



MARTÍN

DESSERT



Code : 1849-55

STRAWBERRY AND WHITE CHOCOLATE LAVA CAKE

Nutrition Facts

Nutrition Facts / Valeur Nutritives

Pour 1 gâteau (120 g) / Per 1 cake (120 g)

Calories 390 % Daily Value*
% valeur quotidienne*

Fat / Lipides 17 g 23%

Saturated / Saturés 7 g 36%

+Trans / Trans 0.2 g

Carbohydrates / Glucide 52 g

Fibre / Fibres 1 g 4%

Sugars / Sucres 37 g 37%

Protein / Protéine 7 g

Cholesterol / Cholestérol 115 mg

Sodium / Sodium 60 mg 3%

Potassium 150 mg 3%

Calcium 75 mg 6%

Iron / Fer 1.25 mcg 7%

*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

Liquid whole egg, White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin, natural vanilla extract), Sugars (sugar, fructose), Strawberry puree (strawberry, sugar), Wheat flour, Canola oil, Water, Glycerin, Modified corn starch, Natural flavor

Contains: Egg, Milk, Soy, Wheat

May contain: Sulphites, Oat, Barley

Technical information

Physical Specifications :

- Portion height : 1.50" +/- 1/8

- Portion size : 2.75" +/- 1/8

- Portion weight : 120 g

Packaging specifications :

- 20,00 portion(s) per box

- 1,00 boxe(s) per case

- 2,73 KG gross weight per case

- 2,40 KG net weight per case

Pallet layout :

- 8,00 cases / row

- 16,00 cases high

- 128,00 cases / pallet

Thawing specifications :

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

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

Lifetime Product :

12 months in the freezer

Lifetime after thawing :

2 days in refrigerator (4°C)

Handling :

1- Frozen product: Remove the paper and warm 30 to 45. 2- Let stand 2 minutes before serving.

Prepare from frozen. Do not refreeze thawed product.

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)



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Version 2