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| Trade name | Co ctgwq 'Nwpi c'/'Rkgttqv'ecng '*T gevcpj wwt+ |
| Product category | Frozen confectionery product |
| EAN Code | 5425032785186 |
| Article Code | 11000003 |

Ingredient list

Cream (60%): skimmed **MILK**; **CREAM**; coconut oil; sugar, dextrose; **EGG** yolk; emulsifiers: polyoxyethylene sorbitan monostearate, mono- and diglycerides of fatty acids; lactic acid esters of mono- and diglycerides; stabilisers: carrageenan; vanilla extract; food colourings: beta-Carotene.

Sponge cake: **WHEAT** flour, sugar, **EGGS**, water, emulsifier: mono- and diglycerides of fatty acids, leavening agents: disodium diphosphate and sodium bicarbonate, humectant: glycerol, preservative: potassium sorbate, salt, flavourings.

Soft syrup: water, inverted sugar, sugar, glucose syrup, flavourings.

Cocoa paste (2,5%): Sugar, vegetable oils from: palm, sunflower, shea and rapeseed in variable proportions, powdered low fat cocoa, **WHEY** powder, emulsifier: **SOY** lecithin and vanilla extract.

Macaroon paste (0,5%): apricot kernels, palm oil, sugar, powdered skimmed **MILK**, colour sulphite (*SULPHITEN* < 10 mg/kg in the final product) ammonia caramel, emulsifier **SOY** lecithin, flavourings.

Crumbled macaroons (2%): sugar, apricot kernels, **EGG** white, raising agents: sodium bicarbonate and ammonium carbonate, natural flavourings.

May contain traces of NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS) and SULPHITEN.

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| Microbiological characteristics | Mesophile bacteria microorganisms count: | < 5×10 ⁵ cfu/g |
| | <i>Enterobacteriaceae</i> : | < 5x 10 ³ cfu/g |
| | Coagulase-positive <i>Staphylococci</i> : | < 50 cfu/g |
| | <i>Listeria monocytogenes</i> : | absent in 25 g |
| | <i>Salmonella spp</i> : | absent in 25 g |

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| Nutrition information | Energy | 454kcal | 1908kJ |
| Average values for 100 g of product | Fat | 17,7 | g |
| | – of which saturates | 13,5 | g |
| | Carbohydrate | 70,8 | g |
| | – of which sugars | 55,9 | g |
| | Protein | 2,7 | g |
| | Fibers | 0,5 | g |
| | Salt | 0,31 | g |

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| Presentation | Product placed on cardboard tray coated with polypropylene film suitable for food contact |
| Packaging | Corrugated cardboard box containing 1 piece |
| Net weight | 1,0 kg |
| Palletizing | 252 boxes per pallet |
| Delivery temperature | ≤ -18 °C |
| Date of minimum durability | 18 months from production date |
| Directions for storage | Keep at a temperature of ≤ -18 °C |
| Directions for preparation | For thawing, keep at refrigeration temperatures at least 6-8 hours before consumption. Once thawed, do not refreeze and keep at temperatures of 0/+4 °C, consume within 3 days |

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| Statement regarding the presence of ingredients treated with ionizing radiations: absent (in compliance with regulation 1999/2/CE issued on Feb. 22, 1999) | |
| Statement regarding the content of genetically modified organisms: absent (in compliance with the regulations CE 1829/2003 and 1830/2003 issued on September 22, 2003) | |
| Statement regarding the presence of allergens (in compliance with regulation 1169/2011 issued on Oct. 25 2011) | |
| (1) the allergen is a deliberately used ingredient | |
| (2) the presence of allergen cannot be excluded positively (cross contamination) | |
| (3) the presence of allergen is positively excluded | |
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof | 1 |
| Crustaceans and products thereof | 3 |
| Eggs and products thereof | 1 |
| Fish and products thereof | 3 |
| Peanuts and products thereof | 3 |
| Soybeans and products thereof | 1 |
| Milk and products thereof (including lactose) | 1 |
| Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof | 2 |
| Celery and products thereof | 3 |
| Mustard and products thereof | 3 |
| Sesame seeds and products thereof | 3 |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ (calculated for products as proposed ready for consumption) | 2 |
| Lupin and products thereof | 3 |
| Molluscs and products thereof | 3 |