

CHOCOLATE PASSION PETITS FOURS



Serving suggestion

Product code : 0164501 - Tray of 48 items (0,680 kg)

DESCRIPTION

CHOCOLATE PASSION PETITS FOURS

Ingredients :

- 12 Gianduja praline slices (hazelnut financier, crunchy praline, gianduja cream and nuts)
- 12 Viennese coffee chocolates (chocolate crumble, chocolate and coffee cream, white chocolate mousse and cocoa powder)
- 12 Triple chocolate slices (chocolate Joconde biscuit, chocolate crunch, milk chocolate cream and white chocolate icing)
- 12 Crunchy chocolate and caramel financiers (chocolate financier, dark chocolate round and salted-butter caramel ganache)

**Allergens** CONTAINS milk and milk products, soy and soy-based products, nuts (almonds, hazelnuts, pistachio), eggs and egg products, cereals containing gluten. May contain traces of fish, sesame, sulphites, shellfish, celery, molluscs, mustard, other nuts, lupine, peanut.

GMO : No      Hydrogenated fats : No      Pork gelatine : No      Irradiated products : No  
 Microbiological criteria: Complies with Regulation FCD 2073/2005

AVERAGE NUTRITIONAL VALUES (for 100g)

Caloric value (kcal) : 440 kcal  
 Energy value (Kj) : 1830 kJ

Protein : 7.4 g	Fat : 29.3 g Of wich saturates : 15.0 g	Carbohydrate : 35.0 g Of wich sugars : 29.9 g
Dietary fiber : 3.4 g	Sodium : 76 mg	Salt : 0.19 g

PRATICAL INFORMATION

EAN13 : 03700478516450      DUN14 : 13700478516457

Best before (days) : 547      Sell by (days) : 365

Storage instructuions : Store at -18°C. Never refreeze thawed products. 24 hours maximum between 0 and 4°C after thawing.

PACKAGING

Cases*	Pallet (80x120)**	Pallet (100x120)**
Dimension in mm : 390x296x50	280 cases (35 layers of 8 cases )	350 cases (35 layers of 10 cases)
Gross weight (kg) : 0.979	Gross weight (kg) : 249.76	Gross weight (kg) : 312.2
Net weight (kg) : 0.680	Pallet height (m) : 1.75	Pallet height (m) : 1.75

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

INSTRUCTIONS FOR USE

Remove the plastic film before defrosting. Leave to defrost at 4°C for 2 hours.

Version : 4 - Created on : 19/09/2017 - Edited on : 17/10/2017

## DESCRIPTION

## General ingredients :

Cream (**dairy** cream, stabiliser: carrageenans), dark couverture chocolate [58% cocoa] 11.7% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), milk couverture chocolate 11% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soy** lecithin, natural vanilla flavouring), semi-skimmed **milk**, **egg** whites, **wheat** flour (**gluten**), butter (**milk**), sugar, chocolate Joconde biscuit 4.2% (whole **egg**, sugar, **wheat** flour (**gluten**), cocoa powder, water, inverted sugar, roasted **barley** malt flour (**gluten**), pea flour, baking powder: diphosphates - sodium carbonate (contains **wheat** starch (**gluten**)), emulsifier: fatty acid mono- and diglycerides, potato starch, **milk** proteins), white chocolate 4.2% (sugar, cocoa butter, whole **milk** powder, emulsifier: **soy** lecithin, natural vanilla flavouring), ground **almonds**, **egg** yolk, dark chocolate disc [60% cocoa] 2.5% (cocoa paste, cocoa butter, sugar, emulsifier: **soy** lecithin, natural vanilla flavouring), sunflower oil, milk chocolate and hazelnut gianduja 2.3% (sugar, **hazelnuts**, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: **soy** lecithin), icing sugar, water, crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, concentrated butter (**milk**), skimmed **milk** powder, malted **barley** (**gluten**), salt), cocoa powder, brown sugar, ground **hazelnuts**, mascarpone (**milk**), inverted sugar, gelling agent (sugar, corn maltodextrin, modified potato starch, wheat and/or corn dextrose, gelling agents: carrageenans, sodium alginate), praline 0.2% (**almonds**, **hazelnuts**, sugar), **almonds**, **hazelnuts**, liquid aromatic caramel, **hazelnut** paste 0.1%, cocoa butter, soluble coffee 0.1% **pistachio** 0.1%, gelling agent: agar-agar - pectins, salt, baking powder (diphosphates, sodium carbonate, **wheat** starch (**gluten**)), modified potato starch, natural caramel flavouring.

