



Product Code

972070

LIMONCELLO ICED SOUFFLE Wooden Mold

Edition Date : 20.02.2024

Last Modification :

Edition : V01

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Without Rodhoid



X 20

Advices for use :

Remove soufflés from freezer (-18°C). Remove the rhodoid immediately and serve after 3 minutes..

Assortment :

20 LIMONCELLO 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, Candied lemon peel 6.5% (lemon peel, glucose-fructose syrup, sucrose, acidifier: citric acid), limoncello liqueur 6% (water, neutral alcohol (30% vol), sugar, lemon peel infusion, natural flavors), water, natural lemon flavor, lemon zest flavor.

* 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.

May contain traces of: gluten, nuts, soy, sesame seeds, crustaceans, fish, celery, lupin, mollusks, mustard

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



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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:	1287 kJ / 309 kcal
Fats (g / 100g)	20.0
Of which saturated fatty acids (g / 100g)	11.4
Carbohydrates (g / 100g)	29.0
Of which sugars (g / 100g)	28.6
Fibbers (g / 100g)	0
Proteins (g / 100g)	3.4
Salt (g / 100g)	0.10

LOGISTIC INFORMATIONS

	Net Weight	Gross Weight	External Dimensions	GENCOD
Souffle	0,090 Kg	0,100 Kg	/	/
Box	1,800 Kg	2,370 Kg	360 x 288 x 72 mm	3492039720702
Master Box	3,600 Kg	5,020 Kg	380 x 294 x 152 mm	3492030007413
Pallet	295,68 Kg	427,100 Kg	1200 x 800 x 1790 mm	/

Primary Packaging	Wooden Mold
Secondary Packaging	Box
Tertiary Packaging	Master Box

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