Version date: 20210312 Version: 1

Vandemoortele Europe NV Ottergemsesteenweg-Zuid 816, B-9000 Gent (Belgium) www.vandemoortele.com For organic products: BE-BIO-01

Cookie crumble cake

Product Information

Article Number Sales description 52186

Deep-frozen rectangular chocolate (3,5%) cake with bottom of choco crumble (15%), topped with vanilla taste topping (20,5%) and decorated with black cookie crumble (6%), ready-to-serve.

List of ingredients

sugar; vegetable oils and fats (rapeseed; palm; shea); flour (WHEAT); EGG; butter (MILK) (3.5%); starch (WHEAT); water; cocoa powder; lactose (MILK); cocoa mass; EGG powder; modified starch; whole MILK powder; raising agent (E500; E341; E450; E501; E503); low fat cocoa powder; salt; emulsifier (lecithins; E471 (SOY); E472b (SOY); SOYbean lecithins; E472e); sweet whey powder (MILK); glucose-fructose syrup; natural vanilla flavouring; inverted sugar; flavouring; natural flavour.

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

General into	illiation	
Customs	Code	

19059070 A308 FKB Code Vegan пo Vegetarian yes

Product dimensions

Weight 50 g

Additives

E450 - diphosphates

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)

E322 - lecithins

E501 - potassium carbonate

E503 - ammonium carbonates

E322 - SOYbean lecithins

Sustainability

RSPO credits RSPO palm

Microbiological information

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

Yeasts < 500/g

Nutritional information

Parameter	Per 100 g	RI (1)	per portion*	RI (2)
energy	2012 kJ		1006 kJ	12
Energy	482 kcal		241 kcal	12
fat	28 g		14 g	20
saturates	7,3 g		3,7 g	19
carbohydrate	53 g		27 g	10
sugars	37 g		19 g	21
fibre	1,6 g		0,8 g	
protein	4,4 g		2,2 g	4
salt	0,70 g		0,35 g	6

* 1 portion = 50 g

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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 SO2)	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.

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Packaging information

Packaging Details

Inner Packaging baking tray

(corrugated board

PAP20)

bag plastic (Plastic PE)

american box

(corrugated board

PAP20)

tape (plastic PP 05) label (paper PAP22)

Pieces Pieces / american box

box

5413476998590 EAN

Net Weight 5 kg

Length x Width x 0,4 x 0,3 x 0,189

Height (m)

Outer Packaging

5413476998606 EAN

Net Weight 0,05 kg

Palletisation

Palletisation Packaging

(PALLET EURO WOOD 1200X800X145MM)

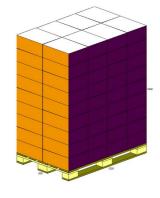
Number american box / layer 8

Number layer / pallet 9

Number american box / pallet 72 Total net weight pallet 360 kg

441 kg Total gross weight pallet

1,200 x 0,800 x 1,846 Length x Width x Height (m)



Handling information

Storage Conditions

Shelflife after production 12 months max. -18°C Storage Temperature 3

Shelflife after defrosting < 7°C (days)

Instructions for use

Let the products thaw in the packaging for 3 hours at room temperature. Once defrosted consume within 72 hours. If the product is sold defrosted in its packaging, the 'Use by' date (with a shelflife of 3 days) needs to be foreseen in the shop. DO NOT REFREEZE AFTER DEFROSTING.

General information

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Certificates

BRC

IFS

GMO Policy

 $The group \ Van demoortele \ complies \ with \ the \ European \ regulations \ EC/2003/1829 \ and \ EC/2003/1830 \ regarding \ GMO$

Contaminants

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

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 recommandation. 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)

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