



Product Specification

Mini Tortini – mini cake with chocolate mousse, 15 pieces at each 110 g, single-serve, deep-frozen

Article Number: 18006

| | cardboard | pallet |
|-------------|-------------------|---------------|
| EAN code | 8000460018098 | |
| Dimensions | 398 x 240 x 70 mm | Height: 161cm |
| Weight: Net | 1,65 kg | 342 kg |
| Gross | 1,90 kg | 392 kg |

Packaging: pieces / cardboard 15
cardboard / pallet 207, 23 layer/pallet, 9 boxes / layer

Product description: Mini Cake with sponge base and delicate chocolate mousse, topped with chocolate curls, deep-frozen.

Ingredients: Ingredients: cream (**MILK**), cocoa topping (glucose syrup, skimmed cocoa powder, sugar, stabilizer: agar-agar, pectine; acidity regulator: citric acid), sugar, vegetable fats (in variable proportion: coconut, palm kernel, palm), dark chocolate 5,5% (cocoa paste, sugar, cocoa butter, emulsifier: **SOY** lecithin, flavoring), biscuit (**WHEAT** flour, **EGGS**, sugar, water, glucose syrup, emulsifier: mono- and diglycerides of fatty acids, skimmed cocoa powder, salt, raising agents: sodium carbonate, diphosphates), skimmed cocoa powder, chocolate bits 2% (cocoa paste, sugar, cocoa butter, butter (**MILK**), emulsifier: **SOY** lecithin, vanilla), skimmed **MILK** powder, **EGG** yolk, stabilizers: sorbitol, glucose syrup, gelatin: animal gelatin (bovine), **HAZELNUT** paste (**HAZELNUTS**, sunflower oil, flavour), modified corn starch, emulsifier: mono- and diglycerides of fatty acids, **SOY** lecithin; **MILK** protein, vegetable fibres, flavorings. May contain traces of **PEANUTS, SULPHUR DIOXIDE**

Allergens: WHEAT (gluten), EGGS, MILK (incl. lactose), SOY, HAZELNUTS. May contain traces of PEANUTS, SULPHUR DIOXIDE.

Cooking instructions: Before consumption please remove carefully the plastic ribbon and let thaw at room temperature for about 60 minutes or by refrigerator approx. 3 hours

Microbiological values: cfu/g:

| | Limits |
|-------------------------------|---------------|
| <i>coliforms</i> | <50 cfu /g |
| <i>Escherichia coli</i> | <10 cfu /g |
| <i>Staphylococcus aureus</i> | <10 cfu /g |
| <i>yeast</i> | <1.000 cfu /g |
| <i>moulds</i> | <1.000 cfu /g |
| <i>Salmonella spp.</i> | neg/25g |
| <i>Listeria monocytogenes</i> | neg/g |

| Average nutritional values | Each 100 g |
|-----------------------------------|--------------------|
| energy | 1379 kJ / 331 kcal |
| fat | 22 g |
| -of which saturates | 16 g |
| carbohydrates | 29 g |
| -of which sugars | 23 g |
| fibers | 1,5 g |
| proteins | 3,5 g |
| salt | 0,11 g |

Best before: Unless otherwise indicated 18 months by compliance with the prescribed

| | <i>redatto</i> | <i>controllato e approvato</i> |
|------|-----------------------------|--------------------------------|
| | Assicurazione Qualità OK | Direzione OK |
| Nome | Francesco Pellicano | Karl Huber |
| Data | 28/10/2017 | |



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temperature for storage and transport.

12 months

Residual term:

At temperature: -18°C or lower.

Storage:

Once defrosted do not refreeze. Store at +4°C and consume within 1-2 days.

Transport:

At temperature of -18°C or lower.

| | <i>redatto</i> | <i>controllato e approvato</i> |
|-------------|-----------------------------|--------------------------------|
| | Assicurazione Qualità OK | Direzione OK |
| <i>Nome</i> | Francesco Pellicano | Karl Huber |
| <i>Data</i> | 28/10/2017 | |

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