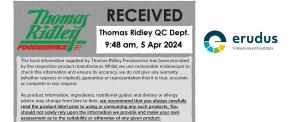
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 Apr 02, 2024 15:44

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 Apr 02, 2024 15:44

 Erudus ID
 e05f1da235ad4e95889cbadce1e2f716

 Version
 4.0



Toffee, Pear & Chocolate Torte 1 x 14 Portion

Toffee, Pear & Chocolate Torte

PRODUCT DESCRIPTION

Toffee sponge baked with sweet pears, topped with fudge and a duo of chocolate mousses finished with a nutty cobbler.

Brand	Chantilly Patisserie	
Manufacturer Product Code	01-14-001-6997	
Product Type	Food	CRS -
Product Category	Desserts	
Storage Type	Frozen	A STATE OF
Erudus ID	e05f1da235ad4e95889cbadce1e2f716	As And The
Specification Type	Bakery Products	and the second s
Outer Case GTIN	5060076946997	



INGREDIENTS

Ingredient Declaration

Product Contains

Cream (MILK), Toffee Sponge (31%) (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Whole EGG, Rapeseed Oil, Water, Modified Maize Starch, Whey Powder (MILK), Raising Agents (Diphosphates, Sodium Carbonate), Emulsifier (Dried Glucose Syrup, Emulsifiers (Lactic Acid Esters of Mono & Di-glycerides of Fatty Acids, Mono & Di-glycerides of Fatty Acids, Propane-1,2-diol Esters of Fatty Acids), Skimmed MILK Powder, Natural Toffee Flavouring, Salt, Colour (Caramel)), Pears (11%) (Pears, Water, Sugar, Acidity Regulator (Citric Acid)), White Chocolate (9%) (Sugar, Cocoa Butter, Whole MILK Powder, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring), Water, Caramel Glaze (Apricot Glaze (Water, Glucose-Fructose Syrup, Sugar, Apricot Puree, Gelling Agents (Amidated Pectin, Carrageenan, Xanthan Gum), Acid (Citric Acid), Acidity Regulator (Trisodium Citrate, Tricalcium Phosphate), Preservative (Potassium Sorbate), Natural Flavouring, Firming Agent (Potassium Chloride), Colour (Paprika Extract)), Caramel Flavour (Water, Sugar, Glucose)), Dark Chocolate (5%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring), Toffee Sauce (4%) (Sweetened Skimmed Condensed MILK, Glucose Syrup, Caramelised Sugar Syrup, Water, Sugar, Salted Butter (MILK), Modified Maize Starch, Salt, Natural Flavouring), Mixed Nuts(3%) (ALMONDS, HAZELNUTS, PECAN NUTS, PISTACHIOS), Sugar, Beef Gelatine, EGG White Mix (WHEAT Starch, Dried EGG White, Sugar, Modified Starch, Acidity Regulator (Potassium Tartrate, Calcium Lactate, Tartaric Acid, Lactic Acid), Dextrose, Stabiliser (Guar Gum)).

ALLERGENS

FI OUUCE CONTUNIS.			
Celery/Celeriac	No	Mustard	N
Cereals Containing Gluten	Yes	Nuts (Tree)	Ye
Barley	May Contain	Almond nuts	Ye
Oats	May Contain	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	Ye
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	Yes	Pecan nuts	Yes
Fish	No	Pistachio nuts	Yes
Lupin	No	Walnuts	No
Milk	Yes	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	Yes

Sulphur Dioxide and Sulphites No

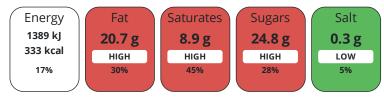
Additional Allergen Information

Produced in a manufacturing site which uses Sulphites, Gluten (from Oats), Gluten (from Barley).

SUPPLEMENTARY INGREDIENT	Palm Oil	Yes		
INFORMATION	Hydrogenated Vegetable Oil/Fat	No		
	GM Protein/DNA	No		
ADDITIVES	Product Contains:			
	Artificial Antioxidants	No	Artificial Flavourings	Yes
	Artificial Colours	No	Artificial Preservatives	Yes
	Artificial Flavour Enhancers	No	Artificial Sweeteners	Yes
DIET SUITABILITY	Vegan Diet	No	Vegetarian Diet	No
JUITABLEITT	Halal Diet	No	Kosher Diet	No

