

La Lorraine Ninove nv
Elisabethlaan 143
9400 Ninove (Belgium)



5000642
TIRAMISU TONDO

SPECIFICATION

Version date: 18-11-2025
Version: 3
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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5000642
Product name	TIRAMISU TONDO Round tiramisu cake
Physical condition	Frozen, Thaw & Serve, Pre-sliced
Brand	Panesco
EAN code	5412632506426
Sales unit	Carton
Pieces per sales unit	1 Carton = 12 Piece

INGREDIENTS

water, mascarpone (13%) (cream (MILK), acidity regulator (citric acid)), sugar, WHEAT flour, EGGS, glucose-fructose syrup, cream (MILK), whole MILK, non-hydrogenated vegetable oils (coconut, sunflower), coffee, butter (MILK), fat-reduced cocoa powder, Marsala, skimmed MILK powder, modified starch (potato), emulsifiers from vegetable sources (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, lactic acid esters of mono- and diglycerides of fatty acids, lecithins (SOY)), EGG yolk, raising agents (diphosphates, sodium carbonates), dextrose, glucose syrup, whey powder (MILK), sweetened condensed MILK, WHEAT starch, cocoa butter, flavourings, MILK protein, thickeners (cellulose, sodium alginate), LACTOSE, salt, fibre (potato), fibre (plantain), stabilisers (carrageenan, sodium carboxy methyl cellulose, calcium sulphate), carrot extract, natural flavourings, acidity regulators (potassium phosphates, sodium citrates), colour (carotenes).

May contain traces of: nuts, mustard, lupin.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Height	Circumference	Diameter	Number of slices
1	90 g +/- 2 g	4,5 cm +/- 0,05 cm	78 cm +/- 1,1 cm	24 cm +/- 0,2 cm	12

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	540 day(s)		
Shelf life after defrosting +4 °C	2 Day(s)		
Shelf life after defrosting +21 °C	1 Day(s)		
	Time	Temperature	Comments
Defrosting	240 min	4 °C	

AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (90 G)
Energy	1.029 kJ - 246 kcal	926 kJ - 221 kcal
Fat	11 g	9,9 g
of which saturates	8,1 g	7,3 g
Carbohydrate	33 g	30 g
of which sugars	21 g	19 g
Fibre	1,5 g	1,4 g
Protein	2,9 g	2,6 g
Salt	0,31 g	0,28 g

The nutritional values are calculated based on the values from the raw material specifications.

ALLERGENS

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
<i>wheat</i>	+	
<i>rye</i>	-	-
<i>barley</i>	-	-
<i>oats</i>	-	-
<i>spelt</i>	-	-
<i>kamut</i>	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	+	
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	
Milk and products thereof (including lactose)	+	
Tree Nuts, namely: Almond (<i>Prunus dulcis</i> (Mill.) D.A. Webb (Rosaceae)), Black walnut (<i>Juglans nigra</i> L. (Juglandaceae)), Brazil nut (<i>Bertholletia excelsa</i> Humb. & Bonpl. (Lecythidaceae)), California walnut (<i>Juglans californica</i> S. Watson (Juglandaceae)), Cashew (<i>Anacardium occidentale</i> L. (Anacardiaceae)), Filbert/Hazelnut (<i>Corylus</i> spp. (Betulaceae)), Heartnut/Japanese walnut (<i>Juglans ailantifolia</i> Carriere var. <i>cordiformis</i> (Makino), Rehder (Juglandaceae)), Macadamia nut/Bush nut (<i>Macadamia</i> spp. (Proteaceae)), Pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch (Juglandaceae)), Pine nut/Pinon nut (<i>Pinus</i> spp. (Pineaceae)), Pistachio (<i>Pistacia vera</i> L. (Anacardiaceae)), Walnut (English, Persian) (<i>Juglans regia</i> L. (Juglandaceae)) and products thereof		
<i>almonds</i>	-	+
<i>hazelnuts</i>	-	+
<i>walnuts</i>	-	+
<i>cashews</i>	-	-
<i>pecan nuts</i>	-	-
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	+
<i>macadamia nuts</i>	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	+
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	+
Molluscs and products thereof	-	-

DIET INFORMATION	
Suitable for vegetarian	Yes
Suitable for vegans	No
Halal Certified	No
Kosher Certified	No

*Suitable for vegetarian/vegan is based on the present ingredients and doesn’t take possible cross-contamination into account.

SUSTAINABILITY	
Rainforest Alliance Mass Balance (RFA MB - Cocoa)	Yes
Rainforest Alliance Mass Balance (RFA MB - Coffee)	No
Type of eggs	Barn eggs

PACKAGING (Outer Dimensions)						
Primary packaging						
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
tray	cardboard	White	89 g	-	1	12
Secondary packaging						
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	cardboard	White	120 g	275 mm x 264 mm x 83 mm	1	12
Sustainability						
Description	Certificate		% Recyclable	% Recycled	% Wood fibres	
tray	-		100 %	50 %	95 %	
box	FSC MIX		100 %	50 %	100 %	

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

PALLET CONFIGURATION			
Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	1,1 kg	Sales unit/layer	12
Gross weight Sales unit	1,3 kg	Layers/pallet	18
Total pallet height (pallet incl.)	164 cm	Sales unit/pallet	216

MICROBIOLOGY			
	m	M	BBD (M)
E. coli	-	100 CFU/g	-
Staphylococcus aureus	-	1.000 CFU/g	-
Salmonella	Not detected in 25 g	-	-
Listeria monocytogenes	-	100 CFU/g	-
Lactic acid bacteria	-	1.000 CFU/g	-

GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

IONISING RADIATION

The product has not undergone any ionising treatment.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.