

SWEET AMUSE-BOUCHE
GLASSES



- Sweet cups : a contemporary must for event receptions
- Enhanced with different textures
- New shaped glass for a more refined look
- Free from preservatives and flavour enhancers.

INSTRUCTIONS FOR USE

Remove outer plastic film. Take out of casing. Defrost for 4 hours at 4°C. Serve.

Product code : 0120501 • 36 items (1,080 kg) + 36 small spoons

Sweet amuse-bouche glasses

DESCRIPTION

Ingredients

9 Mini chocolate glasses (ganache, chocolate mousse and sauce, white chocolate shavings),
9 Mini lemon meringue glasses (crumble, lemon mousse, meringue, semi-confit lemon zests),
9 Mini tiramisu-style glasses (biscuit soaked in coffee, mascarpone mousse, Chantilly cream, cocoa powder),
9 Mini raspberry and vanilla glasses (raspberry soaked biscuit, vanilla sabayon, raspberry jelly, Meeker raspberry and chopped pistachio nuts).

See the ingredient list on the back.

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

AVERAGE NUTRITIONAL VALUES (for 100g)

Caloric value (kcal) :	259 kcal		
Energy value (kJ) :	1080 kJ		
Protein :	4,4 g	Fat :	15,9 g
		Of which saturates :	10,0 g
		Carbohydrate :	23,4 g
		Of which sugars :	21,1 g
Dietary fiber :	2,4 g	Sodium :	36,4 mg
		Salt :	0,09 g

PRATICAL INFORMATION

EAN13	3700478512056	DUN14	13700478512053
Best before (days)	547	Sell by (days)	365
Storage instructions	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 (WxDxH) 296 x 390 x 62	192 Cases (24 layers of 8 cases)	240 Cases (24 layers of 10 cases)
Gross weight (kg) 1,620 kg	Gross weight (kg) 311,04 kg	Gross weight (kg) 388,8 kg
Net weight (kg) 1,080 kg	Pallet height (m) 1,49 m	Pallet height (m) 1,49 m

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

DESCRIPTION

Ingredients

General ingredients:

Cream (dairy cream (**milk**), stabilizer: carrageenan), sugar, water, dark chocolate coating [58% cocoa] 6,1% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin), **egg** yolk, semi-skimmed **milk**, raspberry puree 4,7% (raspberry, sugar), whole **egg**, lemon juice from concentrated 2,6%, **egg** white, mascarpone 2,5% (**milk** cream, acidifier: citric acid), butter (**milk**), biscuit (**wheat** flour (**gluten**), sugar, whole **egg**, water, **wheat** starch (**gluten**), **egg** white powder, raising powder: ammonium carbonate), **wheat** flour (**gluten**), preparation for foam (water, vegetable oils (palm, palm kernel), sugar, glucose, skimmed **milk** powder, stabilizer : sorbitol - cellulose gum, emulsifiers: lactic esters of mono and diglycerides of fatty acids - **soy** lecithin – mono and diglycerides of fatty acids, **milk** proteins, salt, acidifiers : potassium phosphate - sodium citrates, flavour), cocoa biscuit 1,7% (**wheat** flour (**gluten**), sugar, whole **eggs**, water, **wheat** starch (**gluten**), cocoa powder, **egg** white powder, raising powder: diphosphates – sodium carbonate – ammonium carbonate (contains **wheat** starch (**gluten**)), roasted **barley** malt flour (**gluten**)), raspberry 1,5%, cocoa powder, **almond** powder, semi-confit lemon zest 0,8% (glucose-fructose syrup, lemon zest, water, sugar, acidity regulator: citric acid, antioxidant: ascorbic acid), gelling preparation (**fish** gelatine, potato maltodextrine), coffee extract 0,5% (coffee, water, sugar), brown sugar, white chocolate shavings 0,4% (sugar, cocoa butter, whole **milk** powder, whey powder (**milk**), lactose (**milk**), emulsifier: **soy** lecithin, natural vanilla flavour), **pistachio**, icing sugar, natural vanilla flavour 0,1%, potato starch, lemon peel 0,1%, modified potato starch, gelling agent : pectins (stabilisers : diphosphates, calcium phosphate), acidifier : cream of tartar, byproduct of vanilla.

Specific Ingredients:

Mini chocolate glasses (ganache, chocolate mousse and sauce, white chocolate shavings) : Cream (dairy cream (**milk**), stabilizer: carrageenan), dark chocolate coating [58% cocoa] 23,7% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin), sugar, water, **egg** white, cocoa powder 4,6%, **egg** yolk, whole **eggs**, white chocolate shavings 1,5% (sugar, cocoa butter, **milk** powder whole, whey powder (**milk**), lactose (**milk**), emulsifier: **soy** lecithin, natural vanilla flavour), icing sugar.

Mini lemon meringue glasses (crumble, lemon mousse, meringue, semi-confit lemon zests) : Sugar, cream (dairy cream (**milk**), stabilizer: carrageenan), water, lemon juice from concentrated 10,9%, butter (**milk**), whole **eggs**, **wheat** flour (**gluten**), **almond** powder, **egg** white, semi-confit lemon zest 3,5% (glucose-fructose syrup, lemon zest, water, sugar, acidity regulator: citric acid, antioxidant: ascorbic acid), **egg** yolk, brown sugar, gelling preparation (**fish** gelatine, potato maltodextrine), lemon peel 0,7%, potato starch, acidifier : cream of tartar.

Mini tiramisu-style glasses (biscuit soaked in coffee, mascarpone mousse, Chantilly cream, cocoa powder) : Semi-skimmed **milk**, cream (dairy cream (**milk**), stabilizer: carrageenan), sugar, mascarpone 10,7% (**milk** cream, acidifier: citric acid), water, **egg** yolk, preparation for foam (water, vegetable oils (palm, palm kernel), sugar, glucose, skimmed **milk** powder, stabilizer : sorbitol - cellulose gum, emulsifiers: lactic esters of mono and diglycerides of fatty acids - **soy** lecithin – mono and diglycerides of fatty acids, **milk** proteins, salt, acidifiers : potassium phosphate - sodium citrates, flavour), cocoa biscuit (**wheat** flour (**gluten**), sugar, whole **eggs**, water, **wheat** starch (**gluten**), cocoa powder, **egg** white powder, raising powder: diphosphates – sodium carbonate – ammonium carbonate (contains **wheat** starch (**gluten**)), roasted **barley** malt flour (**gluten**)), coffee extract 2,3% (coffee, water, sugar), gelling preparation (**fish** gelatine, potato maltodextrine), potato starch and modified potato starch, cocoa powder 0,2%.

Mini raspberry and vanilla glasses (raspberry soaked biscuit, vanilla sabayon, raspberry jelly, Meeker raspberry and chopped pistachio nuts) : Cream (dairy cream (**milk**), stabilizer: carrageenan), water, raspberry puree 17,9% (raspberry, sugar), sugar, biscuit (**wheat** flour (**gluten**), sugar, whole **egg**, water, **wheat** starch (**gluten**), **egg** white powder, raising powder: ammonium carbonate), raspberry 6%, **egg** yolk, whole **eggs**, **pistachio**, natural vanilla flavour, gelling preparation (**fish** gelatine, potato maltodextrine), gelling agent : pectins (stabilisers : diphosphates, calcium phosphate), potato starch, byproduct of vanilla.