

## Crème Brûlée

### PRODUCT INFORMATION

**Article Number** 55149

**Sales description** Deep-frozen rectangular patisserie, ready-to-serve. Crème Brûlée flavoured cream between sponge cakes, finished with burned sugar and a neutral glazing.



### List of ingredients

cream (MILK), sugar, whole MILK, EGG yolk, blanched ALMONDS powder, water, flour (WHEAT, malted WHEAT), glucose syrup, vanilla extract (1.4%), albumin (EGG), beef gelatin, natural flavour, gelling agent (pectins), salt, skimmed MILK powder, acidity regulator (calcium chloride, E331iii), acid (citric acid), stabilizer (carrageenan).

May contain traces of: Soybeans, Hazelnuts, Pistachio nuts.

### General information

**Customs Code** 19059070  
**FKB Code** B1032

### Product dimensions

**Weight (g)** 650  
**Length (mm)** 360  
**Width (mm)** 80  
**Height (mm)** 40

### Dietary Info and Sustainability

**Vegan** No  
**Vegetarian** No  
**Eggs Production Method** barn

### Additives

E407 - carrageenan  
E440 - pectins  
E330 - citric acid  
E331iii - trisodium citrate  
E509 - calcium chloride

### Microbiological information

Presumptive Bacillus cereus: < 100/g  
Escherichia coli: < 10/g  
Listeria monocytogenes: < 100/g  
Moulds: < 1000/g  
Salmonella spp.: Absence in 25 g  
Staphylococcus aureus: < 100/g  
Total aerobic mesophilic plate count: < 100000/g  
Yeasts: < 1000/g

## Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1303 kJ		1303 kJ	16
energy	312 kcal		312 kcal	16
fat of which:	19 g		19 g	27
- saturates	8,8 g		8,8 g	44
carbohydrates of which:	29 g		29 g	11
- sugars	25 g		25 g	28
fibre	0,9 g		0,9 g	
protein	5,7 g		5,7 g	11
salt	0,18 g		0,18 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
Peanuts and products thereof	No
Soybeans and products thereof	No
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

May contain traces of: Soybeans, Hazelnuts, Pistachio nuts.

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

## PACKAGING INFORMATION

### Packaging Details

<b>Inner Packaging</b>	Undercake (Paper and cardboard (Majority)/Plastic_C/PAP 81) Folding box (Solidboard_PAP 21)
<b>Outer Packaging</b>	American box (Corrugated board_PAP 20) Tape (Plastic_PP 5) Label (Paper_PAP 22)
<b>EDU (American box)</b>	
<b>Pieces per EDU</b>	6
<b>GTIN</b>	5413476310811
<b>Net Weight</b>	3,90 kg
<b>Length x Width x Height (m)</b>	0,400 X 0,214 X 0,216
<b>CU</b>	
<b>GTIN</b>	5413476310804
<b>Net Weight</b>	0,65 kg

### Palletisation Packaging

<b>Type of pallet</b>	Euro pallet
<b>Number EDU / layer</b>	10
<b>Number layers / pallet</b>	7
<b>Number EDU / pallet</b>	70
<b>Total net weight pallet</b>	273 kg
<b>Total gross weight pallet</b>	350 kg
<b>Length x Width x Height (m)</b>	1,200 X 0,800 X 1,657
<b>Palletisation Packaging</b>	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper_PAP 22) Interlayer (Solidboard_PAP 21)

## HANDLING INFORMATION

### Storage Conditions

Shelf life after defrosting < 7°C (days)	2
Shelf life after production	365 (days)
Storage Conditions	max. -18°C

### Instructions for use

Let thaw in the refrigerator for 3 to 4 hours 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)