

TECHNICAL SHEET

Chocolate lava cake (fondant)

Product

Description	Chocolate lava cake with a molten middle after heating in (microwave) oven
Article code	MXCHOP2R2
Net weight per piece	90 g (approximately)
Dimension per piece:	63 - 65 mm (approximately) (top side)
diameter	34 - 36 mm (approximately)
height	

Ingredients

barn egg (**EGG**) (egg, sugar), dark chocolate (**SOY**) 22.1% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: soy lecithin E322; natural vanilla flavour), refined oils (rapeseed, sunflower), butter (**MILK**), wheat flour (**GLUTEN**), rehydrated full-cream milk (**MILK**), alkalized cocoa powder. May contain traces of: **NUTS**.

Picture



Conservation and serving instructions

Storage temperature	-18 °C or lower
Shelf life at -18°C	18 months after production date (see packaging)
Preparation	Preferably prepare the frozen products without thawing Hot preparation: remove the cup and heat the frozen dessert 11-13 minutes at 200 °C (preheated oven) or 35-40 seconds at 800-900 W (microwave), after defrosting a few minutes at 200 °C.
Shelf life after thawing	max. 10 days at 4 °C
Frozen product	Do not refreeze a defrosted product

Nutritional values *

	Per 100 g	RI ** / 100 g	Per 90 g ***	RI / 90 g
Energy	384 kcal 1604 kJ	19%	346 kcal 1443 kJ	17%
Fat	21,2 g	30%	19,1 g	27%
of which saturates	9,4 g	47%	8,4 g	42%
Carbohydrate	40 g	15%	36 g	14%
of which sugars	34,8 g	39%	31,4 g	35%
Fibre	3,4 g	14%	3,1 g	12%
Protein	6,5 g	13%	5,9 g	12%
Salt	0,13 g	2%	0,11 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.

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 Galana for specific information
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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?	YES	Certified?	YES

Packaging

Primary packaging			
Cup	Paper	1 g	
Blister	None		-
Flowpack	Polypropylene (30 µm)	+/- 2 g	
Box	Carton	24 g	170 x 86 x 52 mm
Pieces per packing	2 piece(s)		
Net weight	180 g	with e	
Gross weight	208 g		
EAN packaging	5414818033757		
Secondary packaging			
Carton	Display carton	154 g	358 x 266 x 110 mm
Packings per carton	12 packing(s)		
Pieces per carton	24 pieces		
Net weight	2,16 kg	with e	
Gross weight	2,7 kg		
EAN carton	5414818035157		
Tertiary packaging		EURO pallet (800 x 1200 mm)	INDUSTRY pallet (1000 x 1200 mm)
Cartons per layer	8		11
Layers per pallet	14		14
Cartons per pallet	112 cartons		154 cartons
Packings per pallet	1344 packings		1848 packings
Pieces per pallet	2688 pieces		3696 pieces
Total pallet weight	Approximately 320 kg (pallet included)		Approximately 431 kg (pallet included)
Total pallet height	169 cm (with pallet)		169 cm (with 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	<1000 cfu/g	<1000 cfu/g
Yeasts	<10 cfu/g	<100 cfu/g	<100.000 cfu/g
Moulds	<10 cfu/g	<100 cfu/g	No visual mould growth

* Based on literature data from Ghent University

Physicochemical data

Dry matter	73,5%		
pH value	6.0 - 6.8		
aw value	0.83 - 0.90		
X ray detection (control frequency: every 2h)	YES	glass	2,381 mm
		ceramics	3,969 mm
		stainless steel	1,2 mm

Conformity declaration

Galana NV 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.

Galana 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 2002/72/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. Galana is not responsible for faulty applications as this is beyond our control.

For Galana



Valerie Van Craeyveld, Quality Manager

Stamp

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