

Double Chocolate Dôme Cake (12P)

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 55926

Sales description Deep-frozen round cocoa (3%) cake, topped with dark chocolate (5%) ganache and decorated with crispy cereal balls (1,5%). Ready-to-serve.



List of ingredients

sugar, EGG, rapeseed oil, flour (WHEAT, rice), water, cream (MILK), fat-reduced cocoa powder, cocoa mass, butter (MILK) (1.6%), raising agent (E450, E500), cocoa butter, modified starch, acidity regulator (E501i), invert sugar syrup, skimmed MILK, salt, WHEAT gluten, cocoa powder, stabilizer (E401), emulsifier (lecithins (SOY)), malt (WHEAT), palm fat, shellac, natural flavour, starch.

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

General information

Customs Code	19059070
FKB Code	B1055C12

Product dimensions

Weight (g)	960
Diameter (cm)	26
Height (mm)	55

Dietary information and Sustainability

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

Additives

E450 - diphosphates
E500 - sodium carbonates
E501i - potassium carbonate
E401 - sodium alginate
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	1774 kJ		1419 kJ	17
energy	425 kcal		340 kcal	17
fat of which:	26 g		21 g	30
- saturates	5,8 g		4,7 g	24
carbohydrates of which:	40 g		32 g	12
- sugars	25 g		20 g	22
fibre	2 g		1,6 g	
protein	5,3 g		4,2 g	8
salt	0,78 g		0,62 g	10

* 1 portion = 80 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: Rye, Almonds, Hazelnuts, Pecan nuts, Pistachio nuts, Walnuts.

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

PACKAGING INFORMATION

Packaging Details

Inner Packaging	Container (Paper and cardboard (Majority)/Plastic_C/PAP 81) Film (Plastic_PP 5) Folding box (Corrugated board_PAP 20) LabelLabel (Paper _PAP 22) LabelLabel (Paper _PAP 22)
Outer Packaging	Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
Pieces per EDU	4
GTIN	5413476313201
Net Weight	3,84 kg
Length x Width x Height (m)	0,280 x 0,278 x 0,267
CU	
GTIN	5413476313195
Net Weight	0,960 kg

Palletisation Packaging

Pallet type	Euro pallet
Number EDU / layer	12
Number layer / pallet	6
Number EDU / pallet	72
Total net weight pallet	276 kg
Total gross weight pallet	363 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,747
Palletisation Packaging	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper _PAP 22) Corner (Solidboard_PAP 21) 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)	4
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 7 hours in the refrigerator. Once defrosted, store cold (max 7°C) and consume within 4 days. Or thaw at ambient temperature for 5 hours 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)