



CHOCOLATE SOUFFLE'

FROZEN DESSERT



Image for illustrative purposes only



Weight: 1200 g ^e
(100 g x 12prt)

24
134

Selling Unit Code: 325R086



EAN code: 8008207861327

UPC code: 826069861327



INGREDIENTS: **Eggs** - Chocolate (15.5%) [Sugar - Cocoa mass - Cocoa butter - Emulsifiers E 322 (of **soya**) - Natural vanilla flavouring] - **Wheat** flour - Sugar - Anhydrous **butter** - Vegetable fat (Coconut) - Glucose syrup - Cocoa mass - Emulsifiers E 322 (of **soya**). **May contain traces of nuts.**



Average nutritional values for 100 g:

Energy	426 kcal 1773 Kj
Fats	28,1 g
of which saturated	19,7 g
Carbohydrate	35,8 g
of which sugars	23,5 g
Fibres	
Protein	6,1 g
Salt	0,08 g



Shelf Life:

18 months. Once the product has been defrosted, store in refrigerator (4°C/39°F) up to 3 days.



Defrosting/Cooking instructions:

Microwave: Heat frosted for 60-70 seconds at 450 W, remove the cup, turn the soufflé upside down on a dish.

Oven: Cook in a preheated oven for 13 min at 180°C, turn the soufflé upside down on a dish.

The product is correctly prepared when hot inside with a creamy centre. If the centre appears overcooked or dense, reduce the cooking time.



Storage conditions:

Keep the product at -18°C (0°F). Don't refreeze once defrosted.



Transport mode:

Keep Frozen at -18° C



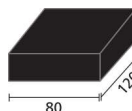
Microbiological Characteristics:

Total viable count	500.000 ufc/g
Total Coliform	1000 ufc/g
E.Coli	50 ufc/g
ST. Aureus	100 ufc/g
Salmonella spp	Ass/25g
L. Monocytogenes	Ass/25g



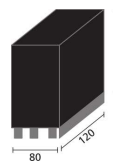
Allergens declaration:

Milk, egg, gluten, soy. May contain traces of nuts.



Packaging sizes:

Primary pack weight (g)	136
Primary pack size (cm)	29,5x20x10,4(h)
Master carton size (cm)	



Palettization:

	EU 80x120	USA 100x120
Pack per layer	16	20
Masters per layer		
Layers	17	17
Total per Pallet	272	340
Pallet weight Kg		

Issue date: 20/12/2021