

## SAINT-GERMAIN PETITS FOURS



Serving suggestion

Product code : **000135 (0163001)** • 1 trays of 48 items (0,685 Kg)

**Saint-Germain petits fours - Frozen**

### DESCRIPTION

#### Ingredients

- 6 Strawberry slices (Joconde biscuit, strawberry jelly, buttercream and strawberry compote).
- 6 Almondines with lemon zest, lemon cream, lemon and orange zest.
- 6 Triple chocolate squares (chocolate Joconde biscuit, chocolate crunch, milk chocolate mousse, chocolate ganache and white chocolate mousse).
- 6 Financiers, apricot jelly and chopped pistachios.
- 6 Chocolate crumbles with dark chocolate ganache and dark chocolate cream.
- 6 Caramel and cinnamon financiers with caramelised apple compote, topped with chopped almonds.
- 6 Raspberry cheesecakes (cheesecake and raspberry jelly).
- 6 Opéras (coffee soaked Joconde biscuit, coffee-flavoured buttercream, chocolate ganache and chocolate icing).

See the ingredient list on the back.

**Allergens** CONTAINS milk and dairy products, soya and derivatives, eggs and egg products, cereals containing gluten, nuts (almonds, pistachio). May contain fish, sesame, sulphites, shellfish, molluscs, mustard, celery, peanuts, lupin, and other nuts.

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

### AVERAGE NUTRITIONAL VALUES (for 100g)

<b>Caloric value (kcal) :</b>	349 kcal		
<b>Energy value (kJ) :</b>	1453 kJ		
<b>Protein :</b>	5,3 g	<b>Fat :</b>	22,0 g
		<b>Of which saturates :</b>	11,7 g
<b>Dietary fiber :</b>	3,4 g	<b>Sodium :</b>	81 mg
		<b>Carbohydrate :</b>	30,7 g
		<b>Of which sugars :</b>	25,3 g
		<b>Salt :</b>	0,20 g

### PRATICAL INFORMATION

<b>EAN13</b>	3700478516306	<b>DUN14</b>	13700478516303
<b>Best before (days)</b>	547	<b>Sell by (days)</b>	365
<b>Storage instructions</b>	24 hours maximum between 0 and 4°C after defrosting. Store at -18°C. Never refreeze defrosted products.		

### PACKAGING

	Cases*	Pallet (80x120)**	Pallet (100x120)**
<b>Dimension in mm (WxDxH)</b>	390 x 296 x 62	192 cases ( 24 layers of 8 cases)	240 cases ( 24 layers of 10 cases)
<b>Gross weight (kg)</b>	1,150 kg	Gross weight (kg) 220,8 kg	Gross weight (kg) 276 kg
<b>Net weight (kg)</b>	0,685 kg	Pallet height (m) 1,49 m	Pallet height (m) 1,49 m

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

### INSTRUCTIONS FOR USE

Remove plastic film. Thaw for 2 hours at +4°C.

Version n°3b – Created on 25/07/2017 – Edited on 17/03/2020

## DESCRIPTION

## Ingredients

## General ingredients:

Dark couverture chocolate [59% cocoa] 10.6% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), cream (**dairy** cream, stabiliser: carrageenans), sugar, butter (**milk**), Joconde biscuit (whole **eggs**, sugar, **wheat** flour (**gluten**), water, ground **almonds**, pea flour, baking powder: diphosphates – sodium carbonate (contains **wheat** starch (**gluten**)), emulsifier: fatty acid mono- and diglycerides, potato starch, **milk** proteins), **wheat** flour (**gluten**), strawberry purée 4.4% (strawberry, sugar syrup), **egg** whites, ground **almonds**, water, caramelised apples 3.6% (apple, caramel (sugar, glucose-fructose syrup, water), acidifier: citric acid, antioxidant: ascorbic acid), apricot purée 2.7% (apricot, sugar syrup, antioxidant: ascorbic acid), whole **eggs**, strawberry 2.5%, raspberry purée 1.9% (raspberry, sugar), green apple purée 1.8% (apple, sugar, acidity corrector: citric acid, antioxidant : ascorbic acid), topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), glucose syrup, cheese 1.6% (cheese (**milk**), salt), lemon juice made from concentrate 1.3%, brown sugar, cocoa Joconde biscuit (whole **eggs**, 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), **egg** yolk, semi-skimmed **milk**, dark couverture chocolate [72% cocoa] 0.6% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), sunflower oil, milk couverture chocolate 0.6% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soy** lecithin, natural vanilla flavouring), gelling agent: pectin (stabilisers: diphosphates, calcium phosphate), potato starch, Mara des Bois strawberry puree 0.5% (strawberry, sugar), white chocolate 0.4% (sugar, cocoa butter, whole **milk** powder, emulsifier: **soy** lecithin, natural vanilla flavouring), crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, concentrated butter (**milk**), skimmed **milk** powder, malted **barley** (**gluten**), salt), caramel 0.4% (sugar, water, wheat glucose), chopped **almond** 0.3%, cocoa butter, coffee extract 0.3% (coffee, water, sugar), cocoa powder, lemon peel 0.2%, mascarpone (**dairy** cream, acidifier: citric acid), inverted sugar, coffee 0.1%, orange zest 0.08%, chopped **pistachio** 0.08%, gelling agents: agar – pectins, baking powder (raising powder: diphosphates – sodium carbonate, **wheat** starch (**gluten**)), thickener: carob gum, cinnamon, colouring agent: concentrated beetroot juice, salt, natural vanilla flavour and other natural flavour, modified potato starch.

