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TECHNICAL SHEET



Heart shape chocolat fondant 90g baked frozen



Serving suggestion

INTERNAL CODE	171045 R1
RAW PRODUCT NET WEIGHT	90

Average Nutritional information per 100g of cooked product

	Value	Unit
Energy	0	Kcal
	0	KJ
Fat	0	g
of which saturated	0	g
Carbohydrate	0	g
of wich sugars	0	g
Protein	0	g
Salt	0	g

INGREDIENTS EGG , sugar, chocolate 19% (cocoa mass, sugar, emulsifier : lecithin (SOYA), natural aroma vanilla), BUTTER, WHEAT flour, water, cocoa powder 1%, semi-skimmed MILK powder.

Produced in a factory handling: NUTS

Information in uppercase is for people intolerant or allergic.

PACKAGING INFORMATION

Units per box	24
Primary packaging	inner bag
Box outer dimensions (mm)	395 * 294 * 71 US3
Box net weight (Kg)	2,160
Box gross weight (Kg)	2,390
Wood pallet height (m)	1,57
Boxes per layer	10
Layers per pallet	20
Boxes per pallet	200
Pallet gross weight (Kg)	478,0

COOKING INSTRUCTIONS :

Place the frozen fondant on a microwaveable plate for 45 seconds at full power for a 850 Watt microwave.

CONSERVATION TIPS:

SHELF LIFE:

18 months at -18°C

Best before after regeneration:

D+5 at room temperature

Best before after regeneration:

D+6 entre 0°C et +4°C

MICROBIOLOGICAL CRITERIA:

Aerobic flora 30°C : <100 000 UFC/g
 Bacillus cereus : <100 UFC/g
 Escherichia coli : <10 UFC/g
 Positive coagulase Staphylococci : <100 UFC/g
 Salmonella : Absence /25g
 Listeria monocytogenes : Absence /25g
 Yeasts Moulds : 1 000 UFC/g

LEGISLATIVE ASPECTS:

Absence of ionizing treatment
 Absence of GMO