



# CU PIRD Report

CU PIRD (Product Label) : 720000071542/001

Status : In Review PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 28, 2024

## Basic Data

### General Information

Valid From	Mar 28, 2024
Valid To	Dec 31, 9999
Created On	Oct 24, 2023
Created By	WAHLSTE_A500
Changed On	Nov 14, 2023
Changed By	TESTERI_E500
Brand Name	CARTE D'OR
CU Specification	710033001329
Change Number	300006629930

### CU PIRD (Product Label) Description

Language	Description
Danish	Carte d'Or Chokolademousse 1,44KG DK UFS 37017901
English	CU CDO CHOCOLATE MOUSSE 6X1.44KG BOXAU
Finnish	Carte d'Or Suklaamousse 1,44KG FI UFS 37017901
Norwegian	Carte d'Or Sjokolademousse 1,44KG NO UFS 37017901
Swedish	Carte d'Or Chokladmousse 1,44KG SE UFS 37017901

### Target Location

Validity Area	Language
Europe	English_EU

### CUC PIRD (Label Set) Data

#### CUC PIRD (Label Set) Header data

CUC PIRD (Label Set) : 200000096426/004/003

Rating: PUBLIC

Validity Area: EU

Valid From: Oct 21, 2023

Valid To: Dec 31, 9999 Status:

Released

### Product Name

Language	Product Name
English	CARTE D'OR CHOC MOUSSE MIX - EU



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## Ingredient and Allergens/Diet Declarations

Target Location/Language: FOODS:EU/English\_EU

Legal Denominator: CARTE D'OR CHOC MOUSSE MIX - EU

### Ingredient List:

Ingredients: Chocolate powder 62,51% (sugar, cocoa powder), sugar, fat-reduced cocoa powder 6,53%, fully hydrogenated coconut fat, LACTOSE, gelatine, emulsifiers (acetic acid esters of mono- and diglycerides of fatty acids (E472a)), mono- and diglycerides of fatty acids (E471), MILK proteins, acidity regulators (potassium carbonate (E501i), sodium hydroxide (E524), ammonium hydroxide (E527)), stabilisers (sodium alginate (E401), hydroxypropyl methyl cellulose (E464)).

### Allergen\Diet List:

Contains milk.  
May contain eggs, almonds and hazelnut.

## Additional Declarations

Target Location/Language : FOODS:EU/English\_EU

### Measures :

Measure Type	Value	UoM	UoM Description
Net Weight	1,44	kg e	Kilograms e
Weight per serving/portion	50	g	Grams

### Statements :

Purpose	Description
INGREDIENT LIST	Free from preservatives
INGREDIENT LIST	Free from flavour enhancers
ALLERGEN LIST	Gluten free
PREP. INSTRUCTIONS	<p>Dosage : 240 g for 1/2 liter of cold milk (1,5% fat).</p> <p>Pour the cold milk in a mixer bowl. Pour the mix into the milk. Mix with a whip for 2 min at low speed, then for 5 min. at maximum speed. Portion and keep cool at least 90 minutes before serving.</p> <p>Yield: 760 g (20 portions Of 100ml = 38g)*</p> <p>- * measurement of yield done with the following protocol : o Material: kenwood Major 900 w KMM700 o Preparation mode: Pour 1 liter of cold UHT ½ skimmed milk (or water) ( T 3-6°C) in the bowl and add the powder mix ( 480 g). Mix for 2 min at low speed and 5 min at high speed (max) . Result for 1 liter of milk : Yield = 4 liters = 40 portions of 100 ml</p>

Purpose	Description
INGREDIENT LIST	Free from colours



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PREP. INSTRUCTIONS	<p>---ON PACK---</p> <p>COMBINE COLD MILK AND POWDER WHIP ON LOW SPEED 2 MIN THEN 5 MIN HIGH SPEED PORTION AND CHILL FOR 90 MIN</p> <p>---detailed information(DO NOT COPY INTO CU PIRD/AW)--- Dosage : 240 g for 1/2 liter of cold milk (1,5% fat).</p> <p>Pour the cold milk in a mixer bowl. Pour the mix into the milk. Mix with a whip for 2 min at low speed, then for 5 min. at maximum speed. Portion and keep cool at least 90 minutes before serving.</p> <p>Yield: 760 g (20 portions of 100ml = 38g)*</p> <p>- * measurement of yield done with the following protocol : o Material: kenwood Major 900 w KMM700 o Preparation mode: Pour 1 liter of cold UHT ½ skimmed milk (or water) ( T 3-6°C) in the bowl and add the powder mix ( 480 g). Mix for 2 min at low speed and 5 min at high speed (max) . Result for 1 liter of milk : Yield = 4 liters = 40 portions of 100 ml</p>
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## Nutrient Declarations

Target Location/Language: FOODS:EU/English\_EU

### On Pack Nutrition Information [As Sold]

Nutrients	Per 100 g
Energy kJ	1807 kJ
Energy kcal	438 kcal
Fat	15 g
- of which saturates	13 g
Carbohydrate	60 g
- of which sugars	57 g
Fibre	7,7 g
Protein	11 g
Salt	0,29 g

### On Pack Nutrition Information [As Prepared]

Nutrients	Per 100 g	Per 50 g [ 100 ml ]	Recommended Intake (RI/ NRV) 50 g [ 100 ml ]
Energy kJ	691 kJ	345 kJ	4 %
Energy kcal	171 kcal	86 kcal	4 %
Fat	5,8 g	2,9 g	4 %



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- of which saturates	4,7 g	2,3 g	12 %
Carbohydrate	22 g	11 g	4 %
- of which sugars	21 g	11 g	12 %
Fibre	2,4 g	1,2 g	
Protein	5,8 g	2,9 g	6 %
Salt	0,17 g	0,09 g	2 %

## Per - 100 g (As Sold)

### Statements

Product as sold

## Per - 100 g (As Prepared)

### Statements

Prepared product as in the cooking instruction

## Per - 50 g (As Prepared)

### Statements

Portion

## Recommended Intake (RI/NRV) - 50 g (As Prepared)

### Statements

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Artwork Briefing Notes

Gelatine: Beef

End of CUC PIRD (Label Set) 200000096426/004/003

## Combination pack data

### Product Name

Language	Product Name
English	CARTE D'OR CHOC MOUSSE MIX - EU