

## Chocolate And Salted Caramel Tart

You're a caramel junkie? Then you've come to the right place! Experience a taste of true decadence with this dark cocoa shortcrust pastry case filled with creamy, salted caramel mousse, moist brownie and crunchy salted caramel pearls. A dusting of fine icing sugar and a scattering of chocolate shards round off this sinfully delicious dessert in style.



**Article number:** 39000686

**Dimensions:** 24-cm round cake

**Portions:** 12 slices

**Weight:** 1000g

**Portion weight:** approx. 84g

**Pcs/Pkg:** 4

## Ingredients

INGREDIENTS: sugar, WHEAT flour, water, whole EGG, BUTTER (MILK), chocolate (sugar, cocoa mass, cocoa butter, clarified BUTTER (MILK), fat reduced cocoa powder, emulsifier (E322)) (7%), rapeseed oil, MASCARPONE CHEESE (MILK), chocolate coated BUTTER caramel (MILK chocolate (sugar, cocoa butter, cocoa mass, skimmed MILK powder, clarified BUTTER (MILK), LACTOSE (MILK), emulsifier (E322) (SOY)), BUTTER caramel (sugar, salted BUTTER (MILK, salt), glucose syrup, salt, skimmed MILK powder, raising agent (E500), emulsifier (E322)), glazing agents (E904,E414), glucose syrup, coconut oil) (3%), vegetable fats (coconut fat, palm fat, sal fat), chocolate (sugar, cocoa mass, cocoa butter, emulsifier E322, natural vanilla flavouring) (3%), fat reduced cocoa (2%), white chocolate (sugar, cocoa butter, whole MILK powder, emulsifier (E322)) (2%), glucose-fructose syrup, sweet WHEY powder (MILK), modified starch, sweetened condensed whole MILK (MILK, sugar), thickener (E401), glucose syrup, dextrose, table salt, emulsifiers (E471, E475), caramelised sugar, WHEAT starch, humectant (E420), clarified BUTTER (MILK), raising agents (E450, E500), acidity regulators (E501, E524, E300), natural flavouring, LACTOSE (MILK), MILK protein, potato starch, stabilizer (E440), acid (E330). May contain NUTS and PEANUTS!

## Nutritions

	per 100g
Energy	1728 / 414
Fat	23,2
of which saturated fatty acids	12,5
Carbohydrates	45,8
of which sugar	33,2
Dietary fiber	2,7
Protein	4,1
Salt	0,66

## Allergens

Allergens	contained as an ingredient	traces in the product - cross-contamination
Cereals	Yes	Yes
Crustaceans	No	No
Eggs	Yes	Yes
Fish	No	No
Peanuts	No	Yes
Soybeans	Yes	Yes
Milk	Yes	Yes
Nuts	No	Yes
Celery	No	No
Mustard	No	No
Sesame	No	No
Sulphur	No	No
Lupin	No	No
Molluscs	No	No

## Product information

Best-Before-Date (BBD)	18 Months
Remaining time	3 Months
Defrosting recommendation	Defrosting recommendation: Remove the frozen product from packaging. Defrost the whole product in the fridge (6-7°C) for approximately 5 hours. Defrost the whole product at room temperature (21-22°C) for approximately 2 hours.
Storage instructions	Storage: Please store the defrosted cake in the fridge (6-7°C) and consume it within 48 hours! Do not refreeze once defrosted! Best before (at storage and transport -18°C minimum): see side flap.

## Details of logistics

### Unit details

GTIN Unit	4004311401316
Net weight	1000
Gross weight	1143g
Length	255
Width	253
Height	63

### Carton details

GTIN carton	4004311501313
Material	Paper/Paperboard
Retail package weight	933
Net weight	4000
Length	518
Width	266
Height	138

## Pallet details

Type	Euro
Handling	Returnable
Number of cartons per layer	6
Number of layers	11
Number of individual packages per pallet	264
Net weight	264
Gross weight, excl. pallet	326
Gross weight (incl. 22-kg pallet)	348
Packaging weight	62
Number of packages in a carton	4
Length	1200
Width	800
Height	1663