

Crème Brûlée

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 55149

Legal/descriptive name Deep-frozen rectangular
pâtisserie, ready-to-serve. Crème Brûlée flavoured cream
between sponge cakes, finished with burned sugar and a
neutral glazing.

Convenience level Ready to Serve

List of ingredients

sugar, whole MILK, cream (MILK), skimmed MILK, EGG yolk, palm fat, water, blanched ALMOND powder, flour (WHEAT, malted WHEAT), glucose syrup, natural vanilla flavouring (1.4%), albumin (EGG), beef gelatin, natural flavour, emulsifier (E471), starch, gelling agent (pectins), salt, acidity regulator (calcium chloride, E331iii), acid (citric acid).
May contain traces of: Soybeans, Hazelnuts, Pistachio nuts.

General information

Customs Code	19059070
FKB Code	B1032

Product dimensions

Weight (g)	650
Length (mm)	360
Height (mm)	40
Width (mm)	80

Dietary information and Sustainability

Vegan	No
Vegetarian	No
Sustainable Palm	RSPO SG
Eggs - Production Method	Barn

Additives

E471 - mono- and diglycerides of fatty acids
E440 - pectins
E330 - citric acid
E331iii - trisodium citrate
E509 - calcium chloride

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	1275 kJ		1275 kJ	15
energy	305 kcal		305 kcal	15
fat of which:	16 g		16 g	23
- saturates	8,2 g		8,2 g	41
carbohydrates of which:	35 g		35 g	13
- sugars	30 g		30 g	33
fibre	0,7 g		0,7 g	
protein	5,2 g		5,2 g	10
salt	0,13 g		0,13 g	2

* 1 portion = 100 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	No
Milk and products thereof	Yes
Nuts and products thereof	Yes
Almonds	Yes
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: Soybeans, Hazelnuts, Pistachio nuts.	

PACKAGING INFORMATION

Packaging pictures



Packaging Details

Inner Packaging	Undercake (Paper and cardboard (Majority)/Plastic_C/PAP 81) Folding box (Solidboard_PAP 21)
Outer Packaging	American box (Corrugated board_PAP 20) Tape (Plastic_PP 5) Label (Paper_PAP 22)
EDU (American box)	
GTIN	5413476310811
Net Weight	3,9 kg
Length x Width x Height (m)	0,400 x 0,214 x 0,216
Pieces per EDU	6
CU	
GTIN	5413476310804
Net Weight	0,650 kg

Palletisation Packaging

Palletisation Packaging	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper_PAP 22) Interlayer (Solidboard_PAP 21)
Pallet type	Euro pallet
Pallet description	EURO PALLET STANDARD 1200X800X145MM
Number EDU / layer	10
Number layer / pallet	7
Number EDU / pallet	70
Total net weight pallet	273 kg
Total gross weight pallet	350 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,657

HANDLING INFORMATION

Storage Conditions

Shelf life after production	12 months
Shelf life after defrosting	2
<7°C (days)	
Storage Conditions	max. -18°C

Instructions for use

Let thaw in the refrigerator for 3 to 4 hours and serve cold.
DO NOT REFREEZE AFTER DEFROSTING.

GENERAL INFORMATION

Certificates

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)