

CHOCOLATE FONDANT



- A perfect turnaround: better flowing middle and a smoother texture
- To be eaten warm or chilled
- Best seller in dessert menu

INSTRUCTIONS FOR USE

Without thawing, reheat 16 minutes in preheated oven at 180°C OR in the microwave 40 to 50 sec at 750W power (depending on the power of your oven).

Product code : 0716901 • 20 items of 100 g (2,000 kg) - Ø 7 cm

Chocolate Fondant

DESCRIPTION

Ingredients

whole **eggs**, sugar, butter (**milk**), sunflower oil, **wheat** flour (**gluten**), dark chocolate coating [58% cocoa] 8,2% (cocoa mass, sugar, cocoa butter, emulsifier : **soya** lecithin), cocoa powder 3,9%, semi-skimmed **milk**, baking powder (**wheat** starch (**gluten**), diphosphate (E450), sodium carbonate (E500)).

Allergies	CONTAINS cereals containing gluten, milk and dairy-based products, eggs and egg-based products, soy and soy-based products. May contain celery, shellfish, nuts, sesame, mustard, fish, sulphites, molluscs, peanuts, lupine.		
GMF • No	Hydrogenated fats • No	Pork gelatine • No	Irradiated products • No

AVERAGE NUTRITIONAL VALUES (for 100g)

Caloric value (kcal) :		402 kcal			
Energy value (kJ) :		1674 kJ			
Protein :	6,2 g	Fat :	25,5 g	Carbohydrate :	35,9 g
		Of which saturates :	12,1 g	Of which sugars :	28,1 g
Total fiber :	1,9 g	Sodium :	97 mg	Salt :	0,24 g

PRATICAL INFORMATION

EAN13	3700478571695	DUN14	13700478571692
Best before (days)	730	Sell by (days)	486
Storage instructions	Store at -18°C. Do not refreeze a defrosted product. After defrosting, store at between 0 and 4°C and consume within 72 hours.		

PACKAGING

Cases*	Pallet (80x120)**	Pallet (100x120)**
Dimension in mm (WxDxH) 296 x 390 x 62	200 cases (25 layers of 8 cases)	250 cases (25 layers of 10 cases)
Gross weight (kg) 2,220 kg	Gross weight (kg) 444,0 kg	Gross weight (kg) 555,0 kg
Net weight (kg) 2,000 kg	Pallet height (m) 1,55 m	Pallet height (m) 1,55 m

* External dimension - ** Without pallet (+0,15 m +30 kg)