

Order code 8110909
Chocolate Thunder Gateau

Introducing a bold addition to your display cabinet or counter! Showcasing its stunning layers, our trendy naked cake is sure to go down a storm with your customers. Mega-moist brownie layers are sandwiched together with light and chocolatey cream fillings, one of which is decadently dotted with crispy pearls for the ultimate crunch. It's all rounded off with a dark chocolate topping oozing magnificently down the sides. A thundering triumph of a dessert!



12 portions
ø 24 cm

weight	measurement	weight/portion	state
2200g	ø 24cm	approx. 184g	
pieces/case	portions	cut	order code
4	12	pre-cut	8110909

Name of food

Between two chocolate flavoured sponge cake bases is a cocoa flavoured filling (15%) with milk chocolate pieces, on top a light filling (15%) and chocolate flavoured sponge cake base, covered with a cocoa flavoured filling (15%), decorated with chocolate shavings, dots of cocoa flavoured garnish filling (7%) and a cocoa flavoured filling (3%) around the edge, deep-frozen, pre-sliced into 12 portions.

Ingredients

INGREDIENTS: water, half-fat soft cheese (MILK), sugar, rapeseed oil, whole EGG, WHEAT flour, coconut oil, whole MILK, chocolate (sugar, cocoa mass, cocoa butter, clarified butter (MILK), fat reduced cocoa powder, emulsifier (E322)) (4%), fat reduced cocoa (4%), cocoa flavoured filling (rapeseed oil, sugar, fat reduced cocoa, palm oil, whole MILK powder, emulsifier (E322)) (3%), fractionated palm oil, dextrose, milk chocolate (sugar, whole MILK powder, cocoa butter, cocoa mass, sweet whey powder (MILK), emulsifier (E322)) (2%), chocolate (sugar, cocoa mass, cocoa butter, clarified butter (MILK), emulsifier (E322)(SOYA), natural flavouring) (2%), humectants (E420, E422), skimmed MILK powder, glucose-fructose syrup, gelatine, rice flour, EGG yolk powder, cocoa butter, salt, emulsifier (E471), raising agents (E450, E500), natural flavourings, acidity regulator (E300). May contain NUTS and PEANUTS!

Defrosting recommendation:

Defrosting recommendation: Remove the frozen product from packaging. Defrost the whole product in the fridge (6-7°C) for approximately 14 hours.

status 17.04.2024

Nutritional values per 100g

Nutritional values per 100g	Nutrition information
kJ	1377 kJ
kCal	331 kcal
Fat	21,6 g
of which saturated fatty acids	10,7 g
Carbohydrates	27,5 g
of which sugar	20,7 g
Dietary fibre	2,5 g
Protein	5,3 g
Salt	0,1875 g
Gluten	
Lactose	
Galactose	

Allergens

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	No	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

status 17.04.2024

Product dimensions

Best-Before-Date (BBD)	18 Months
Remaining time	3 Months
length	253mm
width	249mm
height	109mm

Unit details

GTIN unit	4004311409091
Net weight	2200g
Gross weight	2398g
Length	253mm
Width	249mm
Height	109mm

Carton details

GTIN carton	4004311509098
Material	Paper/Paperboard
Package weight	1119g
Net weight	8800g
Length	520mm
Width	264mm
Height	228mm

status 17.04.2024

Pallet details

type	Euro
Handling	Returnable
Number of cartons per layer	6
Number of layers	7
Number of individual packages per pallet	168
Net weight	370kg
Gross weight, excl. pallet	417kg
Gross weight (incl. 22-kg pallet)	439kg
Packaging weight	47kg
Number of packages in a carton	4
Length	1200mm
Width	800mm
Height	1741mm

status 17.04.2024