



## 5035 03 • CHOCOLATE TART MINI PORTIONS Pre-cut x16

Update :  
24/08/2023



4 Sales unit



290 g /piece



18 cm



Frozen

Made in Bonloc, in the heart of the Basque country

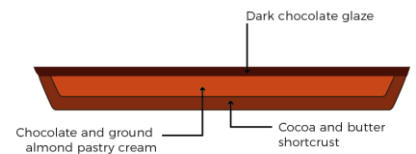
- A Boncolac exclusive, this individual size is a new twist on a grand classic of baking - the chocolate tart
- French wheat flour
- Pre-cut x 16: saves you time and makes preparation easy



### PRODUCT INFORMATION

#### FROZEN CHOCOLATE MINI PORTIONS x16

Chocolate filling encased in cocoa shortcrust pastry, 18cm diameter, pre-cut into 16 small portions of 18g.



### RECIPE DETAILS

#### Ingredients

Reconstituted skimmed **milk** ; **wheat** flour ; sugar ; water ; dark chocolate 10,19% (cocoa mass ; sugar ; reduced fat cocoa powder ; emulsifier : lecithins, natural vanilla flavour) ; concentrated **butter** 9.12% ; free-range **eggs** ; cocoa powder, palm vegetable fat, modified potato starch, cocoa mass, glucose syrup, almond powder, salt, raising agent: E450,E500.

#### Allergy advice

Contain: Gluten, Milk, Eggs, NutsMay contain: Soya and other nuts

#### 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)	1527
Energy (kcal)	365
Fat (g)	19
of which saturates (g)	12
Carbohydrate (g)	41
of which sugars (g)	24
Protein (g)	5,7
Salt (g)	0,28



### 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

Defrosting the whole tart: in or out of the tray.

- Straight from the freezer, remove the transparent bag,
- Place the tart in the refrigerator for about 2 hours.

### Defrosting a portion of the tart

- Straight from the freezer, remove the transparent bag,
- Place the portion on a serving plate,
- Leave to defrost in the refrigerator for about 45 mins.

Not recommended for oven heating.

2 hours for whole tart

45 minutes for tart slice



## STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature	-18 °C minimum		-	-
Shelf life	Best-before date: 24 months		72 h	-

NEVER REFREEZE ONCE DEFROSTED (THAWED)



## PACKAGING



Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Primary	Mould	Paper	Ø=180 / h=32	7,8
	Flow pack	Plastic (polypropylene)	-	3
Secondary	RCS box 4 Flow pack	Cardboard	194x194x125	91



## LOGISTIC VALUES

	Sales Unit	Case	Pallet
EAN	3251515035002	03251515035019	03251515035033
Net weight (kg)	0,29	1,16	390
Gross weight (kg)	0,301	1,298	463
L x w x h (mm)	180x180x30	194x194x125	1200x800x1900
Nb of sales units	1	4	1344

	Pallet configuration				
	Nb cases / layer	Nb layers / pallet	Nb cases / pallet	Nb sales units / pallet	Maximum height (mm)
80*120	24	14	336	1344	1900
100*120	-	-	-	-	-

PACKAGER CODE: 64134A