
 <p>Version 4</p>	<p><b>SPECIFICATIONS</b></p> <p><b>2 BROWN DIAMOND TRAYS</b></p> <p><b>(7 flavours x 5 pieces) x 2 = 70 pieces –</b></p> <p><b>0.774 kg - Frozen</b></p>	 <p>Page 1/3</p>
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**PRODUCT CODE: 35981**

**EAN CODE: 3419280035225**



Actual products may differ from photograph

### PACKAGING

Format outer box (L x W x H)	402mm*295mm*62mm	Pieces per box	2*35 = 70
Net weight per box	0.774 Kg	Boxes per pallet	200
Gross weight per box	1.272 Kg	Boxes per layer	8
Gross weight per pallet	283 Kg	Layers per pallet	25
Pallet dimensions	80 x 120 cm	Total height	170 cm
Packaging type	Tray + spacers + heat-protective film	Pallet type	Euro pallet

### INGREDIENTS

**1- Cocoa cake**

Cocoa cake with cocoa nib finish

**2- Opera rectangle**

Almond biscuit, dark chocolate powder, dark chocolate ganache, coffee butter cream, coffee syrup, opera icing

**3- Coconut passion fruit shell**

Round dark chocolate shell, candied passion fruit, coconut ganache, grated coconut

**4- Milk chocolate shortbread tartlet**

Chocolate shortbread, milk chocolate ganache, caramel chips

**5- Salted caramel shell**

Round dark chocolate shell, creamy salted caramel, chocolate microbeads

**6- Chocolate dessert rectangle (concerto)**

Almond biscuit, cocoa biscuit, crunchy praline, dark chocolate mousse, chocolate icing

**7- Chocolate éclair**

Choux pastry, dark chocolate confectioner's custard, chocolate fondant

**Suitable for vegans:** no

**GMO:** none

**Suitable for vegetarians:** no

**Irradiation:** none



Version 4

## SPECIFICATIONS

### 2 BROWN DIAMOND TRAYS

(7 flavours x 5 pieces) x 2 = 70 pieces –

0.774 kg - Frozen



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#### Statement of ingredients for labelling



##### Ingredients:

cream (MILK cream, stabiliser: E407), dark chocolate shell 7% (cocoa paste, sugar, cocoa butter, emulsifier: SOYA lecithin, natural vanilla flavour), BUTTER, custard (whole MILK, sugar, yellow EGGS, thickener : modified corn starch-xanthan, natural vanilla flavour, colouring : natural beta caroten, vanilla seeds), ALMOND biscuit (whole EGGS, sugar, WHEAT flour, water, ground ALMONDS, pea flour, baking powders: E450-E500, emulsifier: E471, potato starch, preservative: E282, MILK proteins), icing sugar (sugar, potato starch), praliné biscuit 4% (sugar, milk chocolate (22 %) (sugar, cocoa butter, whole MILK powder, cacao mass, emulsifier : SOYA lecithin, natural vanilla flavouring), ALMONDS (21 %), sunflower vegetable oil, WHEAT flour, concentrated BUTTER, pruned bitter ALMONDS, powdered skim MILK, BARLEY malt, salt, stabiliser : sorbitol, emulsifier: SOYA lecithin), passion fruit puree 4% (passion fruit 90%, sugar), dark chocolate 3% (cocoa mass 49%, sugar, cocoa butter, emulsifier: SOYA lecithin, natural vanilla flavour), EGG white, flour (WHEAT flour, WHEAT GLUTEN, malted WHEAT flour), dark chocolate 3% (cocoa mass 63.5%, sugar, cocoa butter, emulsifier: SOYA lecithin, natural vanilla flavour), white chocolate 3% (sugar, cocoa butter, powdered whole MILK, emulsifier: SOYA lecithin, natural vanilla flavouring), water, semi-skimmed MILK, chocolate icing (sugar, glucose syrup, water, cocoa butter, cocoa powder 5%, white chocolate 4% (sugar, cocoa butter, whole MILK powder, WHEY powder, LACTOSE, anhydrous MILK fat, emulsifier: SOYA lecithin, natural vanilla flavour), emulsifier: E322, gelling agent: E440ii), sugar, caramel with semi-salted BUTTER 2% (glucose-fructose syrup, sweetened concentrated MILK, semi-salted BUTTER 17%, sugar, water, salt), ground coconut 1,7% (ground coconut 90%, sugar), EGG, MILK chocolate 1,5% (sugar, cocoa butter, powdered whole MILK, cocoa mass 11%, emulsifier: SOYA lecithin, natural vanilla flavouring), cocoa biscuit (whole EGGS, sugar, WHEAT flour, cocoa powder, water, malted BARLEY flour, pea flour, baking powders: E450-E500, emulsifier: E471, flavour, preservative: E282, potato starch, MILK proteins), ALMOND powder, sunflower oil, cocoa powder 1%, invert sugar syrup, cocoa butter, cocoa paste, chocolate microbeads (chocolate 84% (cocoa paste 45.5%, sugar, cocoa butter, anhydrous MILK fat, emulsifier: SOYA lecithin, natural vanilla flavour), crispy cereals (WHEAT flour, sugar, malted WHEAT flour, WHEAT starch, baking powder: E500ii, salt, cacao butter, natural vanilla flavour), glucose syrup, sugar, glazing agent : gum of locust tree, modified starch, not hydrogenated fat (coconut)), cocoa nibs, caramel (sugar, water), coffee extract 0,2% (water, coffee, sugar), shredded coconut, potatoes starch, powdered pastry cream (sugar, modified starch, WHEY, powdered skim MILK, MILK proteins, thickener: E401, stabilisers: E450i-E516, flavouring, colourings: E101i-E160b), caramel bits (aromatic butter and cream caramel (sugar, syrup of glucose, BUTTER, CREAM, water), cocoa butter), salt, glucose syrup, freeze-dried coffee, baking powder (raising agent : E500ii-E450i, riz flour), corn starch, bovine gelatin, fleur de sel.

