

TECHNICAL SHEET

Chocolate & raspberry lava cake

Product

Description	Chocolate and raspberry lava cake melting in the middle, after heating in the microwave / oven.		
Article code	MXCHOFRBP2CC		
Net weight per piece	90 g (approximately)		
Dimension per piece:	diameter	63 - 65 mm (approximately) (top side)	
	height	34 - 36 mm (approximately)	



Ingredients

barn egg (**EGG**) (egg, sugar), raspberry filling 16.7% (raspberries, glucose fructose syrup, thickener: modified starch E1442; acidity regulators: citric acid E330, sodium citrate E331; fruit concentrate, natural flavour, colour: anthocyanins E163; preservative: potassium sorbate E202), dark chocolate (**SOY**) 13.9% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: soy lecithin E322; natural vanilla flavour), vegetable oils (rapeseed, sunflower), wheat flour (**GLUTEN**), maltodextrin, alkalized cocoa powder, whole milk powder (**MILK**), starch, butter (**MILK**). May contain traces of: **NUTS**.

Declaration on label or packaging:

INGREDIENTS: barn EGGS, sugar, raspberry filling 17% (raspberry 70%, glucose fructose syrup, modified starch, acidity regulator: E330, E331; fruit concentrate, natural flavour, colour: E163, preservative: E202), dark chocolate 14% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: E322 (SOY); natural vanilla flavour), vegetable oils (rapeseed, sunflower), WHEAT flour (contains gluten), maltodextrin, alkalized cocoa powder, whole MILK powder, starch, butter (MILK). 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 4 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	343 kcal 1436 kJ	17%	309 kcal 1292 kJ	15%
Fat	18,1 g	26%	16,3 g	23%
of which saturates	5 g	25%	4,5 g	23%
Carbohydrate	38,4 g	15%	34,6 g	13%
of which sugars	27,8 g	31%	25,1 g	28%
Fibre	3,1 g	12%	2,8 g	11%
Protein	5,2 g	10%	4,6 g	9%
Salt	0,2 g	3%	0,18 g	3%

* Based on calculations
 ** RI = reference intake. Reference intake for an average adult (8400 kJ/2000 kcal).
 *** 1 portion is 90 g. This packing contains 6 portions.

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

Primary packaging			
Cup	Paper	1 g	
Blister	PET transparent	32 g	290 x 191 x 38 mm
Flowpack	Polypropylene 30µm ca 2g		
Box	None		-
Pieces per packing	6 piece(s)		
Net weight	540 g	with e	
Gross weight	580 g		
EAN packaging			
Secondary packaging			
Carton	Display carton	95 g	300 x 197,5 x 85 mm
Packings per carton	2 packing(s)		
Pieces per carton	12 pieces		
Net weight	1,08 kg	with e	
Gross weight	1,3 kg		
EAN carton	5414818042070		
Tertiary packaging			
	EURO pallet (800 x 1200 mm)		INDUSTRY pallet (1000 x 1200 mm)
Cartons per layer	16		0
Layers per pallet	20		20
Cartons per pallet	320 cartons		
Packings per pallet	640 packings		
Pieces per pallet	3840 pieces		
Total pallet weight	Approximately 425 kg (pallet included)		
Total pallet height	185 cm (with pallet)		185 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	68,1%		
pH value	5.3 - 6.4		
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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