

Rocky road brownie

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 53316

Sales description Deep-frozen rectangular chocolate (10%) brownie with a crumble base, topped with a caramel layer and cake cubes, decorated with pecan nuts and white stripes, ready-to-serve.



List of ingredients

sugar, flour (WHEAT, malted WHEAT), concentrated butter (MILK) (13%), EGG, cocoa mass, vegetable oils and fats (palm, rapeseed, sunflower), fat-reduced cocoa powder, water, PECAN NUTS (2%), glucose syrup, sweetened condensed MILK, invert sugar syrup, butter (MILK) (1%), cocoa butter, acidity regulator (E501i), whole MILK powder, starch, emulsifier (lecithins (SOY), lecithins, E471), salt, raising agent (E450, E500), natural flavour, inverted sugar, starch (WHEAT).

This product may contain hard parts.

May contain traces of: Almonds, Hazelnuts, Pistachio nuts, Walnuts.

General information

Customs Code	19059070
FKB Code	A246C36

Product dimensions

Weight (g)	2350
Length (mm)	370
Width (mm)	270
Height (mm)	40

Dietary Info and Sustainability

Vegan	No
Vegetarian	Yes
Sustainable Palm	RSPO SG
Sustainable Soy	RTRS Credits
Sustainable Cocoa	RAMB
Eggs Production Method	barn

Additives

E471 - mono- and diglycerides of fatty acids
E501i - potassium carbonate
E500 - sodium carbonates
E450 - diphosphates
E322 - lecithins (SOY)
E322 - lecithins

Microbiological information

Presumptive *Bacillus cereus*: < 100/g
Escherichia coli: < 10/g
Listeria monocytogenes: < 100/g
Moulds: < 1000/g

Salmonella spp.: Absence in 25 g
Staphylococcus aureus: < 100/g
Total aerobic mesophilic plate count: < 100000/g
Yeasts: < 500/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1941 kJ		1262 kJ	15
energy	465 kcal		302 kcal	15
fat of which:	27 g		17 g	24
- saturates	15 g		9,7 g	49
carbohydrates of which:	50 g		33 g	13
- sugars	38 g		24 g	27
fibre	1,8 g		1,2 g	
protein	5,1 g		3,3 g	7
salt	0,13 g		0,09 g	2

* 1 portion = 65 g

Allergen information

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	Yes
Nuts and products thereof *	Yes
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No

May contain traces of: Almonds, Hazelnuts, Pistachio nuts, Walnuts.

(*) For type of nuts and gluten-containing cereals see ingredient list.

PACKAGING INFORMATION

Packaging Details

Inner Packaging	Baking tray (Corrugated board_PAP 20) Film (Plastic_PP 5) Folding box (Corrugated board_PAP 20) LabelLabel (Paper_PAP 22) LabelLabel (Paper_PAP 22)
Outer Packaging	Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
Pieces per EDU	3
GTIN	5413476302304
Net Weight	7,05 kg
Length x Width x Height (m)	0,412 x 0,319 x 0,159
CU	
GTIN	5413476302298
Net Weight	2,350 kg
Length x Width x Height (m)	0,370 x 0,270 x 0,040

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	6
Number layers / pallet	11
Number EDU / pallet	66
Total net weight pallet	465 kg
Total gross weight pallet	557 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,894
Palletisation Packaging	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper_PAP 22) Interlayer (Corrugated board_PAP 20)

HANDLING INFORMATION

Storage Conditions

Shelf life after defrosting at 20°C (days)	4
Shelf life after defrosting < 7°C (days)	4
Shelf life after production	18 (months)
Storage Conditions	max. -18°C

Instructions for use

Take the products out of the packaging. Let the product thaw for 4 hours at ambient temperature. Once defrosted, consume within 4 days. DO NOT REFREEZE AFTER DEFROSTING.

GENERAL INFORMATION

Certificates

BRCGS & IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.
All values mentioned in this document, are average values, based on calculated data
Pictures are indicative of the products but may be subject to slight deviations from the actual products.
Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

- (1) Daily reference intakes Vitamins
- (2) Reference intake of an average adult (8400 kJ/2000 kcal)