



Serving suggestion

Product name: Dessert with chocolate ganache, chocolate mousse, meringue core and chocolate chip - Frozen
Brand: Foodservice
Number of items: 16 items
Weight: 1.360 kg
Dimensions : Ø 7 cm
Sanitary stamp: FR 76 240 007 CE
Packing code: EMB 76240A
Customs nomenclature: 1806909091

Ingredients list

Ingredients : dark chocolate coating [60% min. cocoa] 30,5% (cocoa mass, sugar, emulsifier : lecithins, natural vanilla flavour), cream (**milk**), chocolate 6,9% (cocoa mass, sugar, cocoa butter, butter oil (**milk**), emulsifier : soya lecithin (**soya**), natural vanilla flavour), meringue 6,9% (sugar, **egg** white), semi-skimmed **milk**, butter (**milk**), **egg** yolk, sugar.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling gluten, nuts and fish.

Ingredients information

Origin of primary ingredients	
Chocolate:	European Union
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:	Yes
Vegetarian:	Yes
Vegan:	No

Preservation

Total shelf life (days): 730

Shelf life on receipt (days)* : 180

Store for 48 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

Tear off the plastic tray at the notches to remove the products from the mould. Remove plastic strip and defrost for 4 hrs at +4°C/40°F.

Average nutritional values per 100g

Energy (kJ / kcal)	1661 / 400
Fat (g)	29
Of which saturated fatty acids (g)	19
Carbohydrates (g)	27
Of which sugars (g)	25
Dietary fibres (g)	3.8
Proteins (g)	4.5
Salt (g)	0.06
Sodium (mg)	22

Nutrition Facts	
16 servings per container	
Serving size	1 item (85g)
Amount Per Serving	
Calories	340
% Daily Value*	
Total Fat 25g	32%
Saturated Fat 16.2g	81%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 20mg	1%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	11%
Total Sugars 21g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0.4mcg	2%
Calcium 48.1mg	4%
Iron 1.7mg	10%
Potassium 197mg	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
Enterobacteriaceae (37°C)	1 000	10 000
Bacillus cereus	100	1 000
Salmonella	Not detected /25g	-
Listeria monocytogenes	Not detected /25g	10

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

Packaging

	UVC (box)*	UV (case)*
Type of packaging	Plastic tray Plastic film Cardboard box	
Dimension* (mm)	390 x 296 x 62	
Gross weight (kg)	1.590	
Net weight (kg)	1.360	
*external dimensions		

Palletisation

EAN13 (UVC)	3700478501562	
DUN 14 (UV)	-	
EAN Pallet	23700478501566	
	Pallet EU 80 x 120 cm	Pallet US 100 x 120 cm
Number UVC / UV	-	-
Number UV / pallet	224 (28 layers of 8)	310 (31 layers of 10)
Net weight (kg)	304.6	421.6
Gross weight (kg)**	356.2	492.9
Height (m)**	1.652	1.829
** : without pallet (+0,15m + 30kg)		

Version Number	Date	Reason of Review
1	06/10/2022	Creation
2	28/10/2022	update on lecithins in dark chocolate update of demoulding instructions update of microbiological criteria
2a	22/02/2024	Update allergen regulations in New Zealand
3	10/06/2024	Recipe and palletisation update
4	18/09/2024	Update of allergen traces and palletisation