

# CHOCOLATE PROFITEROLES TRAY



Frozen Dessert. Choux filled with vanilla flavoured cream (20.4%), covered with chocolate cream (69.7%)

Image for Illustrative purposes only



Weight:1200 g  $\oplus$ 



Selling Unit Code: SGM323R02



EAN code: 8008207730562 UPC code: 826069730562

INGREDIENTS: Water - Vegetable fat (Coconut) - Rehydrated skim <u>milk</u> - Sugar - <u>Eggs</u> - Glucose syrup - Fat-reduced cocoa powder - <u>Lactose</u> - <u>Wheat</u> flour - Pasteurized fresh <u>cream</u> - Vegetable oil (Sunflower) - Glucose-fructose syrup - Chocolate (0.9%) [Sugar - Cocoa mass - Cocoa butter - Emulsifiers E 322 (of <u>soya</u>) - Natural vanilla flavouring] - Modified starch - <u>Milk</u> proteins -Emulsifiers E 471 and E 472e - Citrus fibre - Salt - Natural flavourings - Raising agents E 450 - E 500 and E 503 - Starch (of <u>wheat</u>) - Thickener E 415. <u>May contain traces of nuts</u>.



## Average nutritional values for 100 g: Energy 1197 kJ 288 kcal

Fals	20,4 g
of which saturated	15,3 g
Carbohydrate	21,9 g
of which sugars	15,9 g
Fibres	
Protein	3,4 g
Salt	0,10 g
Chalf I ifa.	

### Shelf Life:

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

#### Defrosting/Cooking instructions:

Defrost at room temperature for 4-5 hours or in the refrigerator (+4°C) for 8-10 hours.



#### 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 aerobic	UFC/g	< 500.000	)
Total coliform	UFC/g	< 1000	
Escherichia coli	UFC/g	< 10	
Mold	UFC/g	< 500	
Yeast	UFC/g	< 1000	
Staphylococcus aure	eus UFC/g	< 10	
Listeria monocytoge	nes UFC/g	absent in 25	5 g.
Salmonella	UFC/g	absent in 25	5 g.





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

### BPackaging sizes:



Primary pack weight (g)

## ight (g) 265

Primary pack size (cm) 38,3×24,4×7,5(h) Master carton size (cm) Palettization: EU USA





