

## TECHNICAL SHEET

### Chocolate & Baileys lava cake

#### Product

Description	Chocolate & Baileys lava cake		
Article code	MXCHOBaip2R2		
Net weight per piece	90 g (approximately)		
Dimension per piece:	diameter	63 - 65 mm (approximately) (top side)	
	height	34 - 36 mm (approximately)	



#### Ingredients

barn egg (**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%, full-cream milk powder (**MILK**), alkalized cocoa powder. May contain traces of: **NUTS**.

#### Declaration on label or packaging:

INGREDIENTS: barn EGGS, sugar, dark chocolate 18.6% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: SOY lecithin; natural vanilla flavour), wheat flour (GLUTEN), butter (MILK), vegetable oils (rapeseed, sunflower), Baileys flavour 2.7% (contains alcohol and MILK), alkalized cocoa powder, full-cream MILK powder. May contain traces of: NUTS.

#### 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 12-13 minutes at 200 °C. Microwave: remove the paper cup, place at the rim of the microwave turntable and heat for 35-40 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	384 kcal 1606 kJ	19%	346 kcal 1445 kJ	17%
Fat	21,1 g	30%	19 g	27%
of which saturates	9,1 g	45%	8,2 g	41%
Carbohydrate	40,2 g	15%	36,2 g	14%
of which sugars	33,4 g	37%	30 g	33%
Fibre	3 g	12%	2,7 g	11%
Protein	6,3 g	13%	5,7 g	11%
Salt	0,12 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?	NO	Certified?	NO

### Packaging

<b>Primary packaging</b>			
Cup	Paper	1 g	
Blister	None		-
Flowpack	Polypropylene 30µm ca 2g		
Box	Carton	24 g	170 x 86 x 52 mm
Pieces per packing	2 piece(s)		
Net weight	180 g	with €	
Gross weight	208 g		
<b>EAN packaging</b>			
<b>Secondary packaging</b>			
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 €	
Gross weight	2,7 kg		
<b>EAN carton</b>			
<b>Tertiary packaging</b>		<b>EURO pallet (800 x 1200 mm)</b>	<b>INDUSTRY pallet (1000 x 1200 mm)</b>
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	<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	72,6%		
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

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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