

Product name: Gianduja Shortbread Cake - frozen
Brand: Foodservice
Number of items: 16 items
Weight: 1.440 kg
Dimensions : Ø 7 cm
Sanitary stamp: FR 76 240 007 CE
Packing code: EMB 76240A
Customs nomenclature : 1905907000



Serving suggestion

Ingredients list

Ingredients: Dark chocolate coating [58% cocoa minimum] 13.3% (cocoa mass, sugar, cocoa butter, emulsifier: **soya** lecithin), semi-skimmed **milk**, cream (**milk**), **wheat** flour (**gluten**), milk and hazelnut Gianduja chocolate 10.6% (sugar, **hazelnuts**, cocoa butter, whole **milk** powder, cocoa mass, emulsifier: **soya** lecithin), sugar, **almond** powder, butter (**milk**), **egg** yolk, brown sugar, **almond**, **hazelnut**, **pistachio**, gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates).

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling molluscs, shellfish, fish, mustard, celery, sesame, sulphites, lupine, peanut and other nuts.

Ingredients information

Origin of primary ingredients	
Chocolate:	European Union
Hazelnut :	European Union and Non-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

Turn out the product on a plate, remove the plastic tab and leave to defrost for 4 hours at +4°C (40°F).

Average nutritional values per 100g

Energy (kJ / kcal)	1763 / 423
Fat (g)	24.9
Of which saturated fatty acids (g)	10.6
Carbohydrates (g)	39.3
Of which sugars (g)	28.7
Dietary fibres (g)	4.0
Proteins (g)	8.3
Salt (g)	0.03
Natrium (mg)	12

Nutrition Facts	
Serving size	(90g)
Amount Per Serving	
Calories	380
% Daily Value*	
Total Fat 22g	28%
Saturated Fat 9.5g	48%
Trans Fat 0.1g	
Cholesterol 75mg	25%
Sodium 10mg	0%
Total Carbohydrate 35g	13%
Dietary Fiber 4g	14%
Total Sugars 26g	
Includes 11g Added Sugars	22%
Protein 8g	16%
Vitamin D 0.6mcg	4%
Calcium 77mg	6%
Iron 3mg	15%
Potassium 245mg	6%

*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
Enterobacteria 37°C	1 000	10 000
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 50	
Gross weight (kg)	1.660	
Net weight (kg)	1.440	
*external dimensions		

Palletisation

EAN13 (UVC)	3700478501586	
DUN 14 (UV)	-	
EAN Pallet	23700478501580	
	Pallet EU 80 x 120 cm	Pallet US 100 x 120 cm
Number UVC / UV	-	-
Number UV / pallet	240 (30 layers of 8)	300 (30 layers of 10)
Net weight (kg)	345.6	432.0
Gross weight (kg)**	398.4	498.0
Height (m)**	1.50	1.50
** : without pallet (+0,15m + 30kg)		

Version number	Date	Reason for review
1	01/06/2023	Creation (new data sheet format)
1b	04/01/2024	Format update
2	06/03/2024	Correction of shelf life after thawing