

Chocolate Delight petits fours

1 General Information:

Article number	70432
Designation in accordance with food stuff laws FIC	Assortment of 50 frozen ready-to-serve sweet petits fours : - 5 tartlets with dried fruits, chocolate, and caramel - 6 chocolate caramel bars - 6 chocolate orange passion moelleux - 5 chocolate mint desserts - 6 café liégeois - 6 chocolate hazelnut sour cherry desserts - 5 chocolate lemon Timut desserts - 6 chocolate caramel hazelnut desserts - 5 chocolate coconut Carolines.
Production land	France
Customs Code	19059080
EAN Number	03604380704328

- ☐ Vegan
☐ Vegetarian
☒ Eggs Plein air
☒ New specification
☐ Replaces specification of:

2 Brand Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
☐	RD Product (raw dough/unproved)
☐	PP Product (pre-proved)
☐	PB Product (pre-baked)
☒	TS Product (ready baked)
☐	Other
☐	Chill
☒	deep-frozen
☐	Ambient temperature



3.2 Product handling

Transport and storage conditions:		-18 °C Do not refreeze after thawing!	
Shelf-life from production date: (Under proper storage conditions)		548 days	
Recommended of shelf life of the ready baked product:		48,0 hours	☒ at 0-4 °C
		Remark:	
Thawing instruction:	Thawing / Defrosting time	4 heures	☒ at 4 °C

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	19	19	17

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per tray	g	970	970	955

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	180
	Layers per pallet:	30
	Carton per layer:	6
	Pallet height incl. Euro-pallet [mm]:	1710
	Total gross weight of pallet [kg]:	approx. 257
	Pallet Type:	Euro
Carton:	External dimensions L x W x H [mm]:	408 x 307 x 52
	Weight [g]:	180,0
	Quantity per carton [each]:	50
	Net weight of carton contents [g]:	970
Inner bag: Packed product:	Dimensions [mm]:	350 x 500
	Weight per inner bag [g]:	25,0
	Material:	PA, PE
	Quantity of inner bags per carton:	1
	Inner bag closed:	Yes
	Closing:	heat-sealed
	Modified atmosphere:	0
	Suitable for cooking, without harmful effect on the product or health:	0
	Suitable for microwave, no harmful effect on product and health:	0
Tray:	Dimensions [mm]:	280 x 380
	Weight per tray [g]:	112,0
	Quantity of trays per carton:	1
	Material:	Cardboard + film OPP
Additional Information:	Individually wrapped?:	0

Others

No data available.

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:

