

TECHNICAL SHEET

Chocolate & Irish Cream lava cake

Product

| | |
|----------------------|---------------------------------------|
| Description | Chocolate & Irish Cream lava cake |
| Article code | MXCHOIRIP2CC |
| 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), dark chocolate (**SOY**) 18.6% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: soy lecithin E322; natural vanilla flavour), wheat flour (**GLUTEN**), vegetable oils (rapeseed, sunflower), butter (**MILK**), Baileys flavour (contains alcohol) (**MILK**) 2.7%, whole milk powder (**MILK**), alkalized cocoa powder. May contain traces of: **NUTS**.

Declaration on label or packaging:

INGREDIENTS: barn EGGS, sugar, dark chocolate 18.6% (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier: SOY lecithin; natural vanilla flavour), WHEAT flour (contains gluten), butter (MILK), vegetable oils (rapeseed, sunflower), Baileys flavour 2.7% (contains alcohol and MILK), alkalized cocoa powder, full-cream MILK powder. May contain traces of: NUTS. Produced with Belgian chocolate and Baileys aroma from Ireland.

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 9-10 minutes at 200 °C. Microwave: remove the paper cup, place at the rim of the microwave turntable and heat for +/- 35 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 1606 kJ | 19% | 346 kcal 1445 kJ | 17% |
| Fat | 21,1 g | 30% | 19 g | 27% |
| of which saturates | 9,1 g | 45% | 8,2 g | 41% |
| Carbohydrate | 40,2 g | 15% | 36,2 g | 14% |
| of which sugars | 33,4 g | 37% | 30 g | 33% |
| Fibre | 3 g | 12% | 2,7 g | 11% |
| Protein | 6,3 g | 13% | 5,7 g | 11% |
| 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 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 |
|--|

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? | NO | Certified? | NO |

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 | | |
| 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 | 5414818042148 | | |
| 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 | 72,6% | | |
| pH value | | | |
| aw value | | | |
| 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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