

TECHNICAL SHEET

Vegan chocolate lava cake

Product

Description	Vegan chocolate lava cake	
Article code	MXVCHOP2R2	
Net weight per piece	90 g (approximately)	
Dimension per piece:	diameter	63 - 65 mm (approximately) (top side)
	height	34 - 36 mm (approximately)



Ingredients

dark chocolate (SOY) 18.6% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: soy lecithin E322; natural vanilla flavour), coconut cream, rice flour, sugar, vegetable oils (rapeseed, sunflower), water, date syrup, alkalized cocoa powder, glucose syrup.

Declaration on label or packaging:

INGREDIENTS: dark chocolate 18.6% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: E322 (SOY); natural vanilla flavour), coconut cream, rice flour, sugar, vegetable oils (rapeseed, sunflower), water, date syrup, alkalized cocoa powder, glucose syrup.

Produced in a factory which handles milk, egg, gluten and 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. Remove the paper cup and place upturned dessert on a heat resistant plate. Preheated oven: heat for 12-13 minutes at 200 °C. Microwave: heat for 35-40 seconds at 800-900 W (preparation time for 1 lava cake). All cooking appliances vary. This is a guide only.
Shelf life after defrosting	Maximally 4 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 1602 kJ	19%	345 kcal 1442 kJ	17%
Fat	20,9 g	30%	18,8 g	27%
of which saturates	8,5 g	42%	7,6 g	38%
Carbohydrate	43,9 g	17%	39,5 g	15%
of which sugars	28,5 g	32%	25,7 g	29%
Fibre	3,5 g	14%	3,1 g	13%
Protein	3,2 g	6%	2,9 g	6%
Salt	0,03 g	1%	0,03 g	0%

* 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

Produced in a factory which handles milk, egg, gluten and nuts.

Additional allergens

Not enough information available Please contact Galana for specific information
--

Diet information

Is the product produced in a nut free production area?	NO	GLUTEN FREE		
Is the product suitable for Coeliacs?	YES			
Is the product suitable for vegetarians?	YES			
Is the product suitable for vegans?	YES	DAIRY FREE		
Is the product suitable for a Kosher diet?	NO	Certified?		NO
Is the product suitable for a Halal diet?	NO	Certified?		NO

Packaging

Primary packaging			
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		
EAN packaging	5414818041462		
Secondary packaging			
Carton	Display carton	107 g	266 x 180 x 110 mm
Packings per carton	6 packing(s)		
Pieces per carton	12 pieces		
Net weight	1,08 kg	with €	
Gross weight	1,4 kg		
EAN carton	5414818041479		
Tertiary packaging		EURO pallet (800 x 1200 mm)	INDUSTRY pallet (1000 x 1200 mm)
Cartons per layer	16	22	
Layers per pallet	14	14	
Cartons per pallet	224 cartons	308 cartons	
Packings per pallet	1344 packings	1848 packings	
Pieces per pallet	2688 pieces	3696 pieces	
Total pallet weight	Approximately 327 kg (pallet included)	Approximately 440 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	<3000 cfu/g	<3000 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	61,2%		
pH value	5.0 - 6.0		
aw value	0.83 - 0.90		
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

GALANA NV
VICTSEWEG 109
8790 WAREGEM (BELGIUM)
TEL.: 0032(0)56 77 45 85
FAX: 0032(0)56 77 46 45
BTW: BE423.072.923