

Internal reference: 7011

Trading Code: 82993 R&D code: 497 07

497 07 14/03/2005

Updated: 14/08/2019 Version: 18

Chocolate Fondant

Fully baked - Frozen - Ø70 - 110g



Actual product may differ from photo

Description

Melt-in-the-middle' cake. Fully baked and frozen product, packed in flowpack by 9. A phenomenon of "sugar bloom" (migration of sugar) can generate the exceptional formation of white spots on cake surface. This phenomenon does not affect the taste of our cake and the spots disappear on the reheating process.

Product characteristics:

Net weight (g)	Gross weight (g)	Ø / dimensions (mm)	Case dimensions (mm)
110	112	70	/

Store below

<u>Transportation</u>

18 month at -18°C

-18°C

Packaging

Selling unit / Package	Net Weight Package (kg)	Gross weight Package (kg)	Outside package dimensions (mm)	Package / layer	Layers / pallet	Package / pallet
27	2,97	3,191	234x234x157	15	10	150

Palletisation

Net weight pallet (kg)		Gross weight wood pallet (kg)	Wood pallet dimensions (cm)	
	446	491	80x120x174	

GS1 code

EAN 13 individual	EAN 14 package	EAN Selling unit
3452280070117	13452280070114	

Microbiological criteria

(Interpretation of 3 classes)

According to Regulation No. 2073/2005 and FCD Recommendations of 22 Dec. 2014

TYPE OF ANALYSES	METHOD	CRITERIA
Safety Criteria:		
Listeria monocytogenes in 25g of product	AES 10/03-09/00	NO
Hygiene criteria		
Micro-organisms at 30°C/G	XP V08 - 034	100 000
Bacillus cereus / g	NF EN ISO 7932	100
Escherichia coli / g	NF EN ISO 16649-2	10
Coagulase-positive staphylococci / g	NF V08 - 057 - 1	100
Salmonella in 25g of product	SOL 37/01 - 06/13	NO
Yeasts and moulds / g	XP V08 - 059	1 000

Legal designation

Chocolate cake, fully baked, frozen

Created:

Ingredients

EGGS, chocolate (sugar, cocoa mass, cocoa butter, emulsifier: **SOY** lecithin E322, vanilla flavour) (22%), sugar, water, butter (**MILK**), non-hydrogenated copra oil, wheat flour (**GLUTEN**), cocoa powder (1,9%), whole **MILK** powder.

Possible traces of:

NUTS

Instructions for use

Remove all packaging. In the microwave oven: heat approximately for 40 seconds at 800W. In the oven: reheat to 7-10 min at 200°C. Adjust heating times according to the power of your (microwave) oven.

Nutritional values:

Theoretical calculation be based on supplier data or the latest Ciqual table available at the time of the update. Weight data after cooking

Average nutritional values:		For 100g	Per serving	%RI*	
Energy	kJ	1572	1729	21%	
Lifetgy	kcal	376	413	2170	
Fats	(g)	21	23	33%	
of which saturated fatty acids	(g)	14	15	77%	
Carbohydrates	(g)	41	45	17%	
of which sugars	(g)	35	39	43%	
Proteins	(g)	5,6	6,1	12%	
Salt	(g)	0.100	0.110	2%	

*DRV Daily Reference Value for a typical adult (8400KJ/2000Kcal). Actual individual needs depend on age, gender, and level of physical activity.

1 serving =110g

Never re-freeze a thawed product

Absence of GMOs and absence of ionizing treatment (according to European regulations in force).

Our product labelling complies with European regulations in force, including metrology.

Production unit: SAS POMONE

Route de Sablé CHAMPIGNE - 49330 LES HAUTS D'ANJOU - 02 41 96 15 74

Company with capital of 140 000€ RCS : Angers 388 338 063