

Chocolate fudge meltdown cake (24P)

PÂTISSERIE
DU CHEF

PRODUCT INFORMATION

Article Number 53317

Sales description Deep-frozen rectangular chocolate (4%) cake, decorated with a choco fudge (39.5%) layer, ready-to-serve.



List of ingredients

sugar, vegetable oils and fats (rapeseed, palm, sunflower), EGG, water, flour (WHEAT), glucose syrup, fat-reduced cocoa powder (4.5%), starch (WHEAT), invert sugar syrup, cocoa mass, EGG powder, semi-skimmed MILK powder, modified starch, raising agent (E341, E450, E500), emulsifier (E471, lecithins (SOY), E472e, E481, lactic acid esters of mono- and diglycerides of fatty acids, lecithins), salt, sweet whey powder (MILK), MILK proteins, acidity regulator (E501i), natural flavour, thickener (locust bean gum, xanthan gum).

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

General information

Customs Code 19059070
FKB Code A310C24

Dietary Info and Sustainability

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

Product dimensions

Weight (g) 2300

Additives

E450 - diphosphates
E500 - sodium carbonates
E341 - calcium phosphates
E481 - sodium stearoyl-2-lactylate
E472e - mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids
E472b - lactic acid esters of mono- and diglycerides of fatty acids
E471 - mono- and diglycerides of fatty acids
E322 - lecithins
E322 - lecithins (SOY)
E501i - potassium carbonate
E410 - locust bean gum
E415 - xanthan gum

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	1956 kJ		1859 kJ	22
energy	469 kcal		446 kcal	22
fat of which:	30 g		28 g	40
- saturates	9,3 g		8,9 g	45
carbohydrates of which:	45 g		43 g	17
- sugars	34 g		33 g	37
fibre	2,2 g		2,1 g	
protein	4,2 g		4 g	8
salt	0,45 g		0,43 g	7
vitamin B12	0,09 µg	4	0,09 µg	
magnesium	0,031 mg	0	0,03 mg	
zinc	0,09 mg	1	0,09 mg	

* 1 portion = 95 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 *	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.	
(*) 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	Sheet (Paper_PAP 22) Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
Pieces per EDU	3
GTIN	5413476302328
Net Weight	6,9 kg
Length x Width x Height (m)	0,412 x 0,319 x 0,159
CU	
GTIN	5413476302311
Net Weight	2,300 kg

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	6
Number layers / pallet	11
Number EDU / pallet	66
Total net weight pallet	455 kg
Total gross weight pallet	548 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)	3
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 3 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)