



Lava Cake w/Valrhona® Chocolate 12/2 (3.2oz)



Product Description

Chocolate cake, fully baked, frozen.

Pack and Case Specifications			Certificates and Claims
Pack Net Weight	Packs per Case	Unit per Pack	GMO Free
6.34 oz	12	2	
Case Size (LxWxH)	Case Gross Weight	Cases per Pallet	
11.8 x 6.4 x 5.2	5.07	288 (24/12)	
Master Case GTIN	Case Cube	BBD Code	
13452280072064	0.23	MM/DD/YYYY	

Ingredients

FREE-RANGE EGGS, DARK CHOCOLATE (22%) (COCOA BEANS, SUGAR, COCOA BUTTER, WHOLE MILK POWDER, EMULSIFIERS (LECITHINS, POLYGLYCEROL POLYRICINOLEATE), NATURAL VANILLA EXTRACT), SUGAR, BUTTER, WATER, WHEAT FLOUR, WHOLE MILK POWDER.

Allergens	Physical
CONTAINS : EGG, MILK, WHEAT. MAY CONTAINS TRACES OF SOYBEANS AND TREE NUTS.	Unit net weight: 3.17oz (90g) Diameter: 2.75" (7 cm)
Country of Origin	Organoleptic
Product of France	Lava cakes are subject to «sugar bloom». This a natural migration of sugar which crystallizes and appears on the surface of the cake in the form of white spots. This phenomenon has no organoleptic or bacteriological impact. The white spots disappear during the reheating process.
Directions	Microbiological
Microwave or Oven or Thaw and serve Do not thaw before use, or adjust the preparation process accordingly. MICROWAVE: Remove all packaging and place the frozen cake in a microwave oven. Reheat 30 to 35 seconds at 800W. Adjust baking time and power to your equipment. OR BAKING OVEN: remove all packaging and place the frozen cake in a pre-heated baking oven. Reheat about 9 minutes at 350°F (180°C). Adjust baking time and power to your equipment. OR THAWING: let the frozen cake thaw for 2:30 hours between 32°F and 39°F (0°C and 4°C).	Listeria monocytogenes/25g : absent Aerobic plate count cfu/g < 100,000 Bacillus cereus cfu/g < 100 E. Coli cfu/g < 10 Coagulase-positive staphylococci cfu/g <100 Salmonella/25g : absent Yeasts and moulds cfu/g < 1,000

Nutrition Facts	
24 servings per container	
Serving size	1 piece (90g)
Amount per serving	
Calories	340
% Daily Value*	
Total Fat 20g	26%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 115mg	38%
Sodium 35mg	2%
Total Carbohydrate 32g	12%
Dietary Fiber 3g	11%
Total Sugars 27g	
Includes 26g Added Sugars	50%
Protein 6g	
Vitamin D 0.5mcg	2%
Calcium 40mg	4%
Iron 1.6mg	8%
Potassium 190mg	4%
*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	