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 333kcal / 1389kJ

Nutrient	per 100g	RI per 100g
Energy (kJ)	1389 kJ	17%
Energy (kcal)	333 kcal	17%
Fat	20.7 g	30%
of which Saturates	8.9 g	45%
of which Mono-unsaturates	8.1 g	
of which Polyunsaturates	2.5 g	
Carbohydrate	32.7 g	13%
of which Sugars	24.8 g	28%
of which Starch	7.8 g	
Fibre	1.1 g	
Protein	3.9 g	8%
Salt	0.3 g	5%
Sodium	100 mg	

VITAMINS AND MINERALS

MINERALS

Nutrient	per 100g	RI per 100g
Vitamin A	136 µg	17%
Vitamin C	0 mg	0%
Folate/Folic Acid	6 µg	3%
Calcium	22 mg	3%
Iron	0.3 mg	2%
Zinc	0.3 mg	3%

SUPPLEMENTARY	Trans Fats per 100 g/ml		0.3 g						
NUTRITIONAL	Fat Percentage in Dry Matter pe	er 100	0 %						
	g/ml								
	Non Milk Extrinsic Sugars per 1	00 g/ml	19.5 g						
HANDLING & STORAGE INFORMATION	Directions For Use To defrost, remove all packaging	g & refriger	ate for 12 l	iours. Once	e defroste	d, keep refr	igerated and use	within 4	days. Do not re-
	freeze.								
	Storage Instructions								
	Store at -18°C								
	Shelf Life from Time of Product	ion	730 Days		Exemp	ot From She	elf Life Labelling		No
ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE	BRCGS Certified				Other	Accreditati	on		
SCHEMES ORIGIN	Product Country of Origin/Place	e of Uni	ted Kingdo	m					
	Provenance		Ū						
	Additional Origin Details								
	N/A								
PRODUCT	Standards Testing								
CHARACTERISTICS	Do you undertake trend analys	is of	No		Is she	f life testin	g undertaken?		No
	microbiological results?								
	Microbiological Standards								
	Organism	Descriptio	on	Frequenc	у	Target	Maximum	Sample	e (g or ml)
	Organism E. Coli (cfu/g or ml)	Descriptio	on	Frequenc Occasiona	-	Target <20	Maximum 100	Sample	e (g or ml)
		Descriptio	on	-	ally	-			e (g or ml)
	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or	Descriptio Absent in		Occasiona	ally ally	<20	100	10	e (g or ml)
	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g			Occasiona	ally ally ally	<20 <10	100 10000	10 10	e (g or ml)
	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g			Occasiona Occasiona Occasiona	ally ally ally ally	<20 <10 <0	100 10000 0	10 10 25	e (g or ml)
	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g		25g	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20	100 10000 0 100	10 10 25 10	e (g or ml)
CONFIGURATION	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml)	Absent in	25g	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
CONFIGURATION	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml)	Absent in	25g	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
CONFIGURATION	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml) Case Configuration	Absent in	25g 25g	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
CONFIGURATION	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml) Case Configuration Total Quantity of Inner Compo	Absent in	25g 25g	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
PRODUCT	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml) Case Configuration Total Quantity of Inner Compose Outer Case	Absent in	25g 25g 1 Units	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml) Case Configuration Total Quantity of Inner Compose Outer Case Is the Outer Case Splittable?	Absent in Absent in nents in	25g 25g 1 Units	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
PRODUCT	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml) Case Configuration Total Quantity of Inner Compor Outer Case Is the Outer Case Splittable? Inner Component	Absent in Absent in nents in	25g 25g 1 Units No	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
PRODUCT	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml) Case Configuration Total Quantity of Inner Compor Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item	Absent in Absent in nents in	25g 25g 1 Units No Yes	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)
PRODUCT	E. Coli (cfu/g or ml) Enterobacteriaceae (cfu/g or ml) Listeria Monocytogenes (cfu/g or ml) Staphylococcus Aureus (cfu/g or ml) Total Viable Count (TVC) (cfu/g or ml) Salmonella (cfu/g or ml) Case Configuration Total Quantity of Inner Compor Outer Case Is the Outer Case Splittable? Inner Component Variable Weight Consumer Item Net Drained Weight	Absent in Absent in nents in	25g 25g 1 Units No Yes	Occasiona Occasiona Occasiona Occasiona	ally ally ally ally ally ally	<20 <10 <0 <20 <1000 <0	100 10000 0 100 1000000 0	10 10 25 10 10	e (g or ml)

