

Maple pecan cake (24P)

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 54958

Sales description Deep-frozen rectangular cake with maple syrup, filled with maple flavoured custard, decorated with pecan nuts and white chocolate shavings, ready-to-serve.



List of ingredients

sugar, water, flour (WHEAT), EGG, vegetable oils and fats (rapeseed, sunflower), PECAN NUTS (3.5%), modified starch, HAZELNUTS, sweet whey powder (MILK), maple syrup (1.5%), raising agent (E450, E500), cream powder (MILK), glucose syrup, cocoa butter, skimmed MILK powder, whole MILK powder, natural flavour, lactose (MILK), salt, dextrose, carrot extract, gelling agent (pectins), acidity regulator (citric acid, E331), emulsifier (lecithins, lecithins (SOY)).

This product may contain hard parts.

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

General information

Customs Code	19059070
FKB Code	A311C24

Product dimensions

Weight (g)	1975
Length (mm)	370
Width (mm)	270

Dietary Info and Sustainability

Vegan	No
Vegetarian	Yes
Sustainable Cocoa	RA MB
Eggs Production Method	barn

Additives

E450 - diphosphates
E500 - sodium carbonates
E322 - lecithins
E330 - citric acid
E440 - pectins
E331 - sodium citrates
E322 - lecithins (SOY)

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	1531 kJ		1255 kJ	15
energy	366 kcal		300 kcal	15
fat of which:	21 g		17 g	24
- saturates	2,6 g		2,1 g	11
carbohydrates of which:	40 g		32 g	12
- sugars	24 g		20 g	22
fibre	1,1 g		0,9 g	
protein	4,5 g		3,7 g	7
salt	0,65 g		0,53 g	9

* 1 portion = 82 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, 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)
	Label (Paper_PAP 22)
Outer Packaging	Label (Paper_PAP 22)
	Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
Pieces per EDU	3
GTIN	5413476310231
Net Weight	5,925 kg
Length x Width x Height (m)	0,412 x 0,319 x 0,159
CU	
GTIN	5413476310224
Net Weight	1,975 kg

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	6
Number layers / pallet	11
Number EDU / pallet	66
Total net weight pallet	391 kg
Total gross weight pallet	483 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 < 7°C (days)	4
Shelf life after production	12 (months)
Storage Conditions	max. -18°C

Instructions for use

Take the products out of the packaging. Let the product thaw for 8 hours in the refrigerator. Once defrosted, store cold (max 7°C) and 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)