Vandemoortele Europe NV
Ottergemsesteenweg-Zuid 816, B-9000 Gent (Belgium)
www.vandemoortele.com

Trio Chocolate

PATISSERIE DU CHEF

PRODUCT INFORMATION

Article Number 48994

Sales description Deep-frozen rectangular patisserie, ready-to-serve. White, milk and dark chocolate mousses on a cocoa muffin sponge cake, sprayed with white chocolate.



List of ingredients

cream (MILK), water, white chocolate (8%) (sugar, cocoa butter, whole MILK powder, emulsifier (lecithins (SOY)), natural vanilla flavouring), MILK chocolate (7.5%) (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier (lecithins (SOY)), natural vanilla flavouring), dark chocolate (7.5%) (cocoa mass, sugar, cocoa butter, emulsifier (lecithins (SOY))), sugar, flour (WHEAT, malted WHEAT), EGG, whole MILK powder, vegetable oils and fats (rapeseed), invert sugar syrup, fat-reduced cocoa powder (1.1%), beef gelatin, starch (starch, starch (WHEAT)), cocoa butter (0.3%), raising agent (E450, E500), skimmed MILK powder, salt, stabilizer (carrageenan).

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

General information

Customs Code	19059070
FKB Code	B254

Product dimensions

Weight (g)	750
Length (mm)	360
Width (mm)	80
Height (mm)	40

Dietary Info and Sustainability

Vegan	No
Vegetarian	No
Sustainable Cocoa	RA MB
Eggs Production Method	barn

Additives

E500 - sodium carbonates
E450 - diphosphates
E407 - carrageenan
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

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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	1502 kJ		1502 kJ	18
energy	362 kcal		362 kcal	18
fat of which:	28 g		28 g	40
- saturates	17 g		17 g	85
carbohydrates of which:	23 g		23 g	9
- sugars	19 g		19 g	21
fibre	1,4 g		1,4 g	
protein	4,8 g		4,8 g	10
salt	0,14 g		0,14 g	2

* 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	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 SO2)	No
Lupin and products thereof	No
Molluscs and products thereof	No

May contain traces of: Almonds, Hazelnuts, Pistachio nuts.
(*) For type of nuts and gluten-containing cereals see ingredient list.

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PACKAGING INFORMATION

Packaging pictures





Packaging Details

Inner Packaging	Folding box (Solidboard_PAP 21) Undercake (Paper and cardboard (Majority)/Plastic_C/PAP 81)
Outer Packaging	American box (Corrugated board_PAP 20) Label (Paper _PAP 22) Tape (Plastic_PP 5)
EDU (American box)	
Pieces per EDU	6
GTIN	5413476979100
Net Weight	4,5 kg
Length x Width x Height (m)	0,400 x 0,214 x 0,216
CU	
GTIN	5413476979117
Net Weight	0,750 kg
Length x Width x Height (m)	0,360 x 0,080 x 0,040

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	10
Number layers / pallet	7
Number EDU / pallet	70
Total net weight pallet	315 kg
Total gross weight pallet	398 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)

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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

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 recommandation. 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)

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