

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 coating 12,7% (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), cream (**milk**), **milk** chocolate coating 9,1% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), **egg** white, butter (**milk**), **wheat** flour (**gluten**), cocoa biscuit 4,4% (sugar, **egg**, **wheat** flour (**gluten**), low-fat cocoa powder, honey, water, **egg** white, raising agents : potassium tartrate - sodium bicarbonate), **almond** powder 4,1%, **egg** yolk, sugar, white chocolate 3,7% (sugar, cocoa butter, skimmed **milk** powder, **milk** fat, emulsifier: lecithin (**soya**), natural vanilla flavouring), dark chocolate decoration 2,4% (cocoa mass, sugar, cocoa butter, emulsifier: lecithin (**soya**), natural vanilla flavouring), sunflower oil, icing sugar, **milk** and **hazelnut** chocolate gianduja 2,3% (sugar, **hazelnuts**, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: lecithins (**soya**)), cocoa powder 1,4% (cocoa powder, acidity regulator: potassium carbonates), crêpe dentelle shortbread 1,4% (**wheat** flour (**gluten**), sugar, semi-skimmed **milk**, concentrated butter (**milk**), salt), brown sugar, **hazelnut** powder 1%, beef gelatine, inverted sugar syrup, praline 0,2% (nuts (**almonds**, **hazelnuts**), sugar), chopped **hazelnut** 0,2%, chopped **almonds** 0,2%, liquid caramel 0,1% (sucrose, water), **hazelnut** paste 0,1% (**hazelnut**), coffee 0,1%, chopped **pistachio** 0,1%, salt, baking powder (diphosphate - sodium carbonate, **wheat** starch (**gluten**)), modified potato starch, natural flavour 0,01%.

Detailed Composition:

Crunchy chocolate and caramel financiers (cocoa financier, dark chocolate round and salted-butter caramel ganache, flavoured): **Egg** white, dark chocolate decoration 12,3% (cocoa mass, sugar, cocoa butter, emulsifier: lecithin (**soya**), natural vanilla flavouring), icing sugar, **milk** chocolate coating 9,6% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), semi-skimmed **milk**, dark chocolate coating 7,2% [60% cacao] (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), cream (**milk**), butter (**milk**), **wheat** flour (**gluten**), **egg** yolk, **almond** powder, sunflower oil, cocoa powder 3% (cocoa powder, acidity regulator: potassium carbonates), liquid caramel 0,8% (sucrose, water), inverted sugar syrup, beef gelatine, natural flavour 0,06%, salt, baking powder (diphosphate - sodium carbonate, **wheat** starch (**gluten**)).

Gianduja praline slices (hazelnut financier, crunchy praline, gianduja cream and nuts): Semi-skimmed **milk**, dark chocolate coating 14,7% [60% cacao] (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), **egg** white, **milk** chocolate coating 10,1% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), cream (**milk**), **milk** and **hazelnut** chocolate gianduja 7,3% (sugar, **hazelnuts**, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: lecithins (**soya**)), sugar, **egg** yolk, **hazelnut** powder 3,2% , **almond** powder, sunflower oil, **wheat** flour (**gluten**), crêpe dentelle shortbread 2,5% (**wheat** flour (**gluten**), sugar, semi-skimmed **milk**, concentrated butter (**milk**), salt), butter (**milk**), praline 0,8% (nuts (**almonds**, **hazelnuts**), sugar), chopped **hazelnut** 0,6%, chopped **almonds** 0,6%, beef gelatine, **hazelnut** paste 0,4% (**hazelnut**), chopped **pistachio** 0,3%, baking powder (diphosphate - sodium carbonate, **wheat** starch (**gluten**)), salt.

Triple chocolate slices (cocoa biscuit, chocolate crunch, milk chocolate cream and white chocolate icing): Dark chocolate coating 23,7% (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), cocoa biscuit 22% (sugar, **egg**, **wheat** flour (**gluten**), low-fat cocoa powder, honey, water, **egg** white, raising agents : potassium tartrate - sodium bicarbonate), **milk** chocolate coating 15% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), white chocolate 11% (sugar, cocoa butter, skimmed **milk** powder, **milk** fat, emulsifier: lecithin (**soya**), natural vanilla flavouring), cream (**milk**), semi-skimmed **milk**, **egg** yolk, sunflower oil, crêpe dentelle shortbread 3,1% (**wheat** flour (**gluten**), sugar, semi-skimmed **milk**, concentrated butter (**milk**), salt), inverted sugar syrup.

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**), **almond** powder, dark chocolate coating 6% (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), sugar, white chocolate 4,6% (sugar, cocoa butter, skimmed **milk** powder, **milk** fat, emulsifier: lecithin (**soya**), natural vanilla flavouring), brown sugar, **egg** yolk, cocoa powder 3% (cocoa powder, acidity regulator: potassium carbonates), **milk** chocolate coating 3% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), beef gelatine, coffee 0,4%, modified potato starch, salt.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. May contain crustaceans, fish, mustard, sesame and 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:	Yes
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)	1677 / 403
Fat (g)	26
Of which saturated fatty acids (g)	13
Carbohydrates (g)	31
Of which sugars (g)	25
Dietary fibres (g)	3.0
Proteins (g)	7.0
Salt (g)	0.20
Sodium (mg)	81

Nutrition Facts	
12 servings per container	
Serving size	4 items (57g)
Amount Per Serving	
Calories	230
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 7.6g	38%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 45mg	2%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 14g	
Includes 12g Added Sugars	24%
Protein 4g	8%
Vitamin D 0.4mcg	2%
Calcium 46mg	4%
Iron 1.8mg	10%
Potassium 165mg	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
4	18/06/2025	Update of ingredients, nutritional values and allergens