

Raspberry

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 20078

Sales description Deep-frozen rectangular patisserie, ready-to-serve. Raspberry mousse with raspberry fruit pieces, sponge cake soaked with raspberry syrup, finished with red glazing.

List of ingredients

sugar, water, raspberries (16%), glucose syrup, cream (MILK), skimmed MILK, palm oil, flour (WHEAT, malted WHEAT), EGG yolk, albumin (EGG), invert sugar syrup, lemon juice, beef gelatin, emulsifier (E471), starch, red beet juice concentrate, gelling agent (carrageenan, E401, pectins, xanthan gum), colour (plain caramel), acidity regulator (E331, E341), acid (citric acid), firming agent (potassium chloride), natural flavour.

May contain traces of: Soybeans, Almonds, Hazelnuts, Pistachio nuts.

General information

Customs Code	19059070
FKB Code	B178

Product dimensions

Weight (g)	700
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Dietary information and Sustainability

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

Additives

E471 - mono- and diglycerides of fatty acids
E407 - carrageenan
E330 - citric acid
E341 - calcium phosphates
E331 - sodium citrates
E508 - potassium chloride
E401 - sodium alginate
E440 - pectins
E415 - xanthan gum
E150a - plain caramel

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: < 1000/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1013 kJ		1013 kJ	12
energy	242 kcal		242 kcal	12
fat of which:	11 g		11 g	16
- saturates	6,6 g		6,6 g	33
carbohydrates of which:	33 g		33 g	13
- sugars	26 g		26 g	29
fibre	1,3 g		1,3 g	
protein	3,2 g		3,2 g	6
salt	0,05 g		0,05 g	1

* 1 portion = 100 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	No
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: Soybeans, Almonds, Hazelnuts, Pistachio nuts.

(*) For type of nuts and gluten-containing cereals see ingredient list.

PACKAGING INFORMATION

Packaging pictures



Packaging Details

Inner Packaging	Undercake (Paper and cardboard (Majority)/Plastic_C/PAP 81)
Outer Packaging	Tape (Plastic_PP 5) American box (Corrugated board_PAP 20) Label (Paper _PAP 22)
EDU (American box)	
Pieces per EDU	6
GTIN	5413476932198
Net Weight	4,2 kg
Length x Width x Height (m)	0,400 x 0,214 x 0,216
CU	
GTIN	5413476932204
Net Weight	0,700 kg
Length x Width x Height (m)	0,360 x 0,080 x 0,040

Palletisation Packaging

GTIN	5413476316196
Pallet type	Euro pallet
Number EDU / layer	10
Number layer / pallet	7
Number EDU / pallet	70
Total net weight pallet	294 kg
Total gross weight pallet	370 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,657
Palletisation Packaging	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper _PAP 22) Interlayer (Solidboard_PAP 21)

HANDLING INFORMATION

Storage Conditions

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

Instructions for use

Let the products 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)