



MARKETING

Flavors include: Caramel Choux Pastry.
Chocolate Praline. Exotic Tatin Tart.
Raspberry Vanilla Swirl. Strawberry
Coconut Biscuit. & All Chocolate Triangle.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
TP5597		13700478501699		144/8.6 GR		
Brand		Brand Owner		GPC Description		
Traiteur De Paris		Traiteur De Paris		Cakes - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.41 LBR	2.2 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.83 INH	11.89 INH	6.38 INH	0.69 FTQ	10x10	276 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Keep frozen at 0F-----

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ;
INII = 'Intentionally nor Inherently Included' ; SO = 'Derived from Ingredients'
; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'
- Milk - C

Eggs - C

Soybean - C

Wheat - C

Sesame - N

Molluscs - N

Peanuts - MC

Tree - C

Fish - N

Shellfish - N

Crustaceans - N
- Nutrition Facts

18 Servings per container

Serving Size	8 Units
Amount Per Serving	
Calories	210
% Daily Value*	
Total Fat 11 g	14%
Saturated Fat 5.6 g	28%
Trans Fat 0.09 g	
Cholesterol 45 mg	15%
Sodium 50 mg	2%
Total Carbohydrates 23 g	8%
Dietary Fiber 2 g	7%
Total Sugars 18 g	
Includes 14 g Added Sugars	28%
Protein 4 g	
Vitamin D 0.3 mcg	2%
Calcium 36 mg	2%
Iron 0.8 mg	4%
Potassium 105 mg	2%

* The % Daily Values (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.
- INGREDIENTS

Cream 12% (milk cream, stabilizer: carrageenans), sugar, butter 6,7% (milk), semi-skimmed milk, whole egg, water, strawberry purée 4,2% (strawberry, sugar, water), wheat flour (gluten), passion fruit purée 3,8% (passion fruit juice, sugar, water), milk chocolate coating 3,7% (sugar, whole milk powder, cocoa butter, cocoa paste, emulsifier: soya lecithin, natural vanilla flavour), semi-candied mango compote 3,7% (mango, glucose syrup, sugar, water, acidity regulator: citric acid), almond powder 3,3%, raspberry puree 3,1% (raspberry, sugar), raspberry 3,1%, dark chocolate coating [59% cocoa] 3% (cocoa paste, sugar, cocoa butter, emulsifier: soya lecithin), egg yolk, mango purée 1,3%(mango, sugar), icing sugar, glucose syrup, grated coconut 1,7%, cocoa biscuit 1,6% (whole eggs, sugar, cocoa powder, water, inverted sugar, wheat starch (gluten), white eggs powder, raising agents: diphosphates – sodium carbonates (contains wheat starch (gluten)), emulsifier: mono and diglycerides of fatty acids), Mara des bois strawberry purée 1,3% (strawberry, sugar), cream of salted butter caramel 1,3% (sugar, cream (milk cream, stabilizer: carrageenans), salted butter with Guérande salt (milk)), egg white, caramel 1% (sugar, water, wheat glucose), cottage cheese 1% (milk), brown sugar, chopped hazelnut 0,7%, coconut purée 0,7% (water, coconut milk powder (contains milk), coconut milk, sugar), sunflower oil, milk and gianduja hazelnut chocolate 0,6% (sugar, hazelnut, cocoa butter, whole milk powder, cocoa paste, emulsifier: soya lecithin), gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), potato starch, beef gelatine, crêpe dentelle pieces (wheat flour (gluten), sugar, concentrated butter (milk), skimmed milk powder, malted barley (gluten), salt), cocoa butter, almond 0,3%, inverted sugar, natural coconut flavour 0,2% (contains milk), lime juice, lemon juice made from concentrate, salt, bourbon vanilla extract 0,03%, gelling agent: agar, fleur de sel from Guérande 0,01%, colour: concentrated beetroot juice, thickener: xanthan gum, sub-product from vanilla.
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PREPARATION & COOKING SUGGESTIONS

Thaw & serve

SERVING SUGGESTIONS

Suitable for all dessert applications

MORE INFORMATION