Chocolate caramel hazelnut desserts (milk chocolate 31% (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier E322 (SOYA), natural vanilla flavouring), cream (MILK) (stabiliser E407), HAZELNUTS 8,5%, sugar, butter (MILK), chopped ALMONDS, WHEAT flour, cocoa butter, EGG yolk, glucose syrup, HAZELNUT powder 1,2%, grape seed oil, HAZELNUT paste 1,2%, water, invert sugar syrup, salt, beef gelatine, vegetable oil sunflower), Café liégeois (cream (MILK) 49,5% (stabiliser E407), black couverture chocolate 13% (cocoa mass, sugar, cocoa butter, emulsifier E322 (sunflower), natural vanilla flavouring), white chocolate 5% (sugar, cocoa butter, whole MILK powder, emulsifier E322 (SOYA), natural vanilla flavouring), cocoa mass, chocolate coffee bean 4% (sugar, cocoa mass, cocoa butter, coffee paste, natural vanilla flavouring, glazing agents (E904, E414), emulsifier E322 (sunflower)), water, coffee, sugar, WHEAT flour, EGG, butter (MILK), ALMOND powder, pasteurised EGG white, cocoa powder, coffee extract 0,3% (sugar), soluble coffee 0,3%, cocoa butter, vegetable oil sunflower, HAZELNUT powder, beef gelatine, invert sugar syrup, potato starch, salt), Chocolate orange passion moelleux (black couverture chocolate 17,5% (cocoa mass, sugar, cocoa butter, emulsifier E322 (sunflower), natural vanilla flavouring), sugar, butter (MILK), cream (MILK) (stabiliser E407), semi skimmed MILK, EGG yolk, WHEAT flour, pasteurised EGG white, cocoa mass, orange puree and bitter oranges 3% (orange (orange, orange juice, concentrated orange juice), bitter orange), passion fruit puree 1,5%, invert sugar syrup, cocoa butter, vegetable oil sunflower, gelling agent E440), Chocolate caramel bar (cream (MILK) (stabiliser E407), black couverture chocolate 21% (cocoa mass, sugar, cocoa butter, emulsifier E322 (sunflower), natural vanilla flavouring), sugar, butter (MILK), milk chocolate 6% (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier E322 (SOYA), natural vanilla flavouring), EGG, dark chocolate 3,5% (cocoa mass, sugar, emulsifier E322 (SOYA)), chopped ALMONDS, semi skimmed MILK, EGG yolk, WHEAT flour, glucose syrup, fleur de sel de Guérande, cocoa butter, vegetable oil sunflower), Chocolate hazelnut sour cherry desserts (cream (MILK) (stabiliser E407), black couverture chocolate 13% (cocoa mass, sugar, cocoa butter, emulsifier E322 (sunflower), natural vanilla flavouring), praline 7% (sugar, ALMONDS, HAZELNUTS 4,5%, emulsifier E322 (sunflower)), sour cherries 7%, sour cherry puree 7%, sugar, EGG, dark chocolate 4,5% (cocoa mass, sugar, emulsifier E322 (SOYA)), WHEAT flour, HAZELNUTS 4,5%, butter (MILK), EGG yolk, semi skimmed MILK, brown sugar, cocoa mass, HAZELNUT paste, white chocolate 1,4% (sugar, cocoa butter, whole MILK powder, emulsifier E322 (SOYA), natural vanilla flavouring), HAZELNUT powder, cocoa powder, cocoa butter, vegetable oil sunflower, invert sugar syrup, fleur de sel de Guérande, Radish, apple and blackcurrant concentrate, colouring E163, gelling agent E440, acid E300), Chocolate coconut Caroline (cream (MILK) (stabiliser E407), water, semi skimmed MILK, EGG, white chocolate 10% (sugar, cocoa butter, whole MILK powder, emulsifier E322 (SOYA), natural vanilla flavouring), WHEAT flour, sugar, black couverture chocolate 4% (cocoa mass, sugar, cocoa butter, emulsifier E322 (sunflower), natural vanilla flavouring), butter (MILK), grated coconut 3%, maize starch, cocoa mass, whole MILK powder, whey powder (MILK), salt, skimmed MILK powder, white rum liqueur flavoured with coconut 0,4% (water, rum (alcohol), sugar, coconut flavouring), carrot extract, natural flavouring), Chocolate mint desserts (cream (MILK) (stabiliser E407), sugar, black couverture chocolate 13,5% (cocoa mass, sugar, cocoa butter, emulsifier E322 (sunflower), natural vanilla flavouring), EGG yolk, EGG, semi skimmed MILK, dark chocolate 5% (cocoa mass, sugar, emulsifier E322 (SOYA)), water, WHEAT flour, white chocolate 1,4% (sugar, cocoa butter, whole MILK powder, emulsifier E322 (SOYA), natural vanilla flavouring), cocoa powder, invert sugar syrup, cocoa butter, vegetable oil sunflower, mint 0,7%, beef gelatine, colouring E141), Tartlet with dried fruits, chocolate and caramel (dark chocolate 24% (sugar, cocoa mass, cocoa butter, emulsifier E322 (SOYA), natural vanilla flavouring), cream (MILK) (stabiliser E407), WALNUTS 15%, HAZELNUTS 11%, sugar, ALMONDS 8%, PISTACHIO 6%, butter (MILK), glucose syrup, water, beef gelatin, salt), Chocolate lemon Timut desserts (milk chocolate 33% (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier E322 (SOYA), natural vanilla flavouring), lemon 13%, cream (MILK) (stabiliser E407), semi skimmed MILK, sugar, WHEAT flour, EGG yolk, lemon puree 3%, black couverture chocolate 2,5% (cocoa mass, sugar, cocoa butter, emulsifier E322 (sunflower), natural vanilla flavouring), butter (MILK), water, EGG, cocoa powder, beef gelatine, Timut pepper 0,6%, ALMOND powder, HAZELNUT powder, cocoa butter, vegetable oil sunflower, salt).

