



**-Technical Sheet-**  
**'Café Gourmand'**  
5050  
**(96x15g)**

PRO-FIT-Café  
Gourmand

Date : 12-12-2019  
IR :03

Réd/app : SG/VM

**Product description**

*Mini fondant with Belgian chocolate in cooking paper cup*  
*Mini fondant with almonds in cooking paper cup*  
*Mini fondant with coconut in cooking paper cup*  
*Mini fondant with Belgian chocolate and caramelized hazel nuts*

**Product Family:** Frozen baked cake with chocolate, almonds, coconuts and hazelnuts

**Ingredients** (in order of importance):

<b>Mini fondant with Belgian chocolate</b>
<b>Eggs</b> , Chocolate (25,5%) ( cocoa mass – sugar – emulsifier : <b>soy</b> lecithin – flavouring natural vanilla), Sugar, Margarine [vegetable fats (palm, coco), water, vegetable oil (rapeseed), emulsifier (E471), acidity regulator (E330), <b>butter</b>
<b>Contains: eggs, milk and soy. May contain nuts (hazelnuts, pistachio, almonds), gluten (wheat floor) traces</b>
<b>Mini fondant with almonds</b>
Sugar, <b>Almonds</b> 26.3%, <b>Eggs</b> , Margarine [vegetable fats (palm, coco), water, vegetable oil (rapeseed), emulsifier (E471), acidity regulator (E330), <b>butter</b> , Sliced almonds, Natural vanilla flavour, Salt
<b>Contains : eggs, almonds, milk. May contain gluten, soya traces</b>
<b>Mini fondant with coconut</b>
<b>Eggs, almonds</b> , sugar, coconuts (14.8%), <b>butter</b> , Margarine [vegetable fats (palm, coco), water, vegetable oil (rapeseed), emulsifier (E471), acidity regulator (E330)
<b>Contains: eggs, nuts, milk. May contain gluten, soya traces</b>
<b>Mini fondant with Belgian chocolate and caramelized hazel nuts</b>
<b>Eggs</b> , Chocolate (22%) ( cocoa mass – sugar – emulsifier : <b>soy</b> lecithin – flavouring natural vanilla), Sugar, Margarine [vegetable fats (palm, coco), water, vegetable oil (rapeseed), emulsifier (E471), acidity regulator (E330), Caramelized <b>hazel nuts</b> 13% ( <b>hazelnuts</b> 96%, sugar, glucose syrup, honey), <b>butter</b> .
<b>Contains: eggs, soy, nuts, milk. May contain gluten traces</b>

**Allergens**

Cereals (Gluten)	?	Mollusque	N
Celery	N	Mustard	N
Crustaceans	N	<b>Nuts</b>	<b>Y</b>
<b>Eggs</b>	<b>Y</b>	Peanuts	N
Fish	N	Sesam seeds	N
Lupin	N	<b>Soy</b>	<b>Y</b>
<b>Milk</b>	<b>Y</b>	Sulphur dioxide and sulphites > 10 mg/kg ou /l	N

**Microbiologic parameters**

<b>PARAMETERS</b>	<b>STANDARD AND UNITS (m)</b>	<b>TOLERANCES (M)</b>
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Total plate count	< 30000/g	< 1 000 000/g
Salmonella	Absence/25g	Absence/25g
Listeria	Absence/1g	Absence/1g
Staphylococcus	<100/g	<1000/g
E. Coli	<10/ g	<10/ g
Enterococcus	<10/ g	<10/ g
Yeast and mould	<1000/g	<5 000/g
Nutritional values (g/100g)		
PARAMETRES	Target	TOLERANCES
<b>Energy (kcal/100g – kJ/100g)</b>	444 - 1847	+20 %
<b>Fat</b>	31.1	+20 %
<b>    Within fatty acids</b>	11.7	+20 %
<b>Carbohydrates</b>	31.4	+20 %
<b>    Within sugar</b>	29.7	+20 %
<b>Proteins</b>	7.7	+2g
<b>Fibers</b>	3.9	+2g
<b>Salt</b>	0.2	+0.375g

**GMO's :**

Dessert Factory SA hereby declares that no genetically modified organisms have been used for the production of this product.

It contains no ionized ingredients; the levels of heavy metals and pesticides in the goods are below the limits authorized by the legislation.

**Net weight:**

1440 g (96\*15g)

**Organoleptic descriptions**

Taste : chocolate, almonds, hazelnuts, coco

Colour : dark brown, light brown

Odour : chocolate, hazelnuts, almonds, coco

Aspect : round

**Supplier storage:**

Temperature instructions            - 18°C

**Customer storage conditions:**

See best before date if keeping at -18°C

In the fridge (4-7°C) : shelf life = 14 days

Expression: DD/MM/YYYY

Never freeze again a product which has been defrost

**Tasting instructions:**

Defrost in the fridge at 4°C, once defrost, it's ready to use.



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Packaging						
N° product	Name	Packaging	Net Weight(g)	Tare (g)	Gross weight (g)	Dimension L x l x h (mm)
PF0481	Café gourmand	Horeca Box 96 x 15 g (24 pieces by variety)	1440 g e	282	1722g	400x300x65

Our packaging materials are certified food-grade.

Logistics						
Sale unit	Box /layer	Layer/ palet	Box / palet	Height palet(mm)	Pallet net weight (kg)	Format Palet (mm)
Box of 96 'cafés gourmands'	8	23	184	1800	316.8 kg	1200 x 800

