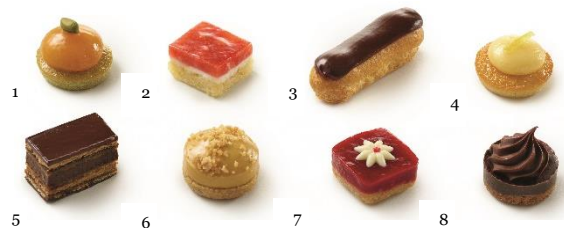


Product name:	Assortment of 48 sweet petits fours, frozen
Brand:	Foodservice
Number of items:	1 tray of 48 items
Weight:	0.695 kg
Sanitary stamp:	FR 35 125 007 CE
Packing code:	EMB 35125B
Customs nomenclature:	1905907000



Serving suggestion

Ingredients list

- (1) 6 Pistachios financiers, flavoured, apricot jelly, pistachio
- (2) 6 Almond biscuits, vanilla mousse, strawberry compote
- (3) 6 Chocolate éclairs, chocolate icing
- (4) 6 Almond biscuits with lemon zest, lemon cream, semi-candied lemon zest
- (5) 6 Opéra cakes (coffee soaked biscuit, coffee buttercream, chocolate ganache, chocolate icing)
- (6) 6 Caramel crumbles, caramel cream, caramel crumble
- (7) 6 Crumbles, raspberry compote, white chocolate decoration
- (8) 6 Chocolate crumbles, chocolate ganache, chocolate mousse

General Composition:

Ingredients: sugar, butter 9,4% (**milk**), cream 9,3% (**milk**), dark chocolate 7,6% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), **wheat** flour (**gluten**), **almond** powder 5,8%, apricot puree 5% (apricot, sugar, water, antioxidant: ascorbic acid), whole **egg**, raspberry puree 3,8% (raspberry, sugar), raspberry 3,8%, semi-skimmed **milk**, water, biscuit 3% (whole **egg**, sugar, **wheat** flour (**gluten**), water, **almond** powder, pea flour, raising agent: diphosphates – sodium carbonates (contains **wheat** starch (**gluten**)), emulsifier: mono and diglycerides of fatty acids, potato starch, **milk** proteins), **egg** yolk, **egg** white, fondant (sugar, glucose syrup, water), dark chocolate coating 1,7% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins (**soya**), natural vanilla flavour), topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), brown sugar, strawberry 1,4%, caramel 1,1% (sugar, water, glucose syrup), lemon juice 1% (water, concentrated lemon juice), preparation of salted butter caramel 1% (sugar, cream (**milk** cream, stabilizer: carrageenans), salted butter with Guérande salt (**milk**)), strawberry purée 0,9% (strawberry, sugar, water), cocoa butter, glucose syrup, potato starch, gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), vegetable oils (sunflower, rapeseed), chocolate decoration 0,4% (white chocolate (sugar, cocoa butter, whole **milk** powder, natural vanilla flavour), cocoa butter, sugar, colours: anthocyanins – curcumin), Mara des Bois strawberry puree 0,3% (strawberry, sugar), strawberry preparation 0,3% (strawberry, glucose syrup, water, sugar, lemon juice), beef gelatine, coffee extract 0,1% (coffee, water, sugar), coffee 0,1%, lemon zest 0,1%, cocoa powder, **pistachio** 0,1%, pistachio paste preparation 0,1% (sugar, sunflower oil, **almond** paste, **pistachio** paste, natural flavour, nettle and spinach extracts, turmeric extract), milk chocolate coating 0,1% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), lemon preparation 0,08% (sugar, lemon zest, water, lemon juice), inverted sugar, modified corn starch, salt, Bourbon vanilla extract 0,02%, spinach and nettle extract, baking powder (raising agent: diphosphates – sodium carbonate, **wheat** starch (**gluten**)), thickener: xanthan gum.

Detailed Composition:

Pistachios financiers, flavoured, apricot jelly, pistachio: Apricot puree 44,1% (apricot, sugar, water, antioxidant: ascorbic acid), **egg** white, sugar, butter (**milk**), **almond** powder, **wheat** flour (**gluten**), topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), **pistachio** 1,4%, pistachio paste preparation 1,3% (sugar, sunflower oil, **almond** paste, **pistachio** paste, natural flavour, nettle and spinach extracts, turmeric extract), gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), potato starch, inverted sugar, spinach and nettle extract, baking powder (raising agent: diphosphates – sodium carbonate, **wheat** starch (**gluten**)).

Almond biscuits, vanilla mousse, strawberry compote: cream (**milk**), strawberry 14,4%, sugar, **almond** powder 9%, butter (**milk**), whole **egg**, strawberry purée 8,6% (strawberry, sugar, water), semi-skimmed **milk**, topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), Mara des Bois strawberry puree 2,8% (strawberry, sugar), strawberry preparation 2,8% (strawberry, glucose syrup, water, sugar, lemon juice), potato starch, water, glucose syrup, gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), **wheat** flour (**gluten**), beef gelatine, Bourbon vanilla extract 0,1%.

