

Cookie Pie (12P)

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 51650

Legal/descriptive name Deep-frozen round pie, with a short crust cocoa dough, filled with a chocolate (4.5%) filling and cookie crumbs (5.5%), finished with a vanilla flavoured cream, decorated with cookie crumbs (5.5%) and white stripes, ready-to-serve.

Convenience level Ready to Serve



List of ingredients

skimmed MILK, sugar, flour (WHEAT, corn), cream (MILK), palm fat, butter (MILK) (6%), water, cocoa mass, starch, concentrated butter (MILK) (1.9%), fat-reduced cocoa powder, EGG, dextrose, glucose syrup, cocoa powder, modified starch, gelatine, lactose (MILK), natural flavour, emulsifier (E471, lecithins (SOY), lactic acid esters of mono- and diglycerides of fatty acids, lecithins), thickener (carrageenan, E417), skimmed MILK powder, acidity regulator (E500, E501i), inverted sugar, raising agent (E500, E450, E503), natural vanilla flavouring, salt.

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

General information

Customs Code	19059070
FKB Code	A305C12

Product dimensions

Weight (g)	1370
Diameter (cm)	2,6

Dietary information and Sustainability

Vegan	No
Vegetarian	No
Sustainable Palm	RSPO MB
Sustainable Soy	RTRS Credits
Sustainable Cocoa	RA MB

Additives

E500 - sodium carbonates
 E450 - diphosphates
 E501i - potassium carbonate
 E407 - carrageenan
 E472b - lactic acid esters of mono- and diglycerides of fatty acids
 E471 - mono- and diglycerides of fatty acids
 E322 - lecithins (SOY)
 E503 - ammonium carbonates
 E417 - tara gum
 E322 - lecithins

Microbiological information

Listeria monocytogenes: < 100/g

Escherichia coli: < 10/g

Moulds: < 1000/g

Salmonella spp.: Absence in 25 g

Yeasts: < 1000/g

Total aerobic mesophilic plate count: < 100000/g

Presumptive Bacillus cereus: < 100/g

Staphylococcus aureus: < 100/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1432 kJ		1633 kJ	19
energy	343 kcal		391 kcal	20
fat of which:	19 g		21 g	30
- saturates	12 g		14 g	70
carbohydrates of which:	39 g		44 g	17
- sugars	26 g		29 g	32
fibre	1,6 g		1,8 g	
protein	3,7 g		4,3 g	9
salt	0,31 g		0,36 g	6

* 1 portion = 114 g

Allergen information

Cereals containing gluten and products thereof	Yes
Wheat	Yes
Spelt	No
Barley	No
Kamut	No
Rye	No
Oats	No
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	No
Almonds	No
Brazil nuts	No
Cashews	No
Hazelnuts	No
Macadamia nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid 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, Pecan nuts, Pistachio nuts, Walnuts.	

PACKAGING INFORMATION

Packaging pictures



Packaging Details

Inner Packaging	Container (Paper and cardboard (Majority)/Plastic_C/PAP 81) Film (Plastic_PP 5) Folding box (Corrugated board_PAP 20) Label (Paper _PAP 22)
Outer Packaging	Label (Paper _PAP 22) Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
GTIN	5413476995223
Net Weight	4,11 kg
Length x Width x Height (m)	0,280 x 0,278 x 0,267
Pieces per EDU	3
CU	
GTIN	5413476995230
Net Weight	1,370 kg

Palletisation Packaging

Palletisation Packaging	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper _PAP 22) Corner (Solidboard_PAP 21) Interlayer (Corrugated board_PAP 20)
Pallet type	Euro pallet
Pallet description	PALLET EURO WOOD 1200X800X145MM
Number EDU / layer	12
Number layer / pallet	6

Number EDU / pallet	72
Total net weight pallet	296 kg
Total gross weight pallet	377 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,747

HANDLING INFORMATION

Storage Conditions

Shelf life after production	18 months
Shelf life after defrosting	3
<7°C (days)	
Storage Conditions	max. -18°C

Instructions for use

Take the products out of the packaging. Let the product thaw for 11 hours in the refrigerator. Once defrosted, consume within 3 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)