

Product name:	Caramel shortbread and caramel cream - Frozen
Brand:	Foodservice
Number of items:	16 items
Weight:	1.440 kg
Dimensions:	Ø 7 cm
Sanitary stamp:	FR 76 240 007 CE
Packing code:	EMB 76240A
Customs nomenclature:	1905907000



Serving suggestion

Ingredients list

Ingredients: Cream (**milk**), **wheat** flour (**gluten**), butter (**milk**), **egg** yolk, caramel 8,3% (sugar, water, glucose syrup), sugar, **almond** powder, water, salted butter caramel cream with Guérande salt 4,3% (sugar, cream (**milk**), butter (**milk**), honey, Guérande salt, Guérande flower of salt), brown sugar, semi-skimmed **milk**, beef gelatine, modified potato starch, salt.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients.

May contain soya and other nuts.

Ingredients information

Origin of primary ingredients	
Caramel:	European Union
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

Unmould product onto a plate. Remove plastic strip and defrost for 4 hrs at +4°C/40°F.

Average nutritional values per 100g

Energy (kJ / kcal)	1571 / 377
Fat (g)	25
Of which saturated fatty acids (g)	14
Carbohydrates (g)	31
Of which sugars (g)	21
Dietary fibres (g)	1.0
Proteins (g)	5.6
Salt (g)	0.2
Sodium (mg)	90

Nutrition Facts	
16 servings per container	
Serving size	1 item (90g)
Amount Per Serving	
Calories	340
% Daily Value*	
Total Fat 22g	28%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 130mg	43%
Sodium 80mg	3%
Total Carbohydrate 28g	10%
Dietary Fiber < 1g	3%
Total Sugars 18g	
Includes 18g Added Sugars	36%
Protein 5g	10%
Vitamin D 0.4mcg	2%
Calcium 39.2mg	4%
Iron 0.4mg	2%
Potassium 77.8mg	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
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
Enterobacteria 37°C	1 000	10 000
Salmonella	Not detected /25g	-
Listeria monocytogenes	Not detected /25g	10

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

Packaging

	UVC (box)*	UV (case)*
Type of packaging	Plastic tray Plastic film Cardboard box	
Dimension* (mm)	390 x 296 x 62	
Net weight (kg)	1.440	
Gross weight (kg)	1.670	

*external dimensions

Palletisation

EAN13 (UVC)	3700478503221	
DUN 14 (UV)	-	
EAN Pallet	23700478503225	
	Pallet EU 80 x 120 cm	Pallet US 100 x 120 cm
Number UVC / UV	-	-
Number UV / pallet	200 (25 layers of 8)	250 (25 layers of 10)
Net weight (kg)	288.0	360.0
Gross weight (kg)**	334.0	417.5
Height (m)**	1.55	1.55

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

Version number	Date	Reason for review
1	06/12/2022	Creation
2	30/01/2023	Texturizing dosage adjustment
3	11/07/2023	Recipe ajustement
3b	20/05/2025	Updating the ingredients of salted butter caramel, updating nutritional values and cross-contamination allergens
4	10/09/2025	Removal of cross-contaminated fish