Chocolate éclairs, chocolate icing: Semi-skimmed **milk**, dark chocolate 19,3% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), fondant (sugar, glucose syrup, water), cream (**milk**), whole **egg**, **egg** yolk, **wheat** flour (**gluten**), water, glucose syrup, sugar, vegetable oils (sunflower, rapeseed), butter (**milk**), cocoa powder, modified corn starch, salt.

Almond biscuits with lemon zest, lemon cream, semi-candied lemon zest: Whole **eggs**, sugar, butter (**milk**), **almond** powder 10,4%, lemon juice 8,7% (water, concentrated lemon juice), cream (**milk**), topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), potato starch, lemon zest 1,6%, **wheat** flour (**gluten**), gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), lemon preparation 0,7% (sugar, lemon zest, water, lemon juice).

Opéra cakes (coffee soaked biscuit, coffee buttercream, chocolate ganache, chocolate icing): Biscuit 24,6% (whole **egg**, sugar, **wheat** flour (**gluten**), water, **almond** powder, pea flour, raising agent: diphosphates – sodium carbonates (contains **wheat** starch (**gluten**)), emulsifier: mono and diglycerides of fatty acids, potato starch, **milk** proteins), water, dark chocolate 15,1% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), sugar, butter 10,2% (**milk**), cream (**milk**), **egg** white, dark chocolate coating 3,2% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins (**soya**), natural vanilla flavour), vegetable oils (sunflower, rapeseed), coffee extract 1,5% (coffee, water, sugar), coffee 1,4%.

Caramel crumbles, caramel cream, caramel crumble: Cream 24% (**milk**), butter (**milk**), **wheat** flour (**gluten**), **egg** yolk, caramel 7,9% (sugar, water, wheat glucose), preparation of salted butter caramel 7,2% (sugar, cream (**milk** cream, stabilizer: carrageenans), salted butter with Guérande salt (**milk**)), water, **almond** powder, sugar, brown sugar, beef gelatine, salt.

Crumbles, raspberry compote, white chocolate decoration: Raspberry puree 24,8% (raspberry, sugar), raspberry 24,8%, **wheat** flour (**gluten**), sugar, butter (**milk**), **almond** powder, brown sugar, topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), chocolate decoration 2,6% (white chocolate (sugar, cocoa butter, whole **milk** powder, natural vanilla flavour), cocoa butter, sugar, colours: anthocyanins – curcumin), gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), lemon juice (water, concentrated lemon juice), potato starch, thickener: xanthan gum.

Chocolate crumbles, chocolate ganache, chocolate mousse: Dark chocolate 25,2% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins), cream (**milk**), **wheat** flour (**gluten**), dark chocolate coating 9,7% (cocoa paste, sugar, cocoa butter, emulsifier: lecithins (**soya**), natural vanilla flavour), **almond** powder, cocoa butter, semi-skimmed **milk**, butter (**milk**), sugar, brown sugar, **egg** yolk, glucose syrup, water, milk chocolate coating 0,9% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), beef gelatine.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. May also contain fish, mollusc, crustaceans, mustard, celery, sesame, sulphites, peanut, lupine, other nuts.

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): 547

Shelf life on receipt (days)* : 180

Store for 24 hrs 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)	1575 / 368
Fat (g)	22
Of which saturated fatty acids (g)	12
Carbohydrates (g)	35
Of which sugars (g)	26
Dietary fibres (g)	2.5
Proteins (g)	6.1
Salt (g)	0.23
Sodium (mg)	92

Nutrition Facts	
6 servings per container	
Serving size	(115g)
Amount Per Serving	
Calories	420
% Daily Value*	
Total Fat 25g	32%
Saturated Fat 13.6g	68%
Trans Fat 0.24g	
Cholesterol 70mg	23%
Sodium 105mg	5%
Total Carbohydrate 40g	15%
Dietary Fiber 3g	11%
Total Sugars 30g	
Includes 25g Added Sugars	50%
Protein 7g	14%
Vitamin D 0.6mcg	4%
Calcium 56mg	4%
Iron 2.4mg	15%
Potassium 233mg	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	100

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)	0.965	
Net weight (kg)	0.695	
*external dimensions		

Palletisation

EAN13 (UVC)	3700478517037	
DUN 14 (UV)	-	
EAN Pallet	23700478517031	
	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)	194.6	243.25
Gross weight (kg)**	270.2	337.75
Height (m)**	1.75	1.75
** : without pallet (+0,15m + 30kg)		

Version number	Date	Reason for review
1	05/08/2022	Creation
2	09/05/2023	Updated recipe for chocolate éclair pastry cream + salted butter caramel name + rounded nutritional values