



Product Specification



Article 612

Mousse au Chocolate Gateau, 1400 g

uncut, makes approx. 16 portions

EAN: inner box: 4002197006120 d master box: 4002197906123

Dimensions: = 28 cm, h = 53 +/- 4 mm

Ingredients: 50.8 % whipped cream, water, sugar, whole egg, 6.3 % chocolate couverture (cocoa mass, sugar, cocoa butter, natural flavour, emulsifier (E 322 (contain soybean))), wheat flour, 2.7 % white chocolate (sugar, cocoa butter, whole milk powder, emulsifier (E 322 (contain soybean)), natural flavour), cocoa mass, starch (contain gluten), low fat cocoa, invert sugar syrup, humectant (E 420), gelatine, vegetable oil, modified starch, cocoa butter, emulsifiers (E 471, E 472 a, E 472 b, E 322 (contain soybean)), baking powder, dextrose, dried glucose syrup, vegetable fat, flavour.

May contain traces of peanut, lupine and nut products.

Description: A combination of mousse au chocolat and white cream between chocolat sponge layers. Decorated with grated chocolate and decoration powder.

Microbiological data:

Method according to § 64 LFGB

Recommended and warning values according to DGHM

	Standard [KbE/g]	Maximum [KbE/g]
Total plate count	100 000	--
E. coli	10	100
Coliforms	100	1 000
S. aureus	10	100
Moulds	100	1 000
Salmonella	negative in 25 g	
Listeria monocytogenes	negative in 25 g	

Nutritive value per 100 g:

Energy value:	1297 kJ	310 kcal
Proteine:		4,1 g
Total carbohydrate:		24,6 g
Fat:		21,6 g

The nutritive values depend on natural variations.

Shelflife: 18 months up from production date

Storage: -18 °C or below

Minimum shelflife after sale: minimum 9 months

Preparation guidelines: Remove packaging before defrosting. Defrosting time in the refrigerator is approx 10 h. Never refreeze after thawing.

Packaging: PE-coated cardboard box with self-stick label.

Pallet packaging scheme: Euro pallet 4 cakes / selling unit (su) 4 su / layer 9 layers 36 su / pallet

		gross weight	net-weight
Packaging dimensions:	inner box/bag	29.8 x 29.4 x 7.7 cm	1645 g
	master box	61.2 x 30.4 x 16.1 cm	6902 g
	pallet	20.0 x 80.0 x 159.9 cm	269.5 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.