

# Cookie Pie (12P)

## PRODUCT INFORMATION

**Sales description** Deep-frozen round pie, with a short crust cocoa dough, filled with a chocolate (3,5%) filling and cookie crumbs (5,5%), finished with a vanilla flavoured cream, decorated with cookie crumbs (5,5%) and white stripes, ready-to-serve.



### List of ingredients

skimmed MILK, sugar, flour (WHEAT), vegetable oils and fats (coconut, rapeseed, palm), butter (MILK) (5.5%), cocoa mass, skimmed MILK powder, modified starch, concentrated butter (MILK) (1.5%), cocoa powder, cream (MILK), EGG, dextrose, fat-reduced cocoa powder, starch (WHEAT), protein concentrate (MILK), emulsifier (E471, lactic acid esters of mono- and diglycerides of fatty acids, lecithins (SOY), lecithins), glucose-fructose syrup, raising agent (E500, E501, E503, E450), thickener (carrageenan, E401), salt, acidity regulator (E501i, E524), natural vanilla flavouring, inverted sugar, flavouring, water, natural flavour.

May contain traces of: Almonds, Hazelnuts, Pecan nuts, Pistachio nuts, Walnuts.

### General information

Customs Code	19059070
FKB Code	A305C12

### Product dimensions

Weight (g)	1370
Diameter (cm)	26

### Dietary Info and Sustainability

Vegan	No
Vegetarian	Yes
Sustainable Palm	RSPO MB
Sustainable Soy	RTRS Credits
Sustainable Cocoa	RAMB

### Additives

- E500 - sodium carbonates
- E450 - diphosphates
- E501i - potassium carbonate
- E524 - sodium hydroxide
- E407 - carrageenan
- E472b - lactic acid esters of mono- and diglycerides of fatty acids
- E471 - mono- and diglycerides of fatty acids
- E322 - lecithins (SOY)
- E501 - potassium carbonate
- E503 - ammonium carbonates
- E401 - sodium alginate
- E322 - lecithins

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## Microbiological information

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Presumptive *Bacillus cereus*: < 100/g  
*Escherichia coli*: < 10/g  
*Listeria monocytogenes*: < 100/g  
Moulds: < 1000/g  
*Salmonella* spp.: Absence in 25 g  
*Staphylococcus aureus*: < 100/g  
Total aerobic mesophilic plate count: < 100000/g  
Yeasts: < 1000/g

## Nutritional information

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Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1348 kJ		1536 kJ	18
energy	322 kcal		367 kcal	18
fat of which:	16 g		18 g	26
- saturates	11 g		12 g	60
carbohydrates of which:	39 g		45 g	17
- sugars	25 g		28 g	31
fibre	1,5 g		1,7 g	
protein	4,8 g		5,5 g	11
salt	0,37 g		0,42 g	7

\* 1 portion = 114 g

## Allergen information

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Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	Yes
Nuts and products thereof *	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO <sub>2</sub> )	No
Lupin and products thereof	No
Molluscs and products thereof	No

May contain traces of: Almonds, Hazelnuts, Pecan nuts, Pistachio nuts, Walnuts.  
(\*) For type of nuts and gluten-containing cereals see ingredient list.

PACKAGING INFORMATION

Packaging Details

Inner Packaging	Container (Paper and cardboard (Majority)/Plastic_C/PAP 81) Film (Plastic_PP 5) Folding box (Corrugated board_PAP 20) Label (Paper _PAP 22)
Outer Packaging	Label (Paper _PAP 22) Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
Pieces per EDU	3
GTIN	5413476995223
Net Weight	4,11 kg
Length x Width x Height (m)	0,288 x 0,280 x 0,267
CU	
GTIN	5413476995230
Net Weight	1,370 kg

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	12
Number layers / pallet	6
Number EDU / pallet	72
Total net weight pallet	296 kg
Total gross weight pallet	370 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,747
Palletisation Packaging	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper _PAP 22) Corner (Solidboard_PAP 21) Interlayer (Corrugated board_PAP 20)

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## HANDLING INFORMATION

### Storage Conditions

Shelf life after defrosting < 7°C (days)	3
Shelf life after production	18 (months)
Storage Conditions	max. -18°C

### Instructions for use

Take the products out of the packaging. Let the product thaw for 11 hours in the refrigerator. Once defrosted, consume within 3 days. DO NOT REFREEZE AFTER DEFROSTING.

## GENERAL INFORMATION

### Certificates

BRCGS & IFS

### GMO Policy

The group complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

### Contaminants

The group complies with European legislation regarding contaminants, in force on the date of issue of this document.

### Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.

All values mentioned in this document, are average values, based on calculated data

Pictures are indicative of the products but may be subject to slight deviations from the actual products.

Instructions for use are to be considered as a general recommendation. cannot be held liable for the baking process used by the customer, which is out of our control.

### Abbreviations

(1) Daily reference intakes Vitamins

(2) Reference intake of an average adult (8400 kJ/2000 kcal)