



## Product Technical Data Sheet

Chocolate fondant UTZ 12 pieces x82g

Created: 19 dec. 2019  
Updated: 07/06/2022  
ERP code: 635502  
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**Product name :** LAVA CAKE UTZ

Industrial Site	Certifications	Packaging code
BONLOC	BRC, IFS	64134A



**Description :** LAVA CAKE – Black chocolate UTZ

### INGREDIENT LIST

#### Ingredients

Sugar, water, dark chocolate (\*) (cocoa mass, sugar, emulsifier: E322, natural vanilla flavor) 19%, whole **eggs**, vegetable palm fat, **wheat** flour, reduced fat cocoa powder 3% (\*\*).

#### Chocolate and cocoa powder

(\*) : UTZ dark chocolate, (\*\*) : UTZ cocoa powder.

**Allergens**      Contains: Gluten, Eggs

May contain traces of: Nuts, Milk, Soya

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

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

#### **Product status (claims)**

*In this list, the additives are designated by their specific name followed by their CE number. For product labeling, it is suitable to choose between these 2 forms either the specific name or the EC number.*

### EAN codes

Ean unit: 3251516355000  
Ean case: 03251516355017



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### NUTRITION

	For 100g	For 1 portion (82g)	Unit
<b>Energy</b>	1 611 *	1 321	kJ
<b>Energy</b>	386 *	316	kcal
<b>Fat</b>	24 *	19.7	g
<b>Of which saturates</b>	12 *	9.8	g
<b>Carbohydrates</b>	37 *	30.3	g
<b>Of which sugars</b>	33 *	27	g
<b>Protein</b>	4.6 *	3.8	g
<b>Dietary fibers</b>	1.3 *	1.07	g
<b>Salt</b>	0.06 *	0.05	g

Adult-type reference early intake (8400kj/2000kcal)

\* Values obtained by calculation

### ORGANOLEPTIC CHARACTERISTICS

<b>Odeur</b>	Chracteristic of a butter pastry
<b>Aspect</b>	Round shape
<b>Texture</b>	Soft cookie texture on the outside and fondant at the heart of the product
<b>Goût</b>	Balanced between chocolate, butter and sweet

### MICROBIOLOGICAL FEATURES

Description: FCD Criteria 15.11.2019 7.2. Cooked pastries

Characteristics	Value	Unit	Max
<b>Bacillus cereus</b>	100	CFU/g	1 000
<b>Flore Aérobie Mésophile 30°C</b>	100 000	CFU/g	1 000 000
<b>Escherichia coli</b>	10	CFU/g	100
<b>Staphylococcus aureus</b>	100	CFU/g	1 000
<b>Salmonella spp</b>	Non détecté	CFU/25g	
<b>Listeria monocytogenes</b>	Non détecté	CFU/25g	100
<b>Levures-Moisissures</b>	1 000	CFU/g	10 000



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### CONDITIONNEMENT

**Sales Unit EAN:**

**Case EAN:**

**Description of the packaging:**

CONTITAL C90GQ alluminium mold, flow pack X3, grouping box X12, 2 labels / case

Sales Unit :					Case			
SKU	Dimension (LxWxh) mm		Net weight (kg)	Poids brut env en kg	PCB	Dimensions (LxWxh) mm	Net weight (kg)	Gross weight env en kg
1	261x181x102		0.98	1.133	12	261x181x102	0.98	1.133

  

Nb cases/layer	Nb layer/pallet	Nb case/pallet	Nb SKU/pallet	Pallet gross weight in kg	Maximum height in mm
19	16	304	304	369	1782

### LABEL

## 635502 Chocolat lava cake 82g

12 coulants au chocolat – Produit mi-cuit et surgelé

12 chocolate coulant - Halbgekochtes und gefrorenes Produkt

12 chocolade coulant - halfgekookt en bevroren product

INGREDIENTS : sucre ; eau ; chocolat noir 19% \* (pâte de cacao ; sucre ; émulsifiant : lécithine de tournesol ; arôme naturel de vanille) ; œufs entiers ; graisse végétale de palme ; farine de blé ; poudre de cacao maigre 3% \*\*

**Peut contenir des traces de lait, soja et fruit à coques.**

\* : chocolat noir UTZ \*\* : poudre de cacao maigre UTZ

INGREDIENTEN : suiker ; water ; pure chocolade 19% \* (cacaopasta ; suiker ; emulgeermiddel : zonnebloemlecithine ; natuurlijke vanille aroma) ; eieren ; plantaardig palmvet ; tarwebloem ; mager cacaopoeder 3% \*\* .**Kan sporen van melk, soja en noten bevatten**

\*: UTZ pure chocolade \*\*: UTZ mager cacaopoeder

ZUTATEN : Zucker ; Wasser ; dunkle Schokolade 19% \* (Kakaopaste ; Zucker ; Emulgator : Sonnenblumen lecithin ; natürliches Vanillearoma) ; ganze Eier ; pflanzliches Palmfett ; Weizenmehl ; mageres Kakaopulver 3% \*\*

**Kann Spuren von Milch, Soja und Nüssen enthalten**

\*: UTZ dunkle Schokolade \*\*: UTZ Mageres Kakaopulver

VALEUR NUTRITIONNELLES MOYENNES POUR 100g : Energie : 1611 Kj /386 kcal ; matière grasses : 24g ; dont acides gras saturés : 12g ; glucides : 37g ; dont sucres : 33g ; protéines : 4.6g ; sel : 0.06g

GEMIDDELDE VOEDINGSWAARDEN VOOR 100g : Energie : 1611 Kj /386 kcal ; oliën en vetten : 24g ; waarvan verzadigde vetten : 12g ; koolhydraten : 37g ; waarvan suiker : 33g ; eiwitten : 4.6g ; zout : 0.06g

DURCHSCHNITTICHE NÄHRWERTE FÜR 100g : Energie : 1611 Kj /386 kcal ; fette : 24g ; davon gesättigte : 12g ; kohlenhydrate : 37g ; davon zucker : 33g ; proteine : 4.6g ; salz : 0.06g

Conserver à -18°C. Ne pas recongeler après décongélation / Bewaren bij -18°C. Een ontdooid product mag niet opnieuw worden ingevroren / Aufbewahren bei -18°C . Nach dem auftauen nicht wieder einfrieren

### PREPARATION GUIDELINES

**1st stage:** Thawing and refrigerated storage T °C:

- Maximum shelf life of 18 days after thawing (without opening the packaging)
- Maximum conservation of 3 days after opening the packaging

**2nd stage:** In the oven after defrosting: (humidity at 0% and average turbulence)

- Immediately after taking it out of the refrigerator, place the fondant in the oven
- Heat 4 min15s at 270 °C or 6min30 at 255 °C
- Leave to stand for 5 minutes at room temperature and taste



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### STORAGE GUIDELINES

**DLC:** 18 days after thawing

**Storage conditions:** Frozen -18°C

**Shelf life from production:** 18 months