#### PRODUCT SPECIFICATION

CHANTILLY PATISSERIE 4 STREAMSIDE COURT ASPEN WAY PAIGNTON DEVON TQ4 7QR

product title:-

INDIVIDUAL CHOCOLATE & AMARETTO SEMIFREDDO 1 x 16 Portions

Date 19/11/19 Issue no.1 Review: 11/23

## product description:

Duo of Belgian chocolate and Amaretto mousses, decorated with chocolate honeycombs and chocolate shavings.

supplier code: 03-16-007-9981

#### Ingredients (in descending order):

Chocolate Mousse Non-Dairy Whip [Water, Partially Inverted Sugar Syrup, Palm Kernel Oil, Palm Oil,

Emulsifiers: E481 (Sodium Stearoyl-2-Lactylate), E435 (Polysorbate 60), E475 (Polyglycerol Esters of Fatty Acids); E322 (Soya Lecithin); Flavouring, Stabilisers: E464 (Hydroxypropyl Methyl Cellulose), E415 (Xanthan Gum); Salt, Acidity Regulators: E450 (Disodium Phosphate), E331 (Sodium Citrate); Colour: E160bi (Annatto Bixin), E100 (Curcumin), E150a (Plain Caramel)], Dark Chocolate [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: E322 (Soya Lecithin); Natural Vanilla Flavouring],

Soya Milk.

Amaretto Mousse Non-Dairy Whip [Water, Partially Inverted Sugar Syrup, Palm Kernel Oil, Palm Oil,

Emulsifiers: E481 (Sodium Stearoyl-2-Lactylate), E435 (Polysorbate 60), E475 (Polyglycerol Esters of Fatty Acids); E322 (Soya Lecithin); Flavouring, Stabilisers: E464 (Hydroxypropyl Methyl Cellulose), E415 (Xanthan Gum); Salt, Acidity Regulators: E450 (Disodium Phosphate), E331 (Sodium Citrate); Colour: E160bi (Annatto Bixin),

E100 (Curcumin), E150a (Plain Caramel)], Amaretto Liqueur, Sugar

Chocolate Sponge Wheat Flour, Sugar, Eggs, Water, Glucose Powder, Invert Sugar, Cocoa

Powder, Stabiliser: Sorbitol; Milk Proteins, Pea Flour, Potato Starch,

Raising Agent: E450 (Diphosphates), E500 (Sodium Carbonates); Roasted



# Thomas Ridley QC Dept. 9:11 am, 7 Feb 2023

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.

Barley Malt Flour, Emulsifier: E471 (Mono & Diglycerides of Fatty Acids,

Preservative: E282 (Calcium Propionate); Salt

Dark Chocolate Shavings Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: E322 (Soya Lecithin); Natural Vanilla

Flavouring

Chocolate Honeycombs Sugar, Skimmed Milk Powder, Cocoa Butter, Glucose Syrup,

Barley Malt Extract, Palm Oil, Cocoa Mass, Lactose, Whey Powder, Milk Fat, Wheat Flour, Emulsifiers: E322 (Soya Lecithin), E492 (Sorbitan Tristearate); Raising Agents: E341 (Calcium Phosphate), E500 (Sodium Carbonate), E501 (Potassium Carbonate), Glazing Agent: E440 (Pectin);

Salt, Natural Vanilla Extract

Cocoa Powder

#### **Ingredient Declaration**

Non-Dairy Cream (43%) (Water, Partially Inverted Sugar Syrup, Palm Kernel Oil, Palm Oil, Emulsifiers (Sodium Stearoyl-2-Lactylate, Polysorbate 60, Polyglycerol Esters of Fatty Acids, SOYA Lecithin), Flavouring, Stabilisers (Hydroxypropyl Methyl Cellulose