

SALTED CARAMEL CHOCOLATE FONDANT



Serving suggestion

Product code : 004249 (0728501) • 20 items of 100 g (2,000 kg) - Ø 7 cm

Salted caramel chocolate fondant – Frozen

DESCRIPTION

Ingredients

Whole **eggs**, dark chocolate coating [60% cocoa] 18,1% (cocoa mass, sugar, emulsifier: sunflower lecithin, natural vanilla flavour), **wheat** flour (**gluten**), butter (**milk**), sugar, Guérande salt and butter caramel 9% (glucose syrup, sugar, butter (**milk**), whole **milk**, water, whole **milk** powder, skimmed **milk** powder, Guérande salt, lemon juice), sunflower oil, semi-skimmed **milk**.

Allergens	Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling soya, 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) :		436 kcal			
Energy value (kJ) :		1818 kJ			
Protein :	6,2 g	Fat :	28,2 g	Carbohydrate :	37,9 g
		Of which saturates :	14,0 g	Of which sugars :	21,9 g
Dietary fiber :	3,1 g	Sodium :	52 mg	Salt :	0,13 g

PRATICAL INFORMATION

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Best before (days)	730	Sell by (days)	180
Storage instructions	Store at -18°C. Do not refreeze a defrosted product. After defrosting, store at between 0 and 4°C and consume within 3 days.		

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) 2,230 kg	Gross weight (kg) 446,0 kg	Gross weight (kg) 557,5 kg
Net weight (kg) 2,000 kg	Pallet height (m) 1,55 m	Pallet height (m) 1,55 m

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

INSTRUCTIONS FOR USE

Reheat 14 minutes in preheated oven at 165°C OR in the microwave 40-50 sec at 750W power (depending on the power of your oven).

Version n°2 – Created on 29/11/2019 – Edited on 26/10/2020