

TECHNICAL SHEET

Chocolate & Baileys lava cake

Product

Description	Chocolate cake with a Baileys flavoured centre, frozen	
Article code	MXCHOBaip2CC	
Net weight per piece	90 g (approximately)	
Dimension per piece:	diameter	63 - 65 mm (approximately) (top side)
	height	34 - 36 mm (approximately)



Ingredients

sugared egg (barn) (**EGG**) (egg, sugar), dark chocolate (**SOY**) 18.6% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: soy lecithin E322; natural vanilla flavour), wheat flour (**GLUTEN**), vegetable oils (rapeseed, sunflower), butter (**MILK**), Baileys flavour (contains alcohol) (**MILK**) 2.7%, whole milk powder (**MILK**) alkalized cocoa powder. May contain traces of: **NUTS**.

Declaration on label or packaging:

INGREDIENTS: barn EGGS, sugar, dark chocolate 19% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: SOY lecithin; natural vanilla flavour), WHEAT flour (contains gluten), butter (MILK), vegetable oils (rapeseed, sunflower), water, Baileys flavour 2.7% (contains alcohol and MILK), alkalized cocoa powder, full-cream MILK powder. May contain traces of: NUTS. Produced with Belgian chocolate and Baileys aroma from Ireland.

Conservation and serving instructions

Storage temperature	At -18 °C maximally
Shelf life at -18°C	18 months after production date (see packaging)
Preparation	We advise to prepare the product in frozen condition. Preheated oven: remove the paper cup and heat for 9-10 minutes at 200 °C. Microwave: remove the paper cup, place at the rim of the microwave turntable and heat for +/- 35 seconds at 800-900 W (preparation time for 1 lava cake).
Shelf life after defrosting	Maximally 10 days in the fridge (below 7 °C)
Frozen product	Do not refreeze a defrosted product

Nutritional values *

	Per 100 g	RI ** / 100 g	Per 90 g ***	RI / 90 g
Energy	393 kcal 1643 kJ	20%	354 kcal 1479 kJ	18%
Fat	21,6 g	31%	19,5 g	28%
of which saturates	9,2 g	46%	8,3 g	41%
Carbohydrate	41,2 g	16%	37,1 g	14%
of which sugars	33,4 g	37%	30 g	33%
Fibre	3,2 g	13%	2,9 g	12%
Protein	6,3 g	13%	5,7 g	11%
Salt	0,1 g	2%	0,09 g	2%

* Based on calculations
** RI = reference intake. Reference intake for an average adult (8400 kJ/2000 kcal).
*** 1 portion is 90 g. This packing contains 2 portions.

NUTRI-SCORE



Nutri-Score E
(new calculation from 2023)

Allergens information

Legal allergens

01. Gluten (wheat, rye, barley, oat, spelt, kamut)	+
02. Crustaceans	-
03. Egg	+
04. Fish	-
05. Peanuts	-
06. Soy	+
07. Milk (including lactose)	+
08. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, Macadamia or Queensland nuts)	?
09. Celery	-
10. Mustard	-
11. Sesame	-
12. Sulphites (E220-E228) >10 ppm	-
13. Lupine	-
14. Molluscs	-

+: present | -: absent | ?: may contain traces or not enough information available

Additional allergens

Not enough information available
Please contact Mademoiselle Desserts Waregem NV for specific information

Diet information

Is the product produced in a nut free production area?	NO		
Is the product suitable for Coeliacs?	NO		
Is the product suitable for vegetarians?	YES		
Is the product suitable for vegans?	NO		
Is the product suitable for a Kosher diet?	NO	Certified?	NO
Is the product suitable for a Halal diet?	NO	Certified?	NO

Packaging

Primary packaging			
Cup	Papier	0,92 g	
Blister	Geen		-
Flowpack	Polypropylene 30µm ca 2g		
Box	Geen		-
Pieces per packing	2 piece(s)		
Net weight	180 g	with €	
Gross weight	184 g		
Secondary packaging			
Carton	Karton	97 g	257 x 192 x 92 mm
Packings per carton	6 packing(s)		
Pieces per carton	12 pieces		
Net weight	1,08 kg		
Gross weight	1,2 kg		
EAN carton	5414818042100		
Tertiary packaging		EURO pallet (800 x 1200 mm)	INDUSTRY pallet (1000 x 1200 mm)
Cartons per layer	18		22
Layers per pallet	18		18
Cartons per pallet	324 cartons		396 cartons
Packings per pallet	1944 packings		2376 packings
Pieces per pallet	3888 pieces		4752 pieces
Total pallet weight	Approximately 412 kg (pallet included)		Approximately 498 kg (pallet included)
Total pallet height	181 cm (incl. pallet)		181 cm (incl. pallet)

Microbiological data *

	Target	Tolerance	End of shelf life
Total aerobic plate count (30 °C)	<100.000 cfu/g	<500.000 cfu/g	<1.000.000 cfu/g
<i>E. coli</i>	<10 cfu/g	<100 cfu/g	<100 cfu/g
<i>Salmonella</i> spp.	Absent in 25 g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Absent in 25 g	<100 cfu/g	<100 cfu/g
Coagulase positive staphylococci	<100 cfu/g	<1000 cfu/g	<1000 cfu/g
<i>B. cereus</i>	<100 cfu/g	<3000 cfu/g	<3000 cfu/g
Yeasts	<100 cfu/g	<100 cfu/g	<100.000 cfu/g
Moulds	<100 cfu/g	<100 cfu/g	No visual mould growth

* Based on literature data from Ghent University

Physicochemical data

Dry matter	72,9%		
pH value			
aw value			
X-ray detection	YES	Glass: 2,381 mm ceramics: 3,969 mm stainless steel: 1,2 mm	
Metal detection	NO	-	

(control frequency: every 2h)

Conformity declaration

Mademoiselle Desserts Waregem hereby declares that no genetically modified organisms have been used for the production of its products. Hence, no specific labelling is required within the scope of Directives No. 1829/2003 and 1830/2003 of 22 September 2003 on genetically modified food and feed.

None of our products or their ingredients have been submitted to ionising radiation. Therefore our products are in accordance with the Royal decree of March the 12th 2002 on the treatment of food and food ingredients with ionising radiation.

Mademoiselle Desserts Waregem guarantees that all products meet the relevant and valid national and European legal provisions (laws, guidelines, regulations). In particular, our products are in accordance with the prescriptions of Regulation 1334/2008/EU on flavourings and certain food ingredients with flavouring properties for use in and on foods and Directive 2008/128/EU laying down specific purity criteria concerning colours for use in foodstuffs. The primary packaging used is in accordance with the valid Belgian and European legislation (1935/2004/EU, 2011/10/EU). The labeling of all our products is in accordance with EU Regulation 1169/2011 on the provision of food information to consumers.

Disclaimer

These data are correct, according to the facts in our possession on the date of publication of this document. All figures are average, based on calculations. The pictures are an indication and small deviations in the real product are possible. The preparation and serving instructions serve only as information. Mademoiselle Desserts Waregem is not responsible for faulty applications as this is beyond our control.

For Mademoiselle Desserts Waregem NV



Valerie Van Craeyveld, Quality Manager