



# MARTÍN

## DESSERT



Code : 0512-33

ECONOMICAL CHOCOLATE MOUSSE

### Nutrition Facts

#### Nutrition Facts / Valeur Nutritives

Pour 1 morceau (57 g) / Per 1 piece (57 g)

**Calories 200** % Daily Value\*  
% valeur quotidienne\*

<b>Fat / Lipides</b>	12 g	16%
Saturated / Saturés	6 g	31%
+Trans / Trans	0.2 g	

**Carbohydrates / Glucide** 24 g

Fibre / Fibres	2 g	7%
Sugars / Sucres	17 g	17%

**Protein / Protéine** 3 g

**Cholesterol / Cholestérol** 45 mg

**Sodium / Sodium** 90 mg 4%

Potassium 75 mg 2%

Calcium 20 mg 2%

Iron / Fer 3.5 mg 19%

\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

\*5% or less is a little, 15% or more is a lot

### Ingredients list

Dark chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, vanilla extract), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gum), Sugars (sugar, fructose), Liquid whole egg, Water, Wheat flour, Canola oil, Glycerin, Cocoa, Cake preparation (modified corn starch, modified milk ingredients, baking powder, enriched wheat flour, salt, wheat starch, soy oil, carboxymethyl cellulose), Gelatin, Baking powder, Xanthan gum

Contains: Soy, Milk, Egg, Wheat  
May contain: Oat, Barley, Sulphites

### Technical information

#### Physical Specifications :

- Portion height : 1.375" (1"3/8)
- Portion size : 2"3/8 +/- 1/8 X 1"
- Portion weight : 57 g

#### Packaging specifications :

- 45,00 portion(s) per box
- 1,00 boxe(s) per case
- 2,90 KG gross weight per case
- 2,57 KG net weight per case

#### Pallet layout :

- 8,00 cases / row
- 16,00 cases high
- 128,00 cases / palett

#### Thawing specifications :

Defrost at 4°C for about 3 hours per portion.  
Defrost at 4°C for about 12 hours per boxe.

#### Lifetime Product :

18 months in the freezer

#### Lifetime after thawing :

5 days in refrigerator (4°C)

#### Handling :

1- Withdraw the packing of the product. 2- Leave a knife under hot water and pass it between the precut portions. 3- Slip a spatula under the portions and serve it in your plate.

#### Reglementation :

The process is in compliance with the standard of the Food and Drug Regulations of Canada (C.R.C.,c.870) and with Code of Federal Regulations (CFR, title 21)



Révision 30/11/2022

Version 2