

PREMIUM CHOCOLATE FONDANT

Product code : 0716801 • 20 items of 90 g (1,800 kg) - Ø 7 cm

Premium Chocolate Fondant

DESCRIPTION

Ingredients

Whole **eggs**, dark chocolate coating [59% cocoa] 22,4% (cocoa mass, sugar, cocoa butter, emulsifier: **soya** lecithin), butter (**milk**), sugar, sunflower oil, **wheat** flour (**gluten**), semi-skimmed **milk**, cacao powder 1,2%, baking powder (raising agent : diphosphates – sodium carbonates, **wheat** starch (**gluten**)).

Allergens	Notifiable allergens are indicated in bold text in the list of ingredients. May contain celery, crustaceans, nuts, sesame, mustard, fish, sulphites, molluscs, lupine and peanuts.		
GMF • No	Hydrogenated fats • No	Pork gelatine • No	Irradiated products • No

AVERAGE NUTRITIONAL VALUES (for 100g)

Caloric value (kcal) :	446 kcal		
Energy value (kJ) :	1854 kJ		
Protein :	5,8 g	Fat :	32,6 g
		Of which saturates :	16,3 g
		Carbohydrate :	31,4 g
		Of which sugars :	25,2 g
Dietary fiber :	1,9 g	Sodium :	65,3 mg
		Salt :	0,16 g

PRATICAL INFORMATION

EAN13	3700478571688	DUN14	13700478571685
Best before (days)	730	Sell by (days)	486
Storage instructions	Store at -18°C. Do not refreeze a defrosted product. After defrosting, store at between 0 and 4°C and consume within 72 hours.		

PACKAGING

Cases*	Pallet (80x120)**	Pallet (100x120)**
Dimension in mm (WxDxH) 296 x 390 x 62	200 cases (25 layers of 8 cases)	250 cases (25 layers of 10 cases)
Gross weight (kg) 2,020 kg	Gross weight (kg) 404,0 kg	Gross weight (kg) 505,0 kg
Net weight (kg) 1,800 kg	Pallet height (m) 1,55 m	Pallet height (m) 1,55 m

* External dimension - ** Without pallet (+0,15 m +30 kg)

Serving suggestion

- Best seller in dessert menu
- Best warm pudding for chocolate lovers
- To be served warm with vanilla ice cream
- Free from preservatives, flavour enhancers and colouring

INSTRUCTIONS FOR USE

For a warm melting chocolate fondant: Reheat 16 minutes in preheated traditional oven at 180°C OR in the microwave 40-50s à 750W power (depending on the power of your oven). For a cold and soft chocolate fondant: Thaw 2h at +4°C.

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