## Specific Ingredients :

Gianduja praline slices (hazelnut financier, crunchy praline, gianduja cream and nuts) : dark couverture chocolate [58% cocoa] 14.1% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), **egg** whites, semi-skimmed **milk**, milk couverture chocolate 9.8% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soy** lecithin, natural vanilla flavouring), cream (**dairy** cream, stabiliser: carrageenans), sugar, milk chocolate and hazelnut gianduja 7.1% (sugar, **hazelnuts**, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: **soy** lecithin), water, **egg** yolk, ground **almond** 3.2%, ground **hazelnuts** 3.2%, crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, concentrated butter (**milk**), skimmed **milk** powder, malted **barley** (**gluten**), salt), sunflower oil, **wheat** flour (**gluten**), butter (**milk**), gelling agent (sugar, corn maltodextrin, modified potato starch, wheat and/or corn dextrose, gelling agents: carrageenans, sodium alginate), praline 0.7% (**almonds**, **hazelnuts**, sugar), **almonds** 0.6%, **hazelnuts** 0.6%, **hazelnut** paste 0.4%, **pistachio**, gelling agent: agar-agar, baking powder (diphosphates, sodium carbonate, **wheat** starch (**gluten**)), salt.

Viennese coffee chocolates (chocolate crumble, chocolate and coffee cream, white chocolate mousse and cocoa powder): cream (**dairy** cream, stabiliser: carrageenans), butter (**milk**), **wheat** flour (**gluten**), ground **almond**, semi-skimmed **milk**, dark couverture chocolate [58% cocoa] 6.1% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), white chocolate 5.7% (sugar, cocoa butter, whole **milk** powder, emulsifier: **soy** lecithin, natural vanilla flavouring), sugar, brown sugar, **egg** yolk, cocoa powder, milk couverture chocolate 3% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soy** lecithin, natural vanilla flavouring), mascarpone (**milk**), inverted sugar, cocoa butter, soluble coffee 0.4%, gelling agent: agar-agar - pectins, modified potato starch, salt.

Triple chocolate slices (chocolate Joconde biscuit, chocolate crunch, milk chocolate cream and white chocolate icing) : dark couverture chocolate [58% cocoa] 23.7% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), chocolate Joconde biscuit 21.4% (whole **egg**, sugar, **wheat** flour (**gluten**), cocoa powder, water, inverted sugar, roasted **barley** malt flour (**gluten**), pea flour, baking powder: diphosphates - sodium carbonate (contains **wheat** starch (**gluten**)), emulsifier: fatty acid mono- and diglycerides, potato starch, **milk** proteins), milk couverture chocolate 15.1% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soy** lecithin, natural vanilla flavouring), white chocolate 13% (sugar, cocoa butter, whole **milk** powder, emulsifier: **soy** lecithin, natural vanilla flavouring), cream (**dairy** cream, stabiliser: carrageenans), semi-skimmed **milk**, sunflower oil, **egg** yolk, crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, concentrated butter (**milk**), skimmed **milk** powder, malted **barley** (**gluten**), salt), inverted sugar.

Crunchy chocolate and caramel financiers (chocolate financier, dark chocolate round and salted-butter caramel ganache) : milk couverture chocolate 20.2% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soy** lecithin, natural vanilla flavouring), **egg** whites, dark chocolate disc [60% cocoa] 13.2% (cocoa paste, cocoa butter, sugar, emulsifier: **soy** lecithin, natural vanilla flavouring), icing sugar, cream (**dairy** cream, stabiliser: carrageenans), butter (**milk**), **wheat** flour (**gluten**), ground **almonds**, dark couverture chocolate [58% cocoa] 3.3% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), sunflower oil, cocoa powder, semi-skimmed **milk**, liquid aromatic caramel, inverted sugar, natural caramel flavouring, baking powder (diphosphates, sodium carbonate, **wheat** starch (**gluten**)).