## Specific Ingredients:

Strawberry slices (Joconde biscuit, strawberry jelly, buttercream and strawberry compote) : Strawberry purée 32% (strawberry, sugar syrup), strawberry 18,8%, sugar, butter (**milk**), Joconde biscuit (whole **eggs**, sugar, **wheat** flour (**gluten**), water, ground **almonds** pea flour, baking powder: diphosphates – sodium carbonate (contains **wheat** starch (**gluten**)), emulsifier: fatty acid mono- and diglycerides, potato starch, **milk** proteins), glucose syrup, **egg** whites, Mara des Bois strawberry puree 3,7% (strawberry, sugar), water, gelling agent: pectin (stabilisers: diphosphates, calcium phosphate), potato starch, colouring agent: concentrated beetroot juice, natural flavouring (vanilla and other natural flavouring).

Almondines with lemon zest, lemon cream, lemon and orange zest : Whole **eggs**, sugar, butter (**milk**), ground **almonds**, topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), lemon juice made from concentrate 7,9%, cream (**dairy** cream, stabiliser: carrageenans), potato starch, lemon peel 2,3%, **wheat** flour (**gluten**), orange zest 0,8%, gelling agent: pectin (stabilisers: diphosphates, calcium phosphate).

Triple chocolate squares (cocoa Joconde biscuit, chocolate crunch, milk chocolate mousse, chocolate ganache and white chocolate mousse) : Cream (**dairy** cream, stabiliser: carrageenans), dark couverture chocolate [59% cocoa] 25,6% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), cocoa Joconde biscuit (whole **eggs**, 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 6% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soy** lecithin, natural vanilla flavouring), white chocolate 4,6% (sugar, cocoa butter, whole **milk** powder, emulsifier: **soy** lecithin, natural vanilla flavouring), crêpe dentelle pieces (**wheat** flour (**gluten**), sugar, concentrated butter (**milk**), skimmed **milk** powder, malted **barley** (**gluten**), salt), **egg** yolk, cocoa butter, mascarpone (**dairy** cream, acidifier: citric acid), dark couverture chocolate [72% cocoa] 1,7% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), semi-skimmed **milk**, inverted sugar, gelling agent : pectin – agar, modified potato starch.

Financiers, apricot jelly and chopped pistachios : Apricot purée 30,9% (apricot, sugar syrup, antioxidant: ascorbic acid), **egg** whites, sugar, butter (**milk**), ground **almonds**, **wheat** flour (**gluten**), topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), inverted sugar, chopped **pistachio** 0,8%, potato starch, gelling agent: pectin (stabilisers: diphosphates, calcium phosphate), baking powder (raising powder: diphosphates – sodium carbonate, wheat starch (**gluten**)).

Chocolate crumbles with dark chocolate ganache and dark chocolate cream : Dark couverture chocolate [59% cocoa] 36,1% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), cream (**dairy** cream, stabiliser: carrageenans), **wheat** flour (**gluten**), butter (**milk**), ground **almonds**, semi-skimmed **milk**, sugar, **egg** yolk, brown sugar, cocoa powder, glucose syrup, gelling agent : pectin – agar.

Caramel and cinnamon financiers with caramelised apple compote, topped with chopped almonds : Caramelised apples, 29,6% (apple, caramel (sugar, glucose-fructose syrup, water), acidifier: citric acid, antioxidant: ascorbic acid), green apple purée 14,8% (apple, sugar, acidity corrector: citric acid, antioxidant : ascorbic acid), water, **egg** whites, sugar, ground **almonds**, **wheat** flour (**gluten**), topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), caramel 3,2% (sugar, water, wheat glucose), chopped **almond** 3,1%, sunflower oil, brown sugar, butter (**milk**), gelling agent: pectin (stabilisers: diphosphates, calcium phosphate), lemon juice made from concentrate, cinnamon, baking powder (raising powder: diphosphates – sodium carbonate, wheat starch (**gluten**)), salt.

Raspberry cheesecakes (cheesecake and raspberry jelly) : **Wheat** flour (**gluten**), raspberry purée 13,1% (raspberry, sugar), cream (**dairy** cream, stabiliser: carrageenans), cheese 11,5% (cheese (**milk**), salt), sugar, butter (**milk**), ground **almonds**, glucose syrup, brown sugar, lemon juice made from concentrate 3,6%, water, whole **eggs**, **egg** yolk, potato starch, gelling agent: pectin (stabilisers: diphosphates, calcium phosphate) – agar, thickener: carob gum.

Opéras (coffee soaked Joconde biscuit, coffee-flavoured buttercream, chocolate ganache and chocolate icing) : Joconde biscuit (whole **eggs**, sugar, **wheat** flour (**gluten**), water, ground **almonds** pea flour, baking powder: diphosphates – sodium carbonate (contains **wheat** starch (**gluten**)), emulsifier: fatty acid mono- and diglycerides, potato starch, **milk** proteins), dark couverture chocolate [59% cocoa] 17,6% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin), butter (**milk**), sugar, cream (**dairy** cream, stabiliser: carrageenans), water, **egg** whites, dark couverture chocolate [72% cocoa] 3,7% (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), sunflower oil, coffee extract 1,8% (coffee, water, sugar), coffee 0,5%.