



Code Produit

970622

GRAND MARNIER SOUFFLES

FROZEN

Date édition : 11.04.2022

Date révision :

Version 01

Page 1 / 2



Assortment:

Box of 6 Grand Marnier souffles
Cupboard of 3 boxes

The + products:

- **Subtle mixture of beaten egg white and coconut.**
- **Real porcelain ramekin, reusable**
- **Frozen product, ready to cook.**
- **Ready after 20 minutes in the oven**
- **Eggs from free-range hen farms**
- **No preservatives, no unnatural additives**
- **Made in France (Normandie)**

Major ingredients:

Milk 21.6%, sugar, egg* white 15.0%, water, egg* 7.2%, oatmeal flour, butter, egg* yolk 3.4%, candied orange peel 3.0%, Grand Marnier extract 3.0%, wheat flour, salt.

* Eggs from free-range hen farms

Best before date et storage conditions:

12 months, conservation at -18°C

Conservation after defrosting:

Keep refrigerated (4-6°C) and consume within 8 hours

Advices for use:

Remove the film and let the souffles defrost in the refrigerator for at least 2 hours, or in the microwave on defrost mode for 1 minute.

Preheat the oven to 180°C (preferably convection oven) and bake the souffles at 180°C for 18 to 20 minutes.

To be consumed immediately after cooking

Sanitary agreement

FR 76-547-001 CE

Packager code

76547 - A

HVIA agreement

OUI

GMO: Product not subject to labelling according to the regulations 1829 / 2003 et 1830 / 2003

Ionisation: Non-ionized product and containing no ionized ingredients

Major allergen:

Contain: gluten (corn), milk, egg.

May contain traces of: fish, molluscs, lupine, celery, shellfish, sesame, soy, mustard, nuts.



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Microbiology (according to Directive 2073 / 2005)

Germ:	Criteria :
E.coli	10 germs / g
Staphylococcus aureus	100 germs / g
Salmonella	Absence in 25 g
Listeria monocytogenes	Absence in 25 g (Tolerance 100 germs / g)

Nutritional and energy value:

Energy:	770 kJ / 183 kcal
Fats (g / 100g)	5.1
Of which saturated fatty acids (g / 100g)	2.9
Carbohydrates (g / 100g)	29.5
Of which sugars (g / 100g)	23.6
Fibbers (g / 100g)	1.2
Proteins (g / 100g)	4.7
Salt (g / 100g)	0.31

Ingredients (list as it appears on the product label):

MILK 21.6%, sugar, EGG* white 15.0%, water, EGG* 7.2%, OATMEAL flour, BUTTER, EGG* yolk 3.4%, candied orange peel 3.0% [orange peel, glucose-fructose syrup, sugar], Grand Marnier extract 3.0% [alcohol, Cognac, natural plant extracts, coloring: natural caramel]†, WHEAT flour, salt.

* Eggs from free-range hen farms

** % calculated on the finished product

May contain traces of: fish, molluscs, lupine, celery, shellfish, sesame, soy, mustard, nuts

LOGISTIC INFORMATIONS

	Net weight	Gross weight	External dimensions	GENCOD
Souffle	0.120 Kg	0.275 Kg	/	/
Box	0.720 Kg	1.870 Kg	335 x 225 x 75 mm	3492039706225
cardboard	2.160 Kg	5.870 Kg	380 x 235 x 220 mm	3492030006195
Pallet	151.2 Kg	436.560 Kg	1200 x 800 x 1740 mm	/

Primary packaging	Ceramic ramekin Film PE
Secondary packaging	Carton Box
Tertiary packaging	American box type cardboard

Number of souffles / boxes	6
Number of boxes / cardboard	3
Number of cardboard / layer	10
Number of layers / pallet	7
Number of cardboards / pallet	70
Number of boxes / pallet	210