

Choco Coco (24P)

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 50998

Sales description Deep-frozen tray-baked cocoa cake with a coconut filling, decorated with grated coconut, ready-to-serve.



List of ingredients

sugar, vegetable oils and fats (rapeseed, palm, sunflower), water, coconut (11.5%), EGG, flour (WHEAT), starch (WHEAT), EGG powder, fat-reduced cocoa powder (1.8%), modified starch, sweet whey powder (MILK), glucose syrup, raising agent (E341, E450, E500), cream powder (MILK), salt, emulsifier (E472e, E481, lactic acid esters of mono- and diglycerides of fatty acids, E471), skimmed MILK powder, MILK proteins, inverted sugar, dextrose, acidity regulator (citric acid, E331), gelling agent (pectins), natural flavour, carrot extract.

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

General information

Customs Code 1905907000
FKB Code B639C24

Dietary Info and Sustainability

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

Product dimensions

Weight (g) 2500

Additives

E450 - diphosphates
E500 - sodium carbonates
E341 - calcium phosphates
E481 - sodium stearoyl-2-lactylate
E472e - mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids
E472b - lactic acid esters of mono- and diglycerides of fatty acids
E471 - mono- and diglycerides of fatty acids
E330 - citric acid
E440 - pectins
E331 - sodium citrates

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	1794 kJ		1866 kJ	22
energy	431 kcal		448 kcal	22
fat of which:	29 g		30 g	43
- saturates	11 g		11 g	55
carbohydrates of which:	38 g		40 g	15
- sugars	26 g		27 g	30
fibre	2,4 g		2,5 g	
protein	4,3 g		4,5 g	9
salt	0,52 g		0,54 g	9
calcium	24,6 mg	3	25,5 mg	
phosphor	74,4 mg	11	77,4 mg	
iron	1,1 mg	8	1,2 mg	

* 1 portion = 104 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 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: Soybeans, Almonds, Hazelnuts, Pecan nuts, 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)
 Label (Paper_PAP 22)

Outer Packaging

Wrap around (Corrugated board_PAP 20)

EDU (Wrap around)

Pieces per EDU

3

GTIN

5413476991249

Net Weight

7,5 kg

Length x Width x Height (m)

0,398 x 0,300 x 0,154

CU

GTIN

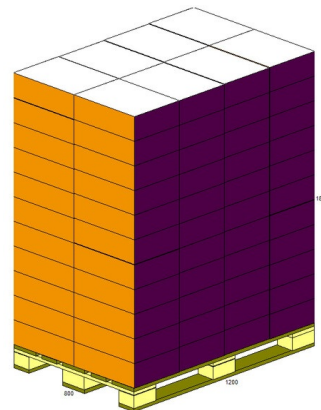
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Net Weight

2,500 kg

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	8
Number layers / pallet	11
Number EDU / pallet	88
Total net weight pallet	660 kg
Total gross weight pallet	738 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,839
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 at 20°C (days)	3
Shelf life after defrosting < 7°C (days)	3
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 5 hours at ambient temperature. Once defrosted, consume within 3 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)