

MINI CHOCOLATE FONDANT



Serving suggestion

- Mini chocolate fondant
- A true classic dessert in mini portion for coffee
- Free from preservatives, flavour enhancers, colouring and alcohol

INSTRUCTIONS FOR USE

Reheat 10 minutes in traditional oven at 180°C OR in microwave 25 sec at 500W.

Version n°3 – Created on 22/02/2019 – Edited on 14/09/2023

Traiteur de Paris
276 rue de Châteaugiron – CS 36331
35063 Rennes cedex – FRANCE

Product code : 004279 (0168170) • 48 items of 30 g (1,440 Kg)

Mini chocolate fondant - Frozen

DESCRIPTION

Ingredients

Whole **eggs**, sugar, sunflower oil, **wheat flour (gluten)**, dark chocolate coating [60% cocoa] 8,4% (cocoa mass, sugar, emulsifier: sunflower lecithin, natural vanilla flavour), water, low-fat cocoa powder 4%, baking powder (raising agent: diphosphates – sodium carbonates, **wheat starch (gluten)**), salt.

Allergens Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling soya, milk and dairy products, 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)

Caloric value (kcal) :		392 kcal	
Energy value (kJ) :		1632 kJ	
Protein :	6,9 g	Fat :	25,2 g
		Of which saturates :	4,6 g
		Carbohydrate :	32,5 g
		Of which sugars :	25,3 g
Dietary fiber :	3,7 g	Sodium :	84 mg
		Salt :	0,21 g

PRATICAL INFORMATION

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Best before (days)	730	Sell by (days)	180
Storage instructions	Store at -18°C. Never refreeze thawed products. 5 days maximum between 0 and 4°C after thawing.		

PACKAGING

Cases*	Pallet (80x120)**	Pallet (100x120)**
Dimension in mm (WxDxH) 364 x 164 x 74	252 cases (18 layers of 14 cases)	306 cases (18 layers of 17 cases)
Gross weight (kg) 1,615 kg	Gross weight (kg) 407,0 kg	Gross weight (kg) 494,2 kg
Net weight (kg) 1,440 kg	Pallet height (m) 1,83 m	Pallet height (m) 1,83 m

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