



Product Code

972020

# DARK CHOCOLATE ICED SOUFFLE Wooden Mold

Edition Date : 19.07.2023

Last Modification :

Edition : V01

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Sans Rodhoid



X 20

### Advices for use :

Remove soufflés from freezer (-18°C). Remove immediately the rhodoid and serve after 5 minutes.

### Assortment :

20 Dark Chocolate 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, egg yolk,, cacao powder and black chocolate shavings.

\* 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



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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<br>(tolérance 100 germes/g) |

## Nutritional and energetic Values:

|   |                   |
|---|-------------------|
| Energy:                                   | 1350 kJ /324 kcal |
| Fats (g / 100g)                           | 22.1 g            |
| Of which saturated fatty acids (g / 100g) | 13.4 g            |
| Carbohydrates (g / 100g)                  | 26.7 g            |
| Of which sugars (g / 100g)                | 26.0 g            |
| Fibbers (g / 100g)                        | 1.0 g             |
| Proteins (g / 100g)                       | 4.4 g             |
| Salt (g / 100g)                           | 0.13 g            |

## 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    | 3492039720207 |
| <b>Master Box</b> | 3,600 Kg   | 5,020 Kg     | 380 x 294 x 152 mm   | 3492030007178 |
| <b>Palette</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 |