



Product Code

972040

# COFFEE ICED SOUFFLE Wooden Mold

Edition Date : 20.02.2024

Last Modification :

Edition : V01

Page 1/2



Without Rodhoid



X 20

### Advices for use :

Remove soufflés from freezer (-18°C). Remove the rhodoid immediately and serve after 15 minutes..

### Assortment :

20 coffee iced souffles  
Total : 20 Souffles per Box

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

35%MG whipping cream, sugar, 30%MG liquid cream, water, Extract Coffee 3%.

\* Eggs from free-range hen farms

### Best before date et storage conditions:

18 months, conservation at -18°C

### Conservation after defrosting:

Keep refrigerated (4-6°C) and consume within 72 hours

### Sanitary agreement

FR 76-547-001 CE

### Packager code

76547 - A

### HVIA Agreement

YES

**OGM** : roduct not subject to labelling according to the regulations 1829 / 2003 et 1830 / 2003

**Ionization** : Non-ionized product and containing no ionized ingredients

### Major Allergen:

Contain: milk, egg.

Brand Name: S.A.S LES SAVEURS DE RENÉ 82 RUE RASPAIL 94700 MAISONS ALFORT@ : contact@lessaveursderene.com

Manufacturer: S.A.S COCAGNE P.A. du moulin d'Ecalles 76690 LA RUE ST PIERRE ☎ : +33(0)2 32 80 80 90 📠 : +33 (0)2 32 80 80 95 @ : info@sas-cocagne.com



<b>Product Code</b>  <b>972040</b>	<b>COFFEE ICED SOUFFLE</b> <b>Wooden Mold</b>		
Edition Date : 20.02.2024	Last Modification :	Edition : V01	Page 2/2

**Microbiology (according to Directive 2073 / 2005)**

Coliform/General Bacterial count:	M=5,000,000
Sterilized Product's Bacterial count	No product Sterilized
E.coli	M10
Staphylococcus aureus Salmonella	100 germes / g
Listeria monocytogènes	Absence in 25 g (tolérance 100 germes/g)

**Nutritional and energetic Values:**

Energy:	1327 kJ / 319 kcal
Fats (g / 100g)	22.4
Of which saturated fatty acids (g / 100g)	12.7
Carbohydrates (g / 100g)	25.6
Of which sugars (g / 100g)	24.7
Fibbers (g / 100g)	4.0
Proteins (g / 100g)	0
Salt (g / 100g)	0.07

### LOGISTIC INFORMATIONS

	Net Weight	Gross Weight	External Dimensions	GENCOD
<b>Souffle</b>	0,090 Kg	0,100 Kg	/	/
<b>Box</b>	1,800 Kg	2,370 Kg	360 x 288 x 72 mm	3492039720405
<b>Master Box</b>	3,600 Kg	5,020 Kg	380 x 294 x 152 mm	3492030007390
<b>Pallet</b>	295,68 Kg	427,100 Kg	1200 x 800 x 1790 mm	/

<b>Primary Packaging</b>	Wooden Mold
<b>Secondary Packaging</b>	Box
<b>Tertiary Packaging</b>	Master Box

<b>Number of souffles / Tray</b>	20
<b>Number of tray / box</b>	2
<b>Number of boxes / layer</b>	8
<b>Number of layer / pallet</b>	10
<b>Number of box / pallet</b>	160
<b>Number of souffles / pallet</b>	3200