

# GLUTEN-FREE CHOCOLATE FONDANT



Serving suggestion

Product code : **004311 (0728601)** • 20 items of 90 g (1,800 kg) - Ø 7 cm

**Gluten-free chocolate fondant – Frozen**

## DESCRIPTION

### Ingredients

Whole **eggs**, sunflower oil, dark chocolate coating [58% cocoa] 23% (cocoa mass, sugar, cocoa butter, emulsifier: **soya** lecithin), sugar, semi-skimmed **milk**, corn starch, cacao powder 1,2%.

<b>Allergens</b>	Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling celery, crustaceans, nuts, sesame, mustard, fish, sulphites, molluscs, lupine and peanuts.		
GMF • No	Hydrogenated fats • No	Pork gelatine • No	Irradiated products • No

## AVERAGE NUTRITIONAL VALUES (for 100g)

<b>Caloric value (kcal) :</b>	502 kcal		
<b>Energy value (kJ) :</b>	2086 kJ		
<b>Protein :</b>	5,1 g	<b>Fat :</b>	37,0 g
		<b>Of which saturates :</b>	8,9 g
<b>Dietary fiber :</b>	2,3 g	<b>Sodium :</b>	36 mg
			<b>Carbohydrate :</b> 36,1 g
			<b>Of which sugars :</b> 31,8 g
			<b>Salt :</b> 0,09 g

## PRATICAL INFORMATION

<b>EAN13</b>	3700478572869	<b>DUN14</b>	-
<b>Best before (days)</b>	730	<b>Sell by (days)</b>	180
<b>Storage instructions</b>	Store at -18°C. Do not refreeze a defrosted product. After defrosting, store at between 0 and 4°C and consume within 3 days.		

## PACKAGING

	Cases*	Pallet (80x120)**	Pallet (100x120)**
<b>Dimension in mm (WxDxH)</b>	296 x 390 x 62	200 cases ( 25 layers of 8 cases)	250 cases ( 25 layers of 10 cases)
<b>Gross weight (kg)</b>	2,030 kg	Gross weight (kg) 406,0 kg	Gross weight (kg) 507,5 kg
<b>Net weight (kg)</b>	1,800 kg	Pallet height (m) 1,55 m	Pallet height (m) 1,55 m

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

## INSTRUCTIONS FOR USE

Reheat 16 minutes in preheated oven at 180°C OR in the microwave 40-50 sec at 750W power (depending on the power of your oven).

Version n°2 – Created on 10/12/2019 – Edited on 26/10/2020