



# 2x Choco Soufflés

DELICIOUS  
MOLTEN CENTER

*Soft cocoa base with light cream, fresh egg yolks and melting chocolate heart.  
Tasty outside, irresistible inside.*

180g e



**FREE OF:**  
GMO INGREDIENTS  
ARTIFICIAL COLORING  
PRESERVATIVES  
ARTIFICIAL SWEETENERS

2 CUPS



2 x 90g  
180g e

## LOGISTICS:

### Product:

Net weight: 180 g  
Gross weight: 200 g  
**EAN 13: 3800219010091**  
Dimensions: 10x10x7,2 cm  
Tariff code (TARIC):  
1905900000

### Carton:

Items in carton: 16  
Weight: 3,6kg  
**EAN 13: 3800219016093**  
Dimensions: 48,2x24,2x20,2 cm

### Pallet:

Cartons in pallet: 48  
Cartons per pallet layer: 6  
Layers per pallet: 8  
Items per pallet: 768  
Net/Gross weight: 138.24/172.80kg  
Dimensions: 120x80x177 cm

### Loading:

378 Tsarigradsko shose blvd,  
BG-1186 Sofia,  
Bulgaria

## SHELF LIFE: 18 MONTHS

**STORAGE CONDITIONS:** In freezer at (-18°): 18 months, In freezer at (-12°): 30 days, In fridge from 0 to +6°C: 7 days.  
**BBD & LOT:** see the side of the package

## PRODUCER:

### Baci Dolci Ltd.,

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## INGREDIENTS:

**Egg** mixture 24.9 %, sugar, **wheat** flour, chocolate couverture 17.5 % (sugar, cocoa paste, cocoa butter, **soya** lecithin), cows butter made from **milk**, **egg** yolk, cocoa powder. May contain traces of shell nuts

## DEFROSTING INSTRUCTIONS AND PREPARATION:

1. Take the package out of the freezer or fridge compartment.
  2. Take the cups out of the package and remove the foil.
  3. Place the cups in a pre-heated oven.
  4. **Bake for 8-11 minutes** after initial defrosting or 11-15 minutes if quick-frozen. The Soufflé is ready when it rises, but before the chocolate crust cracks. The molten chocolate in the centre is a sign that it has been properly baked.
  5. **Electric oven – 230°C, Hot air oven – 200°C Gas oven – 5th level**
- For best flavor, serve immediately, flip over the content in a plate and remove the baking form. To finish sprinkle with powdered sugar or add a ball ice cream. Garnish with fruits of your choice.  
**Do not freeze again once defrosted!**

NUTRITION FACTS	per 100 g	per 1 piece 90 g	% GDA*
<b>Energy</b>	1470kJ/351kcal	1323kJ/316kcal	15,8%
<b>Fats</b>	<b>17,6 g</b>	<b>15,8 g</b>	<b>22,6%</b>
of which saturated fatty acids	9,6 g	8,6 g	43,2%
<b>Carbohydrates</b>	<b>43,3 g</b>	<b>39,0 g</b>	<b>15%</b>
of which sugars	28,2 g	25,4 g	25,4%
<b>Protein</b>	4,8 g	4,3 g	8,6%
<b>Salt</b>	0,0 g	0,0 g	0,0%

\*Reference intake of an average adult (8,400kJ/2,000kcal)