

**Product's description :**

Dessert based on lemon mousse in sphere-shaped composed of apple heart, blackcurrant and almond sponge cake coated with white chocolate covered by an apple green icing

**Origin Country of transformation / packaging :**  
France



**Product's Brand :**

**Caliber :** 75 g approx.

**Packaging – Caliber :**

**Weight type :** Fixe

**Net weight of the Minimum Order Unit (kg) :** 0.900

**Minimum Order Unit :** CASE

**Invoicing unit :** CASE

**BBD / Best Before End (days) :** 720

**IMPLEMENTATION / ADVICE ON USE :**

Let thaw in cold room at +4°C for 3 hours outside its packaging. After thawing, to keep maximum 24 hours in refrigerator at +4°C

**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
3.2	28	25	1.1	8	5.2	0.13	51.18	0	197	828

**Legal name (on the label) :** Lemon mousse with semi-candied apple heart and blackcurrant purée on almonds biscuit, deep frozen

**INGREDIENTS LIST :**

Semi-candied apple preparation 16.7% [semi-candied apple 74% (apple 75%, sugar), sugar, aromatic caramel (sugar, glucose-fructose syrup), cream (milk cream, stabilizer : carrageenan), butter, gelling agent: pectin, thickener: xanthan gum], whole milk, liquid cream (cream, stabilizer : carrageenans), green apple purée 10.9% (green apple 87%, sugar, natural flavor, antioxidant: ascorbic acid), icing (sugar, water, wheat glucose syrup, gelling agent : pectin, acid : citric acid), sugar, blackcurrant 6.9%, egg white (egg white, stabilizers (guar gum, xanthan gum)), water, egg yolk, blackcurrant purée 1.8% (blackcurrant 90%, sugar), sponge cake preparation 1.2% [sugar, wheat flour, wheat starch, skim milk powder, raising agents (disodium diphosphate, sodium acid carbonate), emulsifiers (polycerol esters of fatty acids, mono and diglycerides of fatty acids), whey powder (milk), salt, color : carotenes (E160aii)], topping [water, wheat glucose-fructose syrup, sugar, gelling agents (pectin, carrageenan), acids: citric acid, potassium phosphates calcium citrates], white chocolate (sugar, whole milk powder, cocoa butter, emulsifier: soya lecithin, natural vanilla flavor), beef gelatin, lemon concentrate 0.6%, almond powder 0.4%, sunflower oil, gelling agent : pectin, stabilizer: xanthan gum, concentrates (safflower, spirulina), color : curcumin (E100).

## 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
X	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
	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	X	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** : 3220440111419

### PALETTIZATION :

**Case length (cm)** : L 30.100 x l 20.800 x h 14.200

**Pallet length (cm)** : 1200

**Pallet width (cm)** : 800

**Pallet height (cm)** : 171.200

**Health Stamp / Packer Code** : FR 62.448.034 CE

**Customs code** : 19059070