

## TECHNICAL SHEET

### Chocolate lava cake (fondant)

#### Product

Description	Chocolate lava cake with a molten middle after heating in (microwave) oven		
Article code	MXCHOP2CC		
Net weight per piece	90 g (approximately)		
Dimension per piece:	diameter	63 - 65 mm (approximately) (top side)	
	height	34 - 36 mm (approximately)	



#### Ingredients

sugared egg (barn) (**EGG**) (egg, sugar), dark chocolate (**SOY**) 22.1% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: soy lecithin E322; natural vanilla flavour), butter (**MILK**), vegetable oils (rapeseed, sunflower), wheat flour (**GLUTEN**), whole milk powder (**MILK**), alkalized cocoa powder. May contain traces of: **NUTS**.

#### Declaration on label or packaging:

INGREDIENTS: barn EGGS, sugar, dark chocolate 22% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: SOY lecithin; natural vanilla flavour), butter (MILK), vegetable oils (rapeseed, sunflower), WHEAT flour (contains gluten), full-cream MILK powder, alkalized cocoa powder. May contain traces of: NUTS.

#### Conservation and serving instructions

Storage temperature	At -18 °C maximally
Shelf life at -18°C	18 months after production date (see packaging)
Preparation	We advise to prepare the product in frozen condition. Preheated oven: remove the paper cup and heat for 12-13 minutes at 200 °C. Microwave: remove the paper cup, place at the rim of the microwave turntable and heat for 35-40 seconds at 800-900 W (preparation time for 1 lava cake).
Shelf life after defrosting	Maximally 10 days in the fridge (below 7 °C)
Frozen product	Do not refreeze a defrosted product

### Nutritional values \*

	Per 100 g	RI ** / 100 g	Per 90 g ***	RI / 90 g
Energy	384 kcal 1603 kJ	19%	346 kcal 1443 kJ	17%
Fat	21,2 g	30%	19,1 g	27%
of which saturates	9,5 g	48%	8,6 g	43%
Carbohydrate	40 g	15%	36 g	14%
of which sugars	34,7 g	39%	31,3 g	35%
Fibre	3,4 g	14%	3 g	12%
Protein	6,5 g	13%	5,8 g	12%
Salt	0,13 g	2%	0,11 g	2%

\* Based on calculations  
\*\* RI = reference intake. Reference intake for an average adult (8400 kJ/2000 kcal).  
\*\*\* 1 portion is 90 g. This packing contains 2 portions.

### NUTRI-SCORE



Nutri-Score D

### Allergens information

#### Legal allergens

01. Gluten (wheat, rye, barley, oat, spelt, kamut)	+
02. Crustaceans	-
03. Egg	+
04. Fish	-
05. Peanuts	-
06. Soy	+
07. Milk (including lactose)	+
08. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, Macadamia or Queensland nuts)	?
09. Celery	-
10. Mustard	-
11. Sesame	-
12. Sulphites (E220-E228) >10 ppm	-
13. Lupine	-
14. Molluscs	-

+: present | -: absent | ?: may contain traces or not enough information available

#### Additional allergens

Not enough information available Please contact Galana for specific information
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#### Diet information

Is the product produced in a nut free production area?	NO		
Is the product suitable for Coeliacs?	NO		
Is the product suitable for vegetarians?	YES		
Is the product suitable for vegans?	NO		
Is the product suitable for a Kosher diet?	NO	Certified?	NO
Is the product suitable for a Halal diet?	YES	Certified?	YES

## Packaging

<b>Primary packaging</b>			
Cup	Paper	0,92 g	
Blister	None		-
Flowpack	Polypropylene 30µm ca 2g		
Box	None		-
Pieces per packing	2 piece(s)		
Net weight	180 g	with €	
Gross weight	184 g		
EAN packaging	5414818032316		
<b>Secondary packaging</b>			
Carton	Display carton	154 g	300 x 192 x 130 mm
Packings per carton	12 packing(s)		
Pieces per carton	24 pieces		
Net weight	2,16 kg	with €	
Gross weight	2,4 kg		
EAN carton	5414818032323		
<b>Tertiary packaging</b>			
	<b>EURO pallet (800 x 1200 mm)</b>		<b>INDUSTRY pallet (1000 x 1200 mm)</b>
Cartons per layer	16		0
Layers per pallet	13		13
Cartons per pallet	208 cartons		
Packings per pallet	2496 packings		
Pieces per pallet	4992 pieces		
Total pallet weight	Approximately 514 kg (pallet included)		
Total pallet height	184 cm (with pallet)		184 cm (with pallet)

## Microbiological data \*

	Target	Tolerance	End of shelf life
Total aerobic plate count (30 °C)	<100.000 cfu/g	<500.000 cfu/g	<1.000.000 cfu/g
<i>E. coli</i>	<10 cfu/g	<100 cfu/g	<100 cfu/g
<i>Salmonella</i> spp.	Absent in 25 g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Absent in 25 g	<100 cfu/g	<100 cfu/g
Coagulase positive staphylococci	<100 cfu/g	<1000 cfu/g	<1000 cfu/g
<i>B. cereus</i>	<100 cfu/g	<3000 cfu/g	<3000 cfu/g
Yeasts	<100 cfu/g	<100 cfu/g	<100.000 cfu/g
Moulds	<100 cfu/g	<100 cfu/g	No visual mould growth

\* Based on literature data from Ghent University

## Physicochemical data

Dry matter	73,4%	
pH value	6.0 - 6.8	
aw value	0.83 - 0.90	
X-ray detection	YES	Glass: 2,381 mm   ceramics: 3,969 mm   stainless steel: 1,2 mm
Metal detection	NO	-

(control frequency: every 2h)

### Conformity declaration

Galana NV hereby declares that no genetically modified organisms have been used for the production of its products. Hence, no specific labelling is required within the scope of Directives No. 1829/2003 and 1830/2003 of 22 September 2003 on genetically modified food and feed.

None of our products or their ingredients have been submitted to ionising radiation. Therefore our products are in accordance with the Royal decree of March the 12th 2002 on the treatment of food and food ingredients with ionising radiation.

Galana guarantees that all products meet the relevant and valid national and European legal provisions (laws, guidelines, regulations). In particular, our products are in accordance with the prescriptions of Regulation 1334/2008/EU on flavourings and certain food ingredients with flavouring properties for use in and on foods and Directive 2008/128/EU laying down specific purity criteria concerning colours for use in foodstuffs. The primary packaging used is in accordance with the valid Belgian and European legislation (1935/2004/EU 2002/72/EU, 2011/10/EU...). The labeling of all our products is in accordance with EU Regulation 1169/2011 on the provision of food information to consumers.

### Disclaimer

These data are correct, according to the facts in our possession on the date of publication of this document. All figures are average, based on calculations. The pictures are an indication and small deviations in the real product are possible. The preparation and serving instructions serve only as information. Galana is not responsible for faulty applications as this is beyond our control.

For Galana



Valerie Van Craeyveld, Quality Manager

Stamp

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