



Keiner macht mich mehr an.

Material number 11025640
Specification [Ch.] 000000078056 [500000096538]

Product name Grand Dessert Double Nut

Legal name
ES: LA COPA EXQUISITA. Postre lácteo con avellanas y nata de avellanas. Sin gluten.
NL: Dessert met room.
PT: Sobremsa láctea cremosa de avelã com natas de avelã. Isento de glúten.
SE/NO: Hasselnötspudding med hasselnötvispgrädde/flöte.

Product composition

SE/NO/NL/ES/PT

Ingredients

SE/NO:

Ingredienser: pastöriserad skumMJÖLK/skummetMELK, 20% GRÄDDE/FLØTE, vassle (MJÖLK)/myse (MELK), glukos-fruktossirap, socker/sukker, modifierad majsstärkelse/modifiserat maisstivelse, 1 % HASSELNÖTSPULVER/massa av HASSELNÖT, fettreducerad kakaopulver, förtjockningsmedel/förtjockningsmiddel: E 407, E 412; karamelliserad sockersirap/ karamellisert suk-kersirap, gelatin, emulgeringsmedel/emulgator: E 472b; arom, salt. KAN INNEHÅLLA SPÅR AV AN-DRA NÖTTER./KAN INNEHOLDE SPOR AV ANDERE NÖTTER. Förvaring: max +8 °C. Oppbevaring: maks +8 °C. Bäst före/Best før: se locket.

NL:

Ingrediënten: magere MELK, 20% ROOM, vloeibare MELKBESTANDDELEN, glucose-fructosesiroop, suiker, gemodificeerd maïszetmeel, 1 % HAZELNootPASTA, magere cacao-poeder, verdikkingsmiddelen: carrageen, guarpitmeel; karamelsuikersiroop, gelatine, emulgator: E 472b; aroma, zout, stikstof. KAN SPOREN VAN ANDERE NOTEN BEVATTEN. Gekoeld bewaard (max. 7°C) ten minste houdbaar tot: zie deksel.

ES:

Ingredientes: LECHE desnatada, 20% NATA, suero LÁCTEO, jarabe de glucosa-fructosa, azúcar, almidón modificado, 1 % AVELLANAS, cacao desgrasado, espesantes: carragenano, goma guar; jarabe de azúcar de caramelo, gelatina, emulgente: E 472b; aroma, sal. PUEDE CONTENER TRO-ZOS DE FRUTOS SECOS. Consumir preferentemente antes del: ver tapa. Conservar entre +1 °C y +8 °C.

PT:

Ingredientes: LEITE magro, 20% NATAS, soro de LEITE, xarope de glicose-frutose, açúcar, amido modificado, 1 % miolo de AVELÃ, cacau em pó magro, espessantes: carragenina, goma de guar; xarope de açúcar caramelizado, gelatina, emulsionante: E 472b; aroma, sal. PODE CONTER VESTÍGIOS DE NOZ. Consumir de preferência antes de: ver tampa. Conservar entre +1 °C e +8 °C..



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Packaging unit

Packaging unit 190g e cup
Portions 1

Nährwerte pro / Valores medios por / Voedingswaarden per / Valores energéticos e nutricionais médios por / Näringsinnehåll / Nutritional values per	Unit	per 100g	Values/Portion	%NRV portion
Energie /Energy /Valor energético /Energie /Energia /Energi	kJ	500		
Energie /Energy /Valor energético /Energie /Energia /Energi	Kcal	121		
Fett /Fat /Grasas /Vetten /Lípidos /Fett	g	4,5		
davon gesättigte Fettsäuren /of which saturated fatty acids /de las cuales saturadas /waarvan verzadigde vetzuren /dos quais saturados /varav mättat fet	g	3,0		
Kohlenhydrate /Carbohydrates /Hidratos de carbono /Koolhydraten /Hidratos de carbono /Kolhydrat	g	17		
davon Zucker /of which sugars /de los cuales azúcares /waarvan suikers /dos quais açúcares /varav sockerarter	g	14		
Protein /Protein /Proteínas /Eiwitten /Proteínas /Protein	g	2,6		
Salz /Salt /Sal /Zout /Sal /Salt	g	0,20		

Claims

Auslobungen: Double Nut
S= DE SN 006 EG B = DE BY 77727 EG (se locket/zie deksel/ver tapa/ver tampa)

Ingredients with allergic potential (EU 1169/2011)	yes	no	Cross c.
Milk and products thereof (including lactose)	X		
Lactose	X		
Milk protein	X		
Cereals containing gluten and products thereof		X	
Crustaceans and products thereof		X	
Eggs and products thereof		X	
Fish and products thereof		X	
Peanuts and products thereof		X	



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Ingredients with allergic potential (EU 1169/2011)	yes	no	Cross c.
Soybeans and products thereof		X	
Nuts and products thereof			X
Hazelnut	X		
Celery and products thereof		X	
Mustard and products thereof		X	
Sesame seeds and products thereof		X	
Sulphur dioxide / sulphites (>10 mg/kg or 10 ml/l SO ₂)		X	
Lupin and products thereof		X	
Molluscs and products thereof		X	

Microbiological parameters

Total bacteria count	< 100	cfu/g
Yeast and Mold	< 10	cfu/g
Coagulase-positive staphylococcus	< 10	cfu/g
Enterobacteriaceae	< 10	cfu/g
Listeria monocytogenes	n.n.	in 25 g
Salmonella	n.n.	in 25 g

Sensors

Appearance	pudding with cream topping
Smell	typical,sweet
Taste	nut,typical,sweet
Consistence	creamy

Food law declaration

We certify that our products are in compliance with the EU food law as long as they have not been opened and treated properly.

This is a computer generated document and is valid without signature.