

## Mini - Crème Brulée/Lemon/Pistachio

### Product Information



<b>Article Number</b>	<b>54061</b>
<b>Sales description</b>	<p>Deep-frozen square pâtisserie, pre-cut, ready-to-serve. Mini Crème brûlée: Vanilla cream (63%) on a almond sponge cake (21%) finished with sugar (4%) and a neutral glazing (10%).</p> <p>Mini Lemon: Lemon cream (66%) on a almond sponge cake (22%) finished with a yellow glazing (11%).</p> <p>Deep-frozen rectangular pâtisserie, pre-cut, ready to serve.</p> <p>Mini Pistachio: Layers of almond sponge cakes (34%), filled with pistachio mousses (65%).</p>

#### List of ingredients

**Mini crème brûlée:** cream (MILK); sugar; white chocolate (10.0%) (sugar; cocoa butter; whole MILK powder; emulsifier (SOYbean lecithins); natural vanilla flavouring); blanched ALMOND powder (6.0%); EGG white; water; glucose syrup; flour (WHEAT; malted WHEAT); natural vanilla flavouring (1.4%); albumin (EGG); beef gelatin; starch (WHEAT); gelling agent (pectins); skimmed MILK powder; salt; acidity regulator (calcium chloride; E331iii); acid (citric acid); natural flavour; stabilizer (carrageenan). May contain traces of: pistachio nuts, hazelnuts.

**Mini lemon:** cream (MILK); sugar; water; white chocolate (13.5%) (sugar; cocoa butter; whole MILK powder; emulsifier (SOYbean lecithins); natural vanilla flavouring); lemon juice (11.5%); blanched ALMOND powder (6.0%); EGG white; glucose syrup; flour (WHEAT; malted WHEAT); lemon (1.9%); albumin (EGG); beef gelatin; colour (carotenes); gelling agent (pectins); acidity regulator (calcium chloride; E331iii); acid (citric acid; ascorbic acid); skimmed MILK powder; natural flavour; stabilizer (carrageenan). May contain traces of pistachio nuts, hazelnuts.

**Mini pistache:** cream (MILK); sugar; water; PISTACHIO paste (9.0%); white chocolate (9.0%) (sugar; cocoa butter; whole MILK powder; emulsifier (SOYbean lecithins); natural vanilla flavouring); blanched ALMOND powder (9.0%); flour (WHEAT; malted WHEAT); EGG yolk; whole MILK powder; albumin (EGG); beef gelatin; skimmed MILK powder; stabilizer (carrageenan). May contain traces of: hazelnuts.

#### General information

Customs Code	19059070
FKB Code	MB31

#### Additives

E407 - carrageenan  
E322 - SOYbean lecithins  
E440 - pectins  
E330 - citric acid  
E331iii - trisodium citrate  
E509 - calcium chloride  
E300 - ascorbic acid  
E160a - carotenes

#### Sustainability

UTZ cocoa	UTZ Mass Balance
Eggs	with barn eggs

#### 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 < 1000/g

**Version date: 20230210**
**Version: 0**
**Nutritional information**

Parameter	Per 100 g	RI (1)	per portion*	RI (2)
energy	1404 kJ		1404 kJ	17
Energy	337 kcal		337 kcal	17
fat	22 g		22 g	31
saturates	10 g		10 g	50
carbohydrate	29 g		29 g	11
sugars	25 g		25 g	28
fibre	1,2 g		1,2 g	
protein	5,8 g		5,8 g	12
salt	0,15 g		0,15 g	3

*\* 1 portion = 100 g*
**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 *	Yes
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide 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

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

## Packaging information

### Packaging Details

Outer Packaging	american box (corrugated board PAP20) label (paper PAP22) tape (plastic PP 05)
box	
EAN	5413476306906
Net Weight	1,872 kg
Length x Width x Height (m)	0,325 x 0,15 x 0,152
CU	
Net Weight	0,624 kg

### Palletisation

Palletisation Packaging	
(EURO PALLET STANDARD 1200X800X145MM)	
Number american box / layer	19
Number layer / pallet	11
Number american box / pallet	209
Total net weight pallet	391 kg
Total gross weight pallet	441 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,817

## Handling information

### Storage Conditions

Shelflife after production	12 months
Storage Temperature	max. -18°C
Shelflife after defrosting < 7°C (days)	2

### Instructions for use

Let thaw in the refrigerator for 1 hour and serve cold. DO  
NOT REFREEZE AFTER DEFROSTING

## General information

### 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)