PRODUCT	Inner Compon	ent							
DIMENSIONS	Inner Compon	ent Depth	0 mm						
	Inner Compon	Inner Component Width		m					
	Inner Compor	Inner Component Height		ו					
	Outer Case								
	Outer Case De	pth	300 m	m					
	Outer Case Wi	dth	295 m	m					
	Outer Case He	ight	90 mn	ı					
PALLET INFORMATION	Quantity of Ca	Quantity of Cases Per Pallet Layer		ses	Pallet Height		1.5 MTR		
		Quantity of Layers Per Pallet		ers	Pallet Gross Wei	ght	316.8 kg		
	Quantity of Ca	ises Per Pallet	180 Ca	ases					
PACKAGING	Inner Compon	ent Packaging							
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite	
	Box	Paper/Cardboard		85 g	- %				
	Outer Case Pa	ckaging							
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite	
	Case	Paper/Cardboard		175 g	- %				
	Transport Pac	kaging							
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite	
	Other	Plastic		275 g	- %		Yes		
	Other	Paper/Cardboard		500 g	- %		Yes		
OTHER	Intrastat/Tario	: Code	0						
	_								
	Manufacturer	Comments							
		Comments er quantities are for a single	e layer of	product . F	Providing that a total mi	inimum of 144	cases to a maxi	mum 180 cases	
	Minimum ord				Providing that a total mi	inimum of 144	cases to a maxi	mum 180 cases	
CONTACT	Minimum ord	er quantities are for a single			Providing that a total mi Technical Conta		cases to a maxii	mum 180 cases	
CONTACT	Minimum ord	er quantities are for a single ne pallet can consist of mixe					cases to a maxi	num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal	er quantities are for a single ne pallet can consist of mixe			Technical Conta Claire Dawson Technical Directo	ct		num 180 cases	
	Minimum orde are ordered th Address Chantilly Patis:	er quantities are for a single ne pallet can consist of mixe serie			Technical Conta Claire Dawson	ct		num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton Paignton	er quantities are for a single ne pallet can consist of mixe serie			Technical Conta Claire Dawson Technical Directo	c† or Ilypatisserie.co		num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton Paignton TQ4 7QR	er quantities are for a single ne pallet can consist of mixe serie			Technical Conta Claire Dawson Technical Directo cdawson@chanti	c† or Ilypatisserie.co		num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton Paignton	er quantities are for a single ne pallet can consist of mixe serie			Technical Conta Claire Dawson Technical Directo cdawson@chanti	c† or Ilypatisserie.co		num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton Paignton TQ4 7QR	er quantities are for a single ne pallet can consist of mixe serie berton Industrial Estate			Technical Conta Claire Dawson Technical Directo cdawson@chanti	c† or Ilypatisserie.co		num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton Paignton TQ4 7QR England	er quantities are for a single ne pallet can consist of mixe serie berton Industrial Estate 03 663434			Technical Conta Claire Dawson Technical Directo cdawson@chanti	c† or Ilypatisserie.co 03663434		num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton Paignton TQ4 7QR England <u>P: (Phone)</u> 0180 Comploints Co	er quantities are for a single ne pallet can consist of mixe serie berton Industrial Estate 03 663434			Technical Conta Claire Dawson Technical Directo cdawson@chanti <u>P: (Phone</u>) +44180 Commercial Cor Andrew Hart	ct or Ilypatisserie.co 03663434	.uk	num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton TQ4 7QR England <u>P: (Phone)</u> 0180 Comploints Co Claire Dawson Technical Dire	er quantities are for a single ne pallet can consist of mixe serie berton Industrial Estate 03 663434 ontact			Technical Conta Claire Dawson Technical Directo cdawson@chanti <u>P: (Phone)</u> +44180 Commercial Cor Andrew Hart Business Develop	ct or Ilypatisserie.co 03663434 htact	.uk	num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton TQ4 7QR England <u>P: (Phone)</u> 0180 Comploints Co Claire Dawson Technical Dire	er quantities are for a single ne pallet can consist of mixe serie berton Industrial Estate 03 663434			Technical Conta Claire Dawson Technical Directo cdawson@chanti <u>P: (Phone</u>) +44180 Commercial Cor Andrew Hart	ct or Ilypatisserie.co 03663434 htact	.uk	num 180 cases	
	Minimum orde are ordered th Address Chantilly Patiss Aspen Way Yal Aspen Way Paignton TQ4 7QR England <u>P: (Phone)</u> 0180 Comploints Co Claire Dawson Technical Dire	er quantities are for a single ne pallet can consist of mixe serie berton Industrial Estate 03 663434 ontact ctor ntillypatisserie.co.uk			Technical Conta Claire Dawson Technical Directo cdawson@chanti <u>P: (Phone)</u> +44180 Commercial Cor Andrew Hart Business Develop	ct or Ilypatisserie.co 03663434 ntact ntact oment Manager atisserie.co.uk	.uk	num 180 cases	

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