

## MINI CHEESECAKES



Serving suggestion

Nutrition Facts	
12 servings per container	
<b>Serving size</b>	<b>4 items (85g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>300</b>
	% Daily Value*
<b>Total Fat</b> 19g	<b>24%</b>
Saturated Fat 10.2g	<b>51%</b>
Trans Fat 0.2g	
<b>Cholesterol</b> 60mg	<b>20%</b>
<b>Sodium</b> 90mg	<b>4%</b>
<b>Total Carbohydrate</b> 28g	<b>10%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 18g	
Includes 16g Added Sugars	<b>32%</b>
<b>Protein</b> 5g	<b>10%</b>
Vitamin D 0.3mcg	2%
Calcium 111mg	8%
Iron 0.7mg	4%
Potassium 135mg	2%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

### INSTRUCTIONS FOR USE

Remove from plastic film and defrost for 3 hours at +4°C/40°F.

Version n°1 – Created on 18/03/2022 – Edited on 18/03/2022

Product code : **006322** • 1 tray of 48 items (1,000 Kg)

### Assortment of mini cheesecakes - Frozen

### DESCRIPTION

#### Ingredients

- 12 Lemon mini cheesecakes
- 12 Chocolate mini cheesecakes
- 12 Raspberry mini cheesecakes
- 12 Caramel mini cheesecakes, flavoured

See the ingredient list on the back.

**Allergens** Notifiable allergens are indicated in bold in the ingredient list. Produced in a facility also handling molluscs, crustaceans, fish, sesam, mustard, celery, lupine, peanuts, sulphites and other nuts.

GMF • No      Hydrogenated fats • No      Pork gelatine • No      Irradiated products • No

### AVERAGE NUTRITIONAL VALUES (for 100g)

<b>Caloric value (kcal) :</b>	359 kcal		
<b>Energy value (kJ) :</b>	1496 kJ		
<b>Protein :</b>	6,2 g	<b>Fat :</b>	21,9 g
		<b>Of which saturates :</b>	12,0 g
		<b>Carbohydrate :</b>	33,2 g
		<b>Of which sugars :</b>	21,2 g
<b>Dietary fiber :</b>	2,0 g	<b>Sodium :</b>	109 mg
		<b>Salt :</b>	0,27 g

### PRATICAL INFORMATION

<b>EAN13</b>	3700478502576	<b>DUN14</b>	-
<b>Best before (days)</b>	547	<b>Sell by (days)</b>	180
<b>Storage instructions</b>	Store for 24 hrs maximum between 0 and +4°C/40°F after defrosting. Store at -18°C/0°F. Never refreeze defrosted products.		

### PACKAGING

	Cases*	Pallet (80x120)**	Pallet (100x120)**
<b>Dimension in mm (WxDxH)</b>	390 x 296 x 50	280 cases ( 35 layers of 8 cases)	350 cases ( 35 layers of 10 cases)
<b>Gross weight (kg)</b>	1,235 kg	Gross weight (kg) 345,8 kg	Gross weight (kg) 351,235 kg
<b>Net weight (kg)</b>	1,000 kg	<b>Pallet height (m)</b> 1,75 m	<b>Pallet height (m)</b> 1,75 m

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

## DESCRIPTION

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### Ingredients

#### General ingredients:

cream (**milk**), **wheat** flour (**gluten**), cheese 10,4% (cheese (**milk**), salt), sugar, **almond** powder, water, butter (**milk**), raspberry puree 4,8% (raspberry, sugar), topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), brown sugar, semi-skimmed **milk**, whole **eggs**, **egg** yolk, caramel cream with Guérande salted butter 1,5% (sugar, cream (**milk**), salted butter with Guérande salt (**milk**), stabiliser: carrageenans), lemon juice made with concentrate 1,1% (water, concentrated lemon juice), glucose syrup, beef gélatine, dark chocolate coating 1% (cocoa mass, sugar, cocoa butter, emulsifier: lecithins (**soya**, sunflower)), caramel 0,9% (sugar, water, glucose syrup), potato starch, lemon zest 0,4%, gelling preparation (gelling agent: pectins, firming agent: diphosphates – calcium phosphates, dextrose), cocoa powder 0,1%, salt, natural flavour, raspberry natural flavour 0,01%.

#### Specific Ingredients:

Lemon mini cheesecakes: topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), **wheat** flour (**gluten**), cheese 10,9% (cheese (**milk**), salt), cream (**milk**), sugar, **almond** powder, butter (**milk**), glucose syrup, brown sugar, lemon juice made with concentrate 3% (water, concentrated lemon juice), whole **eggs**, water, **egg** yolk, lemon zest 1,8%, potato starch, beef gélatine, gelling preparation (gelling agent: pectins, firming agent: diphosphates – calcium phosphates, dextrose).

Chocolate mini cheesecakes: water, **wheat** flour (**gluten**), semi-skimmed **milk**, sugar, cheese 9,7% (cheese (**milk**), salt), cream (**milk**), **almond** powder, butter (**milk**), dark chocolate coating 4,1% (cocoa mass, sugar, cocoa butter, emulsifier: lecithins (**soya**, sunflower)), brown sugar, beef gélatine, whole **eggs**, **egg** yolk, cocoa powder 0,5%, potato starch.

Raspberry mini cheesecakes: raspberry puree 19,5% (raspberry, sugar), **wheat** flour (**gluten**), sugar, cheese 10,9% (cheese (**milk**), salt), cream (**milk**), **almond** powder, water, butter (**milk**), brown sugar, whole **eggs**, **egg** yolk, lemon juice made with concentrate (water, concentrated lemon juice), potato starch, gelling preparation (gelling agent: pectins, firming agent: diphosphates – calcium phosphates, dextrose), beef gélatine, lemon zest, raspberry natural flavour 0,04%.

Caramel mini cheesecakes, flavoured: cream (**milk**), **wheat** flour (**gluten**), cheese 10,3% (cheese (**milk**), salt), sugar, **almond** powder, water, butter (**milk**), caramel cream with Guérande salted butter 6,2% (sugar, cream (**milk**), salted butter with Guérande salt (**milk**), stabiliser: carrageenans), brown sugar, caramel 3,7% (sugar, water, glucose syrup), whole **eggs**, **egg** yolk, beef gélatine, potato starch, salt, natural flavour.