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Chocolate lingot

Short Product Name: Chocolate lingot

Frozen dessert composed of chocolate cream, chocolate mousse, chocolate crunch, cocoa icing, cocoa biscuit

 Traded Unit GTIN:
 03700478503535
 Internal GTIN:
 03700478503535
 Supplier:
 Traiteur De Paris
 Suppliers Product Code:
 006745

Reference Intake



Typical values per 100g : Energy 1377kJ 331kcal

Nutritional Information

| Typical Values | Per 100g |
|--------------------|-------------------|
| Energy | 1377kJ 331kCal |
| Carbohydrates | 27.3g |
| of which sugars | 23.2g |
| Fat | 21.2g |
| of which saturates | 11.9g |
| Fibre | 3.5g |
| Protein | 6g |
| Salt | 0.18g |

Allergy Information



Dietary Information



Ingredients

Ingredients: Dark couverture chocolate [min. 60% cocoa] 24,7% (cocoa mass, sugar, cocoa butter, emulsifier: lecithins, natural vanilla flavouring), cream (milk), semi-skimmed milk, egg yolk, cocoa biscuit 8,9% (sugar, egg, wheat flour (gluten), low-fat cocoa powder, egg white, honey, water, raising agent (potassium tartrate, sodium bicarbonate)), icing (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), water, crêpe dentelle shortbread (wheat flour (gluten), sugar, semi-skimmed milk, concentrated butter (milk, sugar, sunflower oil, glucose syrup, cocoa powder 0,7% (cocoa powder, acidity regulator: potassium carbonates), gelling agent (agar-agar, gelling preparation (gelling agent: pectin, firming agent: diphosphates - calcium phosphates, dextrose), pectin), thickening agent: locust bean gum.