



Company Information

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	Sales Support Executive- Justino Taraborelli Technical - Dawn Salisbury Emergency Contact: Mr. Chris Bliss: MD: 07768 594109

Product Information

Description	A handmade shortcake layered with caramel fudgice and topped with chocolate flavour coating
Appearance	Rectangular with shortbread base topped caramel fudge and choc flavour coating.
Colour	Light brown base with golden brown middle and dark brown top.
Taste	Sweet caramel
Smell	Sweet caramel
Texture	Chewy and crumbly
Size	115mm x 21mm x 40mm
Weight	97 grams (approx)



RECEIVED

Thomas Ridley QC Dept.
4:34 pm, 20 Nov 2019

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



Ingredient Declaration

Caramel Fudgice (35%) (Sugar, Vegetable Fat And Oil (Palm, Rapeseed), Glucose Syrup, Water, Skimmed **MILK** Powder, Emulsifiers (Mono And Diglycerides Of Fatty Acids, Sorbitan Tristearate), Flavouring, Salt, Colour (Caramel), Preservative (Potassium Sorbate)), Fortified **WHEAT** Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine), Margarine (Vegetable Fats & Oils (Palm, Rapeseed), Water, Salt, Colour (Natural Carotenes)), Chocolate Flavour Coating (14%) (Vegetable Fat (Palm), Cocoa Powder, **WHEY** Powder. Emulsifier (**SOYA** Lecithin)) **MILK**, Sugar, Ground Rice

Other Label Information

Store in cool, constant ambient conditions
 Allergy Advice: for allergens see ingredients in **BOLD**. May contain traces of **NUTS**
 No hydrogenated Oils and Fats used
 Suitable for Vegetarians

Microbiological Information

The values given are those expected under ideal stated storage conditions. Microbial contamination is not expected to be supported in the high sugar, low moisture environment

Aspect	Target (cfu/g)	Acceptable (cfu/g)
% ERH	77.50%	77.50%
TVC	<1 000	<10,000
Yeast & Mould	<10 000	<100 000



Packaging Information - Primary

Film	Food grade printed polypropylene film
Weight	30 microns
Sealing method	Heat Sealed/Flow wrap

Product Information

Printed film wrapping with Company name, logo, address, telephone number, product name, description, ingredients listing, nutritional data, barcode, allergen information, storage instructions, BB date and batch number.
EAN 13 5034179003093

Storage

Cases to be stored at ambient temperatures, off the floor and away from direct heat and light. Cool, dry conditions must be maintained. Avoid wide variation in temperature exposure.

Shelf Life

The product has a shelf life of 17 weeks from the date of manufacture, see best before date on the pack, if product remains sealed and under the recommended storage conditions. Maintain strict rotation at all times.

Dietary Information

Nutritional (Values by Nutricalc)

Typical values	per 100g
Energy (kcal):	469
Energy (kJ):	1966
Fat (g):	24g
of which Saturates (g):	9.1g
Carbohydrate (g):	60g
of which Sugars (g):	40g
Protein (g):	3.0g
Salt equivalent (g):	0.21g

Suitability - the product is suitable for:

Ovo-lacto Vegetarians	YES
Vegans	NO
Coeliacs	NO
Lactose Intolerants	NO
Diabetics	NO
Kosher	NO
Halal	NO



Allergens - The product contains:

Gluten	YES
Crustaceans	NO
Eggs	NO
Fish	NO
Peanuts	NO
Soya (derivatives)	YES
Milk	YES
Other Nuts	NO
Celery	NO
Mustard	NO
Sesame Seeds	NO
Sulphur Dioxide	NO
Lupin	NO
Molluscs	NO

NOTE

Nuts and Eggs are maintained on site and traces may be present in some ingredients as part of the supplier process