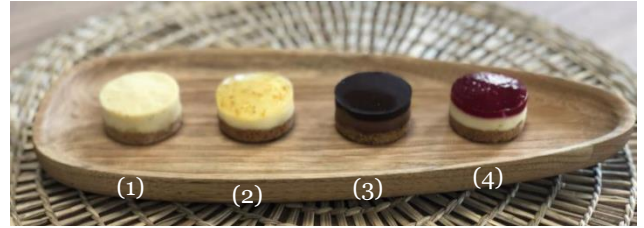


Product name: Assortment of mini cheesecakes - Frozen
Brand: Foodservice
Number of items: Tray of 48 items
Weight: 1.000 kg
Dimensions : Ø 4cm
Sanitary stamp: FR 35 125 007 CE
Packing code: EMB 35125B
Customs nomenclature: 1905907000



Serving suggestion

Ingredients list

- (1) 12 Caramel mini cheesecakes, flavoured
- (2) 12 Lemon mini cheesecakes
- (3) 12 Chocolate mini cheesecakes
- (4) 12 Raspberry mini cheesecakes, flavoured

General Composition :

Ingredients: cream (**milk**), **wheat** flour (**gluten**), sugar, cheese 10,4% (cheese (**milk**), salt), water, butter (**milk**), **almond** powder, raspberry puree 4,8% (raspberry, sugar), dark chocolate coating [58% min. cocoa] 3,8% (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), brown sugar, semi-skimmed **milk**, whole **eggs**, **egg** yolk, lemon juice 1,7% (lemon juice, sugar), caramel cream with Guérande salted butter 1,5% (sugar, cream (**milk**), salted butter with Guérande salt (**milk**), stabiliser: carrageenans), caramel 0,9% (sugar, water, glucose syrup), lemon juice made with concentrate 0,8% (water, concentrated lemon juice), potato starch, beef gelatine, lemon zest 0,3%, gelling preparation (gelling agent: pectins, firming agent: diphosphates – calcium phosphates, dextrose), gelling agent: agar-agar, cocoa powder 0,1%, salt, natural flavour, raspberry natural flavour 0,01%.

Detailed Composition :

Caramel mini cheesecakes, flavoured : cream (**milk**), **wheat** flour (**gluten**), cheese 10,3% (cheese (**milk**), salt), sugar, butter (**milk**), **almond** powder, water, caramel cream with Guérande salted butter 6,2% (sugar, cream (**milk**), salted butter with Guérande salt (**milk**), stabiliser : carrageenans), brown sugar, caramel 3,7% (sugar, water, glucose syrup), whole **eggs**, **egg** yolk, beef gelatine, potato starch, salt, natural flavour.

Lemon mini cheesecakes : water, **wheat** flour (**gluten**), sugar, cheese 10,5% (cheese (**milk**), salt), cream (**milk**), butter (**milk**), **almond** powder, lemon juice 6,8% (lemon juice, sugar), brown sugar, whole eggs, egg yolk, lemon juice made with concentrate 1,5% (water, concentrated lemon juice), lemon zest 1,0%, potato starch, beef gelatine, gelling preparation (gelling agent : pectins, firming agent : diphosphates – calcium phosphates, dextrose), gelling agent : agar-agar.

Chocolate mini cheesecakes : dark chocolate coating [58% min. cocoa] 15,4% (cocoa mass, sugar, cocoa butter, emulsifier : lecithin), **wheat** flour (**gluten**), semi-skimmed **milk**, sugar, cheese 9,7% (cheese (**milk**), salt), cream (**milk**), butter (**milk**), **almond** powder, water, brown sugar, whole egg, egg yolk, beef gelatine, cocoa powder 0,5%, potato starch.

Raspberry mini cheesecakes, flavoured : raspberry puree 19,5% (raspberry, sugar), **wheat** flour (**gluten**), cheese 10,9% (cheese (**milk**), salt), cream (**milk**), sugar, butter (**milk**), **almond** powder, water, brown sugar, whole **eggs**, **egg** yolk, lemon juice made with concentrate (water, concentrated lemon juice), potato starch, gelling preparation (gelling agent : pectins, firming agent : diphosphates – calcium phosphates, dextrose), beef gelatine, lemon zest, raspberry natural flavour 0,04%.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. Contains : milk, wheat (gluten), almond, egg, soya.

Produced in a facility also handling molluscs, crustaceans, fish, sesam, mustard, celery, lupine, peanuts, soya, sulphites 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): 547

Shelf life on receipt (days)* : 180
Store for 24 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

Remove from plastic film and defrost for 3 hours at
+4°C/40°F.

Average nutritional values per 100g

Energy (kJ / kcal)	1311 / 314
Fat (g)	19
Of which saturated fatty acids (g)	10
Carbohydrates (g)	29
Of which sugars (g)	19
Dietary fibres (g)	1.7
Proteins (g)	5.5
Salt (g)	0.2
Natrium (mg)	0.084

Nutrition Facts

12 servings per container	
Serving size	4 items (85g)
Amount Per Serving	
Calories	270
% Daily Value*	
Total Fat 16g	21%
Saturated Fat 8.8g	44%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 70mg	3%
Total Carbohydrate 24g	9%
Dietary Fiber 2g	7%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 5g	10%
Vitamin D 0.3mcg	2%
Calcium 111mg	8%
Iron 0.7mg	4%
Potassium 135mg	2%

*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
Escherichia coli	10	100
Coagulase + Staphylococci	100	1 000
Bacillus cereus	100	1 000
Salmonella	Not detected / 25g	
Listeria monocytogenes	Not detected / 25g	100

According to the EC regulation 2073/2005 and the microbiological criteria of the CDF

Packaging

	UVC (box)*	UV (case)*
Type of packaging	Plastic cushioning Plastic film Cardboard case	
Dimension* (mm)	390 x 296 x 50	
Gross weight (kg)	1.235	
Net weight (kg)	1.000	
*external dimensions		

Palletisation

EAN13 (UVC)	3700478502576	
DUN 14 (UV)	-	
EAN Pallet	23700478502570	
	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)	280.0	350.0
Gross weight (kg)**	345.8	432.25
Height (m)**	1.75	1.75

** : without pallet (+0,15m + 30kg)

Version number	Date	Reason for review
1	22/12/2023	New data sheet format
1b	22/02/2024	Update allergen regulations in New Zealand
2	17/05/2024	Recipe adjustment
2b	04/06/2024	Correction of allergens: traces of soya