



1125 0006 • "GRAND ARÔME" CHOCOLATE TART -precut x 10



6 Sales Unit



900g / Sales Unit



27 cm



Frozen

Made in Bonloc, in the heart of the Basque country

- Chocolate, the perfect flavour to satisfy any sweet tooth
- 70% cacao
- All butter shortcrust pastry
- French wheat flour and sugar
- Pre-cut x 10: saves you time and makes preparation easy

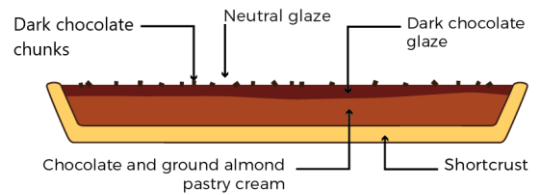


Update :
13/04/2021

PRODUCT INFORMATION

PRECUT FROZEN CHOCOLATE TART

All butter shortcrust pastry with dark chocolate filling covered with dark chocolate glaze decorated with chocolate sticks.



RECIPE DETAILS

Ingredients
 Reconstituted skimmed milk; wheat flour 16.06%; sugar; water; dark chocolate (cocoa mass; sugar; reduced fat cocoa powder; emulsifier: sunflower and soy lecithins; natural vanilla flavour) 10.40%; concentrated butter 7.11%; free-range eggs 4.66%; modified potato starch; cocoa mass 1.61%; vegetable fat (palm); chocolate chunks (sugar, cocoa mass, cocoa butter; emulsifier: soy lecithin); cocoa powder; almond powder; glucose syrup; raising agents: E450, E500; salt; gelling agent: E440; concentrated lemon juice
 The chocolate is EU origin

Allergy advice
 Contain: Gluten, Nuts, Milk, Eggs, Soya
 May contain:

Ionisation
 Non-ionised product containing no ionised ingredients in accordance with directive 1999/2 of 22 February 1999

GMO
 GMO-free in the product according to the 1829/2003 and 1830/2003 Regulation

Certification
 IFS, BRC

NUTRITION

	For 100g
Energy (kJ)	1362
Energy (kcal)	326
Fat (g)	16
of which saturates (g)	9,8
Carbohydrate (g)	39
of which sugars (g)	23
Protein (g)	4,9
Salt (g)	0,26

MICROBIOLOGICAL FEATURES

Conforms to the criteria applied by the FCD of 28 January 2016, Chapter 7.2
 Cooked pastry products



PREPARATION GUIDELINES

In the refrigerator at +4°C

- Straight from the freezer, remove the transparent bag,
- Turn out the tart and place on a serving plate,
- Defrost the tart in the refrigerator for about 3 hours

At room temperature: 20/25°C

- Straight from the freezer, remove the transparent bag,
- Turn out the tart and place on a serving plate,
- Defrost at room temperature for about 2 hours,



3 hours



2 hours



STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature	-18 °C minimum		-	-
Shelf life	Best-before date: 24 months		-	-

NEVER REFREEZE ONCE DEFROSTED (THAWED)



PACKAGING

TARTE CHOCOLAT 900G PRDX10
6 CHOCOLATE TART PRECUT X10

POIDS NET /
NET WEIGHT
5.4 kg

CODE ARTICLE : 11250006

N° DE LOT / BATCH N° : 1103B

DATE DE FAB / PRODUCTION DATE : 13/04/2021

SERIELE - A CONSOMER A -18°C
KEEP FROZEN BELOW -18°C

DLUO / BEC : 13/04/2023

NE PAS RECONGELER UN PRODUIT DECONGELÉ
NEVER REFREEZE A PRODUCT ONCE DEFROSTED



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Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Primary	Mould	Aluminium	Ø=270 / h=22	15
	Flowpack	Plastic (polypropylene)	-	5
Secondary	Box	Cardboard	572x291x100	300



LOGISTIC VALUES

	Sales Unit	Case	Pallet
EAN	3251511125004	03251511125011	03251511124035
Net weight (kg)	0,900	5,400	497
Gross weight (kg)	0,921	5,844	564
L x w x h (mm)	278x278x22	572x291x100	1200x800x1900
Nb of sales units	1	6	552

	Pallet configuration				
	Nb cases / layer	Nb Layers / pallet	Nb Cases / pallet	Nb sales units / pallet	Maximum height (mm)
80*120	4	17	92*	552	1908
100*120	6	17	102	612	1867

* including 24 packages on their side mid-pallet

PACKAGER CODE: 64134A