**ITEM #**GG-3354

NTE TOO

# Saint-Germain Petits Fours 3/48pc

# Petits fours Saint-germain

PETITS FOUR

Product Description

PETITS FOURS AND MINI PASTRIES

6 Strawberry slices, 6 Almondines, 6 Triple chocolate squares, 6 Financiers, 6 Chocolate crumbles, 6 Caramel and cinnamon financiers, 6 Raspberry

#### PRODUCT OF FRANCE



#### Pack and Case Specifications

Pack Net Weight	Pack	<u>ks per Case</u>	Units per Pack
22.88oz		3	48
<u>Case Size (LxWxH)</u> 15.75"x 11.8"x 6.3"	<u>Case Cube</u> 0.68ft3	<u>Case Gross Weight</u> 6.85lb	<u>Cases per Pallet</u> 100 (10/10)

## Ingredients

Cream (dairy cream, stabiliser: carrageenans), dark couverture chocolate [58% cocoa] 9.8% (cocoa paste, sugar, cocoa butter, emulsifier: soy lecithin), sugar, butter, Joconde biscuit (whole eggs, sugar, wheat flour, water, ground almonds pea flour, baking powder: diphosphates - sodium carbonate (contains wheat starch), emulsifier: fatty acid mono- and diglycerides, potato starch, milk proteins), wheat flour, water, ground almonds, red fruit purée, egg whites, caramelised apples, apricot purée, whole eggs, strawberry, apple purée, raspberry purée, glucose syrup, topping, cheese, brown sugar, topping, lemon juice made from concentrate, chocolate Joconde biscuit, egg yolk, semi-skimmed milk, dark couverture chocolate [72% cocoa], milk couverture chocolate, sunflower oil, potato starch, gelling agent: pectin, potato starch, Mara des Bois strawberry puree, crêpe dentelle pieces, white chocolate, caramel, cocoa butter, cocoa powder, lemon peel, coffee extract, coffee, mascarpone, inverted sugar, orange zest, chopped pistachio, gelling agent: agar-agar, baking powder (diphosphates - sodium carbonate, wheat starch), thickener: carob gum, cinnamon, gelling agent: pectin, colouring agent: concentrated beetroot juice, salt, natural flavouring (vanilla and other natural flavouring), modified potato starch.

# <u>Allergens</u>

CONTAINS MILK AND DAIRY PRODUCTS, SOYA AND DERIVATIVES, EGGS AND EGG PRODUCTS, CEREALS CONTAINING GLUTEN, NUTS (ALMONDS, HAZELNUTS). MAY ALSO CONTAIN SESAME, SULPHITES, SHELLFISH, MOLLUSCS, MUSTARD, CELERY

# Directions

#### Thaw and Serve

Remove from the freezer and carefully peel off the protective film. Thaw for 2 hours in the refrigerator. Do not thaw in the microwave. After opening, consume within a few hours.

cheesecakes. 6 Opéras

FROZEN SWEET

### Microbiological

TPC: ≤ 300,000 cfu/g E.coli: ≤ 10 cfu/g Staph aureus: ≤ 100 cfu/g Salmonella: ≤ Absence in 25g Listeria: ≤ Absence in 25g

Physical	Nutrition	
Tray net weight: 1.51 lb. (685g)	<b>Nutrition Facts</b>	
	Serving size (20g)	
	Amount per serving	
	Calories 70	
	% Daily Value*	
	Total Fat 4.5g 6%	
Organoleptic	Saturated Fat 2.5g 13%	
Organolepiic	Trans Fatg	
	Cholesterolmg%	
	Sodium 15mg 1%	
	Total Carbohydrate 6g 2%	
	Dietary Fiber 1g 4%	
	Total Sugars 5g	
	Includes 4g Added Sugars 8%	
	Protein 1g	
	Vitamin Dmcg%	
	Calciummg%	
Certificates and Claims	Ironmg%	
	Potassiummg%	
	*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	
Storage and Shelf Life	UPC code	
Store in freezer below 0°F (-18°C). Shelf life frozen: 18 months. Do not thaw and refreeze. Once thawed, store in the refrigerator for a maximum of 24 hours.		

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