



MARTÍN

DESSERT



Code : 0203-14

CHOCOLATE MOUSSE ROUND CAKE

Nutrition Facts

Nutrition Facts / Valeur Nutritives

Pour 1 morceaux (115 g) / Per 1 piece (115

Calories 420 % Daily Value*
% valeur quotidienne*

Fat / Lipides 25 g 33%
Saturated / Saturés 10 g 52%
+Trans / Trans 0.3 g

Carbohydrates / Glucide 50 g
Fibre / Fibres 4 g 14%
Sugars / Sucres 34 g 34%

Protein / Protéine 6 g

Cholesterol / Cholestérol 85 mg

Sodium / Sodium 200 mg 9%

Potassium 175 mg 4%

Calcium 40 mg 3%

Iron / Fer 7 mg 39%

*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, butter oil, soy lecithin, vanilla extract), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gum), Liquid whole egg, Sugars (sugar, fructose), Canola oil, Water, Wheat flour, Crushed biscuit (wheat flour, sugar, vegetable fat (copra), vegetable oil (rapeseed), skimmed milk powder, butter, artificial vanilla flavour, salt, rapeseed lecithin, barley malt extract, alpha-tocopherol, colour (paprika extract)), Cocoa, Glycerin, Cake preparation (modified corn starch, modified milk ingredients, baking powder, enriched wheat flour, salt, wheat starch, soy oil, carboxymethyl cellulose), Baking powder, Gelatin, Xanthan gum

Contains: Soy, Milk, Egg, Wheat, Barley

May contain: Sulphites, Oat

Technical information

Physical Specifications :

- Portion height : 2.50" +/- 1/8
- Portion size : 1.92" x 4.50" +/-
- Portion weight : 115 g

Packaging specifications :

- 14,00 portion(s) per box
- 1,00 boxe(s) per case
- 1,91 KG gross weight per case
- 1,61 KG net weight per case

Pallet layout :

- 12,00 cases / row
- 11,00 cases high
- 132,00 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 :

- 12 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)



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