Nats Rawline

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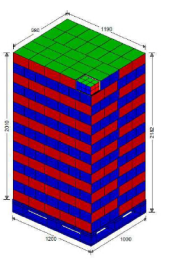
Products names	Ref.	Wgt	Usage	Date
Chocolate mousse 1x85g NATS	6301	85g	Dessert	27-12-23

Product name			
Size (mm / Ø- h)	75 - 54		
Unit net weight (g)	85	Variation +/- (g)	4
Storage conditions	Freezer (-18°C)		
Product code information	60215 : 6 = day of the week (1 to 7) ";" 02 = week (1 to 52) ";" 15 = year		

Primary packaging (CSU)			Secondary packaging (SP)		
Type	Pot + sleeve		Type	Cardboard	
Composition	APET + cardboard		Dimensions (mm)	238*168*134	
Net - gross wgt	85 g	95 g	Nb of CSU/SP	12	
Dimensions (mm)	78*72*56		GTIN 14 (EAN)	15407005642310	
GTIN 13 (EAN)	827156298873		Net - gross wgt	1,02 kg	1,32 kg

Palettisation			
Pallet type	US		
Pallet height	2182		
SP/layer	29		
Layer/pallet	15	CSU/pallet	5220



Description
Chocolate mousse decorated with hazelnut pieces.

Ingredients
coconut milk (organic coconut extract, water), resistant dextrin, oligofructose, dark chocolate flavored (unsweetened cocoa mass, sugar, cocoa powder (processed with alkali), sunflower lecithin), water, coconut oil, agave syrup, glycerin, hazelnuts, cocoa powder (processed with alkali), potato protein, flaxseed fibre, salt, gum arabic, xanthan gum, sodium bicarbonate. **Contains : Coconut, hazelnuts. May contain traces of other tree nuts (cashews).**

Preparation
Remove the exotic mousse from the freezer 2 hours before tasting them and let them rest in the fridge (2-7°C) in their closed packaging. After thawing, keep refrigerated and consume within 21 days. Frozen product. Never refreeze a thawed product.

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Use and conservation	
Ready to eat. Never refreeze a thawed product.	
Maximum shelf life:	10 months at -18°C

Target audience
For all except infants and people suffering from allergies (see allergens information below)

Characteristics	Target values
G. tot. Aerobic mesophilic bacteria	< 1E+06 cfu/g
Lactobacillus	< 1E+06 cfu/g
E. coli	< 10 cfu/g
L. monocytogenes	not detected/25g
Salmonella	not detected/25g
Staphylococcus coagulase +	< 100 cfu/g
Sulfite-reducing anaerobes	< 10 cfu/g
AW	< 0.92

Additional information	
Is this product certified non-GMO?	YES
Is this product subject to an irradiation treatment?	NO
Frequency of analysis in accredited laboratory	2x / year
Certificate(s)	IFS superior
Functional traceability?	YES

Allergens	Code
Milk	0
Eggs	0
Soya	0
Gluten	0
Nuts	2
Sesame	0
Fish	0
Crustaceans	0
Molluscs	0
Sulfites	0
Mustard	0
Celery	0
Peanuts	0
Lupin	0

Legend	
Presence	2
Cross-contamination	1
Absence	0

Nutritional values		/100g	/unit
Energy	kJ	1314	1117
	kcal	314	267
Fat	g	20.83	17.71
-- of which saturated	g	16.28	13.84
-- of which trans	g	0.00	0.00
Total carbohydrates	g	43.02	36.56
-- Total sugars	g	7.88	6.70
-- Dietary fibers	g	28.06	23.85
Proteins	g	2.63	2.24
Salt	g	0.28	0.24

Added sugars: 7.04g/100g- Calcium : 12mg/100g - Iron : 2.6mg/100g - Potassium : 180mg/100g - Vitamin D : <0.25mcg/100g

Contact		
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