

Pecan Brownie

More. Chocolate. Please! Our brownie recipe is deliciously moist and chocolatey as it is, but here we take it to the next level by topping it with a smooth cocoa ganache. We then add a generous scattering of pecan shards and shavings of white chocolate. Mmm... Palm oil free.



Article number: 39000986

Dimensions: 19 x 28 cm

Portions: 4.7 x 7 cm (16 slices)

Weight: 1000g

Portion weight: approx. 63g

Pcs/Pkg: 6

Ingredients

INGREDIENTS: Sugar, chocolate (sugar, cocoa mass, cocoa butter, butterfat (MILK), fat-reduced cocoa powder, emulsifier E322 (SOYA)) (14%), whole EGG, vegetable oils (rapeseed oil, sunflower oil), water, WHEAT flour, PECAN NUTS (5%), fat-reduced cocoa (4%), coconut oil, white chocolate (sugar, whole MILK powder, cocoa butter, emulsifier E322 (SOYA), natural vanilla flavouring) (2%), butter (MILK), dextrose, skimmed MILK powder, WHEAT semolina, modified starches, WHEAT starch, glucose-fructose syrup, stabilisers (E420, E516), sweet whey powder (MILK), emulsifier (E471), natural flavourings, glucose syrup, raising agents (E450, E500), thickener (E401), salt, acidity regulator (E300). May contain other NUTS and PEANUTS!

Nutritions

| | per 100g |
|--------------------------------|------------|
| Energy | 1825 / 438 |
| Fat | 26,5 |
| of which saturated fatty acids | 8,7 |
| Carbohydrates | 43,2 |
| of which sugar | 37,3 |
| Dietary fiber | 4,0 |
| Protein | 4,6 |
| Salt | 0,10 |

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 | Yes | 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 | 4004311405048 |
| Net weight | 1000 |
| Gross weight | 1129g |
| Length | 304 |
| Width | 213 |
| Height | 51 |

Carton details

| | |
|-----------------------|------------------|
| GTIN carton | 4004311505045 |
| Material | Paper/Paperboard |
| Retail package weight | 1129 |
| Net weight | 6000 |
| Length | 431 |
| Width | 314 |
| Height | 170 |

Pallet details

| | |
|--|------------|
| Type | Euro |
| Handling | Returnable |
| Number of cartons per layer | 6 |
| Number of layers | 10 |
| Number of individual packages per pallet | 360 |
| Net weight | 360 |
| Gross weight, excl. pallet | 428 |
| Gross weight (incl. 22-kg pallet) | 450 |
| Packaging weight | 68 |
| Number of packages in a carton | 6 |
| Length | 1200 |
| Width | 800 |
| Height | 1845 |