

Product's description :

Cylinder-shaped dessert composed of a soft melting red fruits covered with a cottage cheese mousse and a red fruit coulis. All is put on a pink almond biscuit

Origin Country of transformation / packaging :
France



Product's Brand :

Caliber : 90 g approx.
Packaging – Caliber :
Weight type : Fixe
Net weight of the Minimum Order Unit (kg) : 1.440
Minimum Order Unit : CASE
Invoicing unit : CASE
BBD / Best Before End (days) : 720

IMPLEMENTATION / ADVICE ON USE :

Let thaw in cold room for about 5 hours at +3°C outside its packaging

Nutritional values data source :

Average nutritional value per 100 g									Energy values per 100 g	
Proteins (g/100g)	Carbohydrates (g/100g)	Thereof sugars (g/100g)	Fibers (g/100g)	Fats (g/100g)	Thereof saturates (g/100g)	Salt (NaCl) (g/100g)	Sodium (mg/100g)	Calcium (mg/100g)	Kcal	Kj
3.8	33	27	1.9	9.3	6.4	0.15	59.06	0	233	979

Legal name (on the label) : Individual pastry with cottage cheese 45,2% décor 21%, apple-blackcurrant purée 17,7%, almond biscuit 16,1%, deep frozen

INGREDIENTS LIST :

Cottage cheese 25.4% (pasteurized milk, pasteurized cream, ferments (including lactose), microbial rennet), liquid cream (cream, stabilizer : carrageenan), icing (sugar, water, wheat glucose syrup, gelling agent: pectin, acid : citric acid), icing sugar (contains anti-caking agent: potato starch), blackcurrant purée 7.8% (blackcurrant 90%, sugar), semi-candied apples cubes preparation 6.5% (apples cubes 71.4%, sugar, water, thickener : xanthan gum, gelling agent : carrageenan), raspberries purée 5.2% (raspberry 90%, sugar), egg white (egg white, stabilizers : guar gum, xanthan gum), blackcurrant 3.2%, butter, water, sugar, wheat flour (wheat flour, wheat gluten, malted wheat flour), almonds powder 1.8%, topping (water, wheat glucose-fructose syrup, sugar, gelling agents (pectin, carrageenan), acids (citric acid, potassium phosphates, calcium citrates), raspberries crisps 1.3%, beef gelatin, invert sugar syrup, gelling agent: pectin, raising agent (disodium diphosphate, sodium acid carbonate, wheat flour), stabilizer: xanthan gum, colors: carmines (E120)

GUARANTEES :

Microbiology : Bacteriological standard in accordance with Regulation 2073/2005

Germes	Conformity	Norme
Aerobic flora 30°C	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Lactic flora	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Flora/Lactic ratio	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Yeasts Moulds	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Enterobacteria	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Coliforms 30°C	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Escherichia coli	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
ASR 46°C	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Staphylococcus coag +	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Clostridium perfringens	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Listeria monocytogenes	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Bacillus cereus	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Salmonella	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Pseudomonas	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021

GMOs: No GMOs according to regulations 1829/2003 and 1830/2003

ALLERGENS

ALLERGENS CONTAINED							
X	Milk and derivatives		Crustaceans and derivatives		Sulphites (>10mg/kg)		Molluscs and derivatives
	Soy and derivatives	X	Cereals and derivatives with gluten		Peanuts (peanuts and derivatives)		Lupin and derivatives
X	Eggs and derivatives	X	Nuts and derivatives		Celery & derivatives		
	Fish and derivatives		Sesame seed and derivatives		Mustard (seeds and derivatives)		Major Allergen Free

ALLERGENS TRACES (indicated on the label)							
	Milk and derivatives		Crustaceans and derivatives		Sulphites (>10mg/kg)		Molluscs and derivatives
X	Soy and derivatives		Cereals and derivatives with gluten		Peanuts (peanuts and derivatives)		Lupin and derivatives
	Eggs and derivatives		Nuts and derivatives		Celery & derivatives		
	Fish and derivatives		Sesame seed and derivatives		Mustard (seeds and derivatives)		Without possible traces of allergens

OTHER FEATURES :

Preservation method : Frozen

Storage T°C : Maxi -18

EAN Code of the Minimum Order Unit : 3220440111327

PALETTIZATION :

Case length (cm) : L 29 x l 21.600 x h 10.700

Pallet length (cm) : 1200

Pallet width (cm) : 800

Pallet height (cm) : 186.200

Health Stamp / Packer Code : FR 62.448.034 CE

Customs code : 19059070