Allergens: gluten, eggs, soya, milk, almonds, traces of other nuts.

#### MICROBIOLOGICAL CRITERIA

Microbiological characteristics	target values	tolerance limits	Laboratory analysis methods
Escherichia Coli 44°C/g	<10/g	100/g	NF ISO 16649-2
Coagulase positive staphylococcus 37°C/g	<100/g	1000/g	NF V 08-057-1
Presumptive bacillus cereus 30°C	<100/g	1000/g	NF EN ISO 7932
Salmonella /25g	absence/25g	absence/25g	MSRV 12/05-464 validated NF ISO 16140
Listeria monocytogenes /25g	absence/25g	absence/25g	Rapid L'mono (BRD-07/04-09/98)

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### STORAGE LIFE AND CONDITIONS

Best before date: 18 MONTHS

**NEVER REFREEZE A PRODUCT ONCE DEFROSTED.**

Storage: at -18°C sealed in its original packaging.

### RECOMMENDATIONS FOR USE

REMOVE THE FILM BEFORE DEFROSTING!

Defrost for 3 to 4 hours at +4°C before serving, and place the products at room temperature for 15 minutes (max. 30 minutes) before serving.

Once thawed, store at between 0°C and +4°C.

After thawing: consume within 2 days of removal from the freezer.

### CHARACTERISTICS AND COMPOSITION

Frozen foods	Dimensions in mm
Cocoa cake	Length: 45 ± 3 – Width: 27 ± 3 Height: 25 ± 3
Opera rectangle	Length: 30 ± 2 – Width: 20 ± 2 Height: 30 ± 3
Coconut passion fruit shell	Diam.: 30 ± 2 - Height: 32 ± 2
Milk chocolate shortbread tartlet	Diam.: 30 ± 2 - Height: 36 ± 3
Salted caramel shell	Diam.: 30 ± 2 - Height: 26 ± 3
Chocolate dessert rectangle (concerto)	Length: 30 ± 2 – Width: 20 ± 2 Height: 30 ± 3
Dark chocolate éclair	Length: 55 ± 4 – Width: 25 ± 3 Height: 21 ± 3
Nutritional values (per 100g serving of prepared product)	Energy: 1681 KJ – 404 KCal Fat: 27.0 g <i>of which saturated fat: 16.0 g</i> Carbohydrates: 33.0 g <i>of which sugars: 27.0 g</i> Proteins: 5.5 g Salt: 0.23 g

Production date: 14/01/2016 Amendment date: 09/07/2018	Issuer: Laboratory supervisor Checked by: RQ Approved by: Development Manager
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