rapeseed), cocoa powder, liquid aromatic caramel (sugar, water), inverted sugar, beef gelatin, natural flavour, salt, baking powder (raising agent: diphosphates – sodium carbonate, **wheat** starch (**gluten**)).

Gianduja praline slices (hazelnut financier, crunchy praline, gianduja cream and nuts): Semi-skimmed **milk**, dark chocolate 15,7% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), **egg** whites, milk couverture chocolate 10,4% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), milk chocolate and **hazelnut** gianduja 7,4% (sugar, **hazelnuts**, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: **soya** lecithin), cream (**milk**), sugar, **egg** yolk, ground **almonds**, roasted **hazelnut** powder 3%, vegetable oils (sunflower, rapeseed), crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, semi-skimmed **milk**, concentrated butter (**milk**), salt), **wheat** flour (**gluten**), butter (**milk**), chopped **pistachio** 0,9%, praline 0,8% (nuts (**almonds**, **hazelnuts**), sugar), beef gelatin, **hazelnut** paste 0,5%, chopped **almonds** 0,3%, chopped roasted **hazelnuts** 0,3%, baking powder (raising agent: diphosphates – sodium carbonate, **wheat** starch (**gluten**)), salt.

Triple chocolate slices (cocoa biscuit, chocolate crunch, milk chocolate cream and white chocolate icing): Dark chocolate 23,5% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), cocoa biscuit 22% (whole **egg**, sugar, **wheat** flour (**gluten**), cocoa powder, water, honey, roasted **barley** malt flour (**gluten**), emulsifier: fatty acid mono- and diglycerides, pea flour, raising agents: diphosphates - sodium carbonate (contains **wheat** starch (**gluten**)), potato starch, **milk** proteins), milk couverture chocolate 15,5% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), white chocolate 12,3% (sugar, cocoa butter, whole **milk** powder, emulsifier: **soya** lecithin, natural vanilla flavour), cream (**milk**), semi-skimmed **milk**, **egg** yolk, vegetable oils (sunflower, rapeseed), crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, semi-skimmed **milk**, concentrated butter (**milk**), salt), inverted sugar.

Viennese coffee chocolates (cocoa crumble, chocolate and coffee cream, white chocolate mousse and cocoa powder): Cream (**milk**), semi-skimmed **milk**, butter (**milk**), **wheat** flour (**gluten**), ground **almonds**, dark chocolate 6% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), sugar, white chocolate 4,6% (sugar, cocoa butter, whole **milk** powder, emulsifier: **soya** lecithin, natural vanilla flavour), brown sugar, **egg** yolk, cocoa powder, milk couverture chocolate 3% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), beef gelatin, coffee 0,4%, modified potato starch, salt.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. Contains : milk, soya, egg, wheat (**gluten**), barley (**gluten**), almonds, hazelnuts

Produced in a facility also handling fish, sesame, sulphites, crustaceans, celery, molluscs, mustard, other nuts, lupine, peanut.

Ingredients information

GMO / Contaminants / Ionisation	
GMO:	this product is not concerned by the GMO labelling defined by regulation 1829/2003 and 1830/2003.
Contaminants:	this product respects the European regulations 1881/2006, 396/2005 and 1333/2008 in force.
Ionisation:	this product and its materials have not undergone ionising treatment in accordance with European Directive 1999/2.
Others	
Hydrogenated fats:	No
Halal compatibility:	No
Vegetarian:	No
Vegan:	No

Preservation

Total shelf life (days): 730

Shelf life on receipt (days)* : 180

24 hours maximum between 0 and +4°C / 40°F after defrosting. Store at -18°C / 0°F. Never refreeze defrosted products.

* excluding promotions and destocking

Preparation

Remove the plastic film before defrosting. Leave to defrost at +4°C/40°F for 2 hours.

Average nutritional values per 100g

Energy (kJ / kcal)	1832 / 440
Fat (g)	29.3
Of which saturated fatty acids (g)	14.4
Carbohydrates (g)	35.0
Of which sugars (g)	29.9
Dietary fibres (g)	3.4
Proteins (g)	7.4
Salt (g)	0.19
Sodium (mg)	76

Nutrition Facts	
12 servings per container	
Serving size	4 items (57g)
Amount Per Serving	
Calories	250
% Daily Value*	
Total Fat 17g	22%
Saturated Fat 8.6g	43%
Trans Fat 0.1g	
Cholesterol 30mg	10%
Sodium 45mg	2%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	7%
Total Sugars 17g	
Includes 12g Added Sugars	24%
Protein 4g	8%
Vitamin D 0.4mcg	2%
Calcium 42mg	4%
Iron 2mg	10%
Potassium 170mg	4%
*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.	

Microbiological criteria in CFU / g

	m	M
Aerobic flora at 30°C	100 000	1 000 000
Lactic flora	To be sought	
Ratio of total flora to lactic flora	100	
Escherichia coli	10	100
Coagulase + Staphylococci	100	1 000
Bacillus cereus	100	1 000
Salmonella	Not detected /25g	
Listeria monocytogenes	Not detected /25g	

According to the EC regulation 2073/2005 and the microbiological criteria of the CDF

Packaging

	UVC (box)*	UV (case)*
Type of packaging	cardboard tray plastic film cardboard box	
Dimension* (mm)	390 x 296 x 50	
Gross weight (kg)	0.970	
Net weight (kg)	0.680	
*external dimensions		

Palletisation

EAN13 (UVC)	3700478516450	
DUN 14 (UV)	-	
EAN Pallet	23700478516454	
	Pallet EU 80 x 120 cm	Pallet US 100 x 120 cm
Number UVC / UV	-	-
Number UV / pallet	280 (35 layers of 8)	350 (35 layers of 10)
Net weight (kg)	190.4	238.0
Gross weight (kg)**	271.6	339.5
Height (m)**	1.75	1.75
** : without pallet (+0,15m + 30kg)		

Version number	Date	Reason for review
1	18/08/2022	New data sheet format
2	03/01/2024	Format update (m/M, update table)
2b	22/02/2024	Update allergen regulations in New Zealand
3	19/06/2024	Update of the crêpes dentelles ingredients