

## CHOCOLATE FUDGE MELTDOWN CAKE (24P)

### Product Information



Article Number	50854
Sales description	Deepfrozen rectangular chocolate (4%) cake, decorated with choco topping (39,5%), ready-to-serve.



### List of ingredients

sugar; vegetable oils and fats (rapeseed; palm; sunflower); water; EGG; glucose syrup; flour (WHEAT); starch (WHEAT); cocoa powder (2.5%); invert sugar syrup; low fat cocoa powder (2.0%); cocoa mass; EGG powder; modified starch; semi-skimmed MILK powder; raising agent (E341; E450i; E500); emulsifier (E471; SOYbean lecithins; E471 (SOY); E472b (SOY); E472e; lecithins); salt; sweet whey powder (MILK); natural flavour; thickener (locust bean gum; xanthan gum).

May contain traces of: Walnuts, Hazelnuts, Almonds, Pecan nuts, Pistachio nuts.

### General information

Customs Code	19059070
FKB Code	B462C24
Vegan	no
Vegetarian	yes

### Product dimensions

Weight	2300 g
--------	--------

### Additives

E450i - disodium diphosphate  
E341 - calcium phosphates  
E500 - sodium carbonates  
E472e - mono and di-acetyltartaric acid esters of mono and diglycerides of fatty acids  
E471 - mono- and diglycerides of fatty acids (SOY)  
E472b - lactic acid esters of mono- and diglycerides of fatty acids (SOY)  
E471 - mono- and diglycerides of fatty acids  
E322 - lecithins  
E322 - SOYbean lecithins  
E410 - locust bean gum  
E415 - xanthan gum

### Sustainability

RSPO palm	Segregated
UTZ cocoa	Mass Balance
RTRS soya	Credits

### Microbiological information

Moulds < 1000/g  
Yeasts < 500/g  
E.Coli < 10/g  
Salmonella 0/25g  
Staph.aureus < 100/g  
Listeria monocytogenes < 100/g  
Bacillus cereus < 100/g  
Total plate count < 100000/g

### Nutritional information

Parameter	Per 100 g	RI (1)	per portion*	RI (2)
energy	1947 kJ		1850 kJ	22
Energy	467 kcal		444 kcal	22
fat	29 g		28 g	40
saturates	9,2 g		8,7 g	44
carbohydrate	46 g		44 g	17
sugars	36 g		34 g	38
fibre	2,0 g		1,9 g	
protein	4,0 g		3,8 g	8
salt	0,41 g		0,39 g	7

\* 1 portion = 95 g

Version date: 20210825

Version: 8

**Allergen information**

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Groundnuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	Yes
Nuts and products thereof *	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO <sub>2</sub> )	No
Lupin and products thereof	No
Molluscs and products thereof	No

May contain traces of: Walnuts, Hazelnuts, Almonds, Pecan nuts, Pistachio nuts.

(\* ) For type of nuts and gluten-containing cereals see ingredient list.

### Packaging information

#### Packaging Details

Inner Packaging	baking tray (corrugated board PAP20) Sheet (paper PAP22) Film (plastic PP 05) label (paper PAP22)
Outer Packaging	wrap around (corrugated board PAP20) Ink (BLACK INK) glue (GLUE TECHNOMELT SUPRA 150+)
Pieces box	Pieces / wrap around 3
EAN	5413476990167
Net Weight	6,9 kg
Length x Width x Height (m)	0,3 x 0,398 x 0,154
CU	
EAN	5413476990150
Net Weight	2,3 kg

#### Palletisation

##### Palletisation Packaging

(PALLET EURO WOOD 1200X800X145MM)

Number wrap around / layer 8

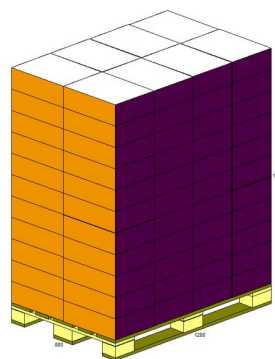
Number layer / pallet 11

Number wrap around / pallet 88

Total net weight pallet 607 kg

Total gross weight pallet 695 kg

Length x Width x Height (m) 1,200 x 0,800 x 1,839



### Handling information

#### Storage Conditions

Shelflife after production	18 months
Storage Temperature	max. -18°C
Shelflife after defrosting < 7°C (days)	3

#### Instructions for use

Remove all packaging before defrosting. Defrost whole pie in a refrigerator for about 6 hours. For one portion: about 3 hours. Reheat in microwave at 600 W for 30 sec. (per portion). Once defrosted, store cold (max. 7°C) and consume within 3 days. Do not refreeze after defrosting.

### General information

Version date: 20210825

Version: 8

---

#### Certificates

BRC

IFS

---

#### GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO

---

#### Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

---

#### Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.

All values mentioned in this document, are average values, based on calculated data.

Pictures are indicative of the products but may be subject to slight deviations from the actual products.

Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

---

#### Abbreviations

(1) Daily reference intakes Vitamins

(2) Reference intake of an average adult (8400 kJ/2000 kcal)