

COUNTRY OF ORIGIN  
Spain



# Death by Chocolate (16p)

## PACKAGING



## PRODUCT INFO

Description  
Death by Chocolate 16 Portions

Size  
4.41 Lb

Shelf Life from Production  
548 days

Transportation and storage temp.  
Frozen, keep - 0,4 °F (- 18 °C)

## NUTRITION INFO

Nutrition Facts	
16 servings per container	
Serving size	1 Piece (125g)
Amount Per Serving	
Calories	400
% Daily Value*	
Total Fat 20g	26%
Saturated Fat 13g	65%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 5.75g	
Cholesterol 70mg	23%
Sodium 105mg	5%
Total Carbohydrate 39g	14%
Dietary Fiber < 1g	3%
Total Sugars 28g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 4g	8%
Vitamin D 1.1mcg	6%
Calcium 57.3mg	4%
Iron 4.3mg	25%
Potassium 464mg	10%
*The % Daily Value (DV) 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.	

## SELLING POINTS

This masterpiece is a chocolate lover's dream come true, featuring layers of velvety chocolate cake, smooth chocolate mousse, and a luscious chocolate ganache, all topped with chocolate curls and a sprinkle of cocoa powder.

### Ingredients:

Cocoa sponge cake [pasteurised liquid EGG, WHEAT flour, sugar, water, malted barley extract, alkalised defatted cocoa powder [defatted cocoa powder, acidity regulator (potassium carbonate)], invert sugar syrup, liquid caramel (glucose syrup, sugar, water), BUTTER (MILK), dark chocolate couverture (cocoa mass, sugar, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavouring), raising agents (diphosphates and sodium carbonates), anti-caking agents (calcium sulphate, calcium carbonate), emulsifiers (monoglycerides and diglycerides of fatty acids and polyglycerol esters of fatty acids) and natural orange flavouring, salt and thickener (xanthan gum)], chocolate (14%) [cocoa mass, sugar, emulsifier (SOY lecithin) and natural vanilla flavouring], chocolate flakes (11%) [sugar, cocoa mass, cocoa butter, emulsifier (SOY lecithin), natural vanilla flavouring], MILK preparation [BUTTERMILK (MILK), non-hydrogenated vegetable fat (palm kernel, palm), CREAM (MILK), sugar, water, glucose, humectant (sorbitol), MILK proteins, emulsifiers (lactic acid esters of monoglycerides and diglycerides of fatty acids, polyoxyethylene sorbitan monostearate (polysorbate 60) and polyglyceryl esters of fatty acids), stabilisers (sodium citrates, garrofin gum, carrageenans)], coating confectionery preparation [sugar, water, glucose syrup, gelling agents (pectins, carrageenans, xanthan gum), acidifier (citric acid), acidity regulators (sodium citrates, calcium phosphates), stabiliser (potassium chloride)], sugar, pasteurised cream [CREAM (MILK) and stabiliser (carrageenans)], water, pasteurised whole MILK, margarine [vegetable oils and fats (palm, sunflower, COCONUT (TREE NUTS), rapeseed in variable proportions), water, emulsifier (fatty acid monoglycerides and diglycerides and lecithins), acidifier (citric acid)], defatted cocoa powder (1.9%), gelatine, modified starch (acetylated distarch phosphate), dehydrated glucose syrup, glucose, acidity regulator (diphosphates), salt, invert sugar syrup.

## PACKAGING & SERVING

1 UNIT PER CASE  
Individually Portioned – 16 slices per cake

### Allergens:

Contains MILK, EGGS, TREE NUTS, WHEAT, SOY. May contain traces of other TREE NUTS.

## SPECIFICATIONS

PRODUCT WEIGHT 4.41 Lb (2.000 gr)  
PRODUCT DIMENSIONS " x " x "

UNITS PER CASE 4  
CASE DIMENSIONS 9.0" x 4.59" x 3.62"  
CASE NET WEIGHT 17.64 lb.  
CASE GROSS WEIGHT 18 lb.

CASE PER PALLET 42  
TI/HI 7 / 6  
PALLET NET WEIGHT 740 lb.  
PALLET GROSS WEIGHT 756 lb.