The product may contain traces of other kind of nuts.

4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?	
	☐ Yes ☒ No	If so, which percentage of vol.%?
Vegetable fat	☒ Yes ☐ No	< 6
Milk fats	☒ Yes ☐ No	12,3
Wheat flour	☒ Yes ☐ No	3,56
Lactose	☒ Yes ☐ No	< 2,5
Raw materials of animal origin	☒ Yes ☐ No	< 1,25
Pork derivative	☐ Yes ☒ No	
Salt	☒ Yes ☐ No	0,12
Palm oil	☐ Yes ☒ No	

4.3 Declaration of Allergens

Use of ingredients with allergic potential

Category	Identification according to:	Used in the product			Type, exact description (as wheat flour, milk, etc.)
	Guideline EU	may contain	Yes	No	
Cow's milk protein, milk and products made therefrom	X	☐	☒	☐	butter, cream, semi skimmed milk, skimmed milk powder, whey powder, whole milk powder
Chickenegg, eggs and products made therefrom	X	☐	☒	☐	egg, egg yolk, pasteurised egg white
soyprotein, soybeans, soylecithins and products made therefrom	X	☐	☒	☐	soya lecithin
Gluten (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X	☐	☒	☐	wheat flour
Fish and products made therefrom	X	☐	☐	☒	
Crustaceans and products made therefrom	X	☐	☐	☒	
Molluscs and products made therefrom	X	☐	☐	☒	
Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	☐	☒	☐	almond powder, almonds, chopped almonds, hazelnut paste, hazelnut powder, hazelnuts, pistachio May contain traces of other nuts
Peanut and products made therefrom	X	☐	☐	☒	
Sesame seeds and products made therefrom	X	☐	☐	☒	
Sulphite (E 220 to E 228) The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom	X	☐	☐	☒	
Celery and products made therefrom	X	☐	☐	☒	
Lupines and products made therefrom	X	☐	☐	☒	
Mustard and products made therefrom	X	☐	☐	☒	

5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g	
Energy:	1714 kJ
	412 kcal
Fat:	30.0 g
of which saturates	16.0 g
Mono-unsaturated fatty acids:	
poly-unsaturates	
Carbohydrate:	28.0 g
of which sugars:	23.0 g
Fiber:	2.7 g
Protein:	5.9 g
Salt:	0.1 g

6 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	☐ Yes	☒ No
Does the end product contain additives that have been treated with ionising radiation?	☐ Yes	☒ No
Does the product contain any artificial trans fatty acids?	No	
applicable value		

7 Further ingredient query

Has the end product been treated with nanotechnologie?	☐ Yes	☒ No
Does the product contain GMO ingredients?	☐ Yes	☒ No

8 Customer Label

Coup de Pâtes 70432 Petits fours délicieux chocolatisés / Chocolate Delight petits fours

Assortiment de 30 petits fours chocolatisés, poids 8 à 10 g par unité / Assortiment of 30 fudges made to order with petits fours

Produit végétal. Ne pas réchauffer au préalable (décongeler) /
Végan product. Do not reheat (defrost) beforehand

A conserver à +18°C / Store at +18°C
Conservation possible en réfrigérateur jusqu'à 30 jours /
Storage possible in refrigerator for up to 30 days
Décongélation et maintien à 4°C, 30 minutes au maximum. Ne
pas réchauffer. Ne pas réchauffer au préalable. Ne pas réchauffer.
Defrosting and keep at 4°C, 30 minutes maximum. Do not reheat.
Do not reheat. Do not reheat. Do not reheat.

Date de fabrication / Production date: 14/07/2024

COUP DE PÂTES SAS - 250, rue de la 14-18 Avenue Joseph Paxton Ferrières en Brie - 77614 Marne la Vallée Cedex 3 France

70432 - Petits fours délicieux chocolatisés / Chocolate Delight petits fours
30 x 80 x 100 mm - 14000000
A commander de préférence
avant le 15/07/2024

Valeur énergétique par 100 g
Energy and Nutrient Information per 100 g

Énergie / Energy	1714 kJ / 412 kcal
Protéines / Protein	5.9 g
Glucides / Carbohydrate	28.0 g
Gras / Fat	30.0 g
Sels / Salt	0.1 g

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