

Product Information

Order code 8108463 CHOCOLATE CRUNCH CAKE

Can you hear the crunch? That will be the 'crunch' base – a layer of dark sponge spread with a chocolate-and-hazelnut cream, crisp shards of wafer biscuit and chopped walnuts. This is topped with a layer of light cream, followed by a chocolate mousse made with whipped cream and cream cheese. Chunks of sponge cake, cocoa ganache and roughly chopped hazelnuts add a touch of pizzazz to the top, while the sides are decorated with chocolate crumbs.



12 portions ø 24 cm



weight	measurement	weight/portion	state
1600g	ø 24cm	approx. 134g	
pieces/case	portions	cut	order code
preces, ease	12	pre-cut	8108463

Name of food

Chocolate flavour sponge cake base with nougat creme (8%) and thin biscuit layer. On which lays a light-coloured white chocolate ganache (26%) and a chocolate ganache (26%) which is enhanced with cream and soft cheese. Decorated with cocoa frosting (12%) covered sponge cake cubes, quick-frozen, pre-cut into 12 portions.

Ingredients

Ingredients: cream (MILK) (17%), full fat soft cheese (MILK) (12%), sugar, nougat creme filling (8%) (sugar, rapeseed oil, HAZELNUTS, vegetable fats (shea butter, coconut oil), fat-reduced cocoa powder, emulsifier (E322)), water, chocolate (6%) (cocoa mass, sugar, cocoa butter, emulsifier (E322)), WHEAT flour, rapeseed oil, whole MILK, whole EGG, chocolate (3%) (sugar, cocoa mass, cocoa butter, clarified butter (MILK), fat-reduced cocoa powder, emulsifier (E322) (SOYA)), dextrose, coconut oil, thin biscuit (2%) (WHEAT flour, sugar, vegetable oils (sunflower oil, rapeseed oil, in varying proportions), clarified butter (MILK), lactose (MILK), MILK protein, salt, BARLEY malt extract, raising agent (E500), emulsifier (E322)), fat-reduced cocoa powder (2%), HAZELNUTS (2%), white chocolate (2%) (sugar, cocoa butter, whole MILK powder, emulsifier (E322)), glucose-fructose-syrup, gelatine, humectants (E420, E422), emulsifier (E471), WHEAT starch, modified starch, cocoa butter, salt, raising agents (E450, E500), skimmed MILK powder, natural flavourings, safflower extract, acidity regulator (E300), rice flour. May contain other NUTS and PEANUTS.

Defrosting recommendation:

Defrosting recommendation: Remove the frozen product from packaging. Defrost the whole product in the fridge $(6-7^{\circ}C)$ for approximately 8 hours.



status 17.04.2024

Nutritional values per 100g	
Nutritional values per 100g	Nutrition information
kj	1567 kJ
kCal	377 kcal
Fat	25,6 g
of which saturated fatty acids	12,2 g
Carbohydrates	30,8 g
of which sugar	24,8 g
Dietary fibre	2,3 g
Protein	4,6 g
Salt	0,33 g
Gluten	
Lactose	
Galactose	

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Allergens	contained as an ingredient	traces in the product - cross- contamination
Cereals containing gluten and products thereof	Yes	Yes
Crustaceans and products thereof	No	No
Eggs and products thereof	Yes	Yes
Fish and products thereof	No	No
Peanuts and products thereof	No	Yes
Soybeans and products thereof	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes
Nuts and products thereof	Yes	Yes
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No



Product dimensions		
Best-Before-Date (BBD)	18 Months	
Remaining time	3 Months	
length	253mm	
width	249mm	
height	88mm	

Unit details	
GTIN unit	4004311184639
Net weight	1600g
Gross weight	1787g
Length	253mm
Width	249mm
Height	88mm

Carton details	
GTIN carton	4004311084632
Material	Paper/Paperboard
Package weight	969g
Net weight	6400g
Length	515mm
Width	258mm
Height	184mm



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Pallet details	
type	Euro
Handling	Returnable
Number of cartons per layer	6
Number of layers	9
Number of individual packages per pallet	216
Net weight	346kg
Gross weight, excl. pallet	398kg
Gross weight (incl. 22-kg pallet)	420kg
Packaging weight	52kg
Number of packages in a carton	4
Length	1200mm
Width	800mm
Height	1801mm

