

Tiramisu

Product Information

Article Number	20071
Sales description	Deep-frozen rectangular patisserie, layers of sponge cake (19%) soaked with a coffee and Marsala wine syrup (18%) and a mousse (62%) of mascarpone, finished with a chocolate velours (1%), ready-to-serve.

List of ingredients

water; skimmed MILK; sugar; vegetable oils and fats (palm; coconut; fully hydrogenated coconut); flour (WHEAT; malted WHEAT); cream (MILK); EGG yolk; Marsala wine 16% (2.0%); whole MILK powder; instant coffee (1.0%); albumin (EGG); gelatine; mascarpone (MILK) (0.4%); stabilizer (sorbitol; E418); dark chocolate (0.4%) (cocoa mass; sugar; cocoa butter; emulsifier (SOYbean lecithins)); modified starch; colour (carotenes; E150a); glucose syrup; butter (MILK); flavouring; salt; skimmed MILK powder; emulsifier (E433; E471); MILK proteins; emulsifying salts (E339); flour treatment agent (E300).

This product may contain traces of nuts.

General information

Customs Code	19059070
FKB Code	B173
Vegan	no
Vegetarian	no

Product dimensions

Height	40 mm
Width	80 mm
Weight	700 g
Length	360 mm

Additives

E300 - ascorbic acid
 E150a - plain caramel
 E160a - carotenes
 E339 - sodium phosphates
 E418 - gellan gum
 E471 - mono- and diglycerides of fatty acids
 E433 - polysorbate 80
 E420 - sorbitol
 E322 - SOYbean lecithins

Sustainability

RSPO palm	Segregated
Eggs	Barn eggs

Microbiological information

Bacillus cereus < 100/g
 E.Coli < 10/g
 Listeria monocytogenes < 100/g
 Moulds < 1000/g
 Salmonella 0/25g
 Staph.aureus < 100/g
 Total plate count < 100000/g
 Yeasts < 1000/g

Nutritional information

Parameter	Per 100 g	RI (1)	per portion*	RI (2)
energy	1108 kJ		1107 kJ	13
Energy	265 kcal		265 kcal	13
fat	15 g		15 g	21
saturates	9,5 g		9,5 g	48
carbohydrate	29 g		29 g	11
sugars	23 g		23 g	26
fibre	< 0,5 g		< 0,5 g	
protein	3,9 g		3,9 g	8
salt	0,11 g		0,11 g	2

* 1 portion = 100 g

Version date: 20191104

Version: 1

Allergen information

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Groundnuts 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 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

*This product may contain traces of nuts.**(*) For type of nuts and gluten-containing cereals see ingredient list.*

Packaging information

Packaging Details

Inner Packaging	Sheet (Solidboard + PP)
Outer Packaging	folding box (solid board PAP21)
	tape (plastic PP 05)
	american box (corrugated board PAP20)
Pieces	label (paper PAP22)
	Pieces / folding box 1
	Pieces / american box 6
box	
EAN	5413476932136
Net Weight	4,2 kg
Length x Width x Height (m)	0,4 x 0,214 x 0,216
CU	
EAN	5413476932143
Net Weight	0,7 kg
Length x Width x Height (m)	0,385 x 0,095 x 0,065

Palletisation

Palletisation Packaging	
(EURO PALLET STANDARD 1200X800X145MM)	
Number american box / layer 10	
Number layer / pallet 7	
Number american box / pallet 70	
Total net weight pallet	294 kg
Total gross weight pallet	377 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,657

Handling information

Storage Conditions

Shelflife after production	360 days
Storage Temperature	max. -18°C
Shelflife after defrosting < 7°C (days)	2

Instructions for use

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

General information

GMO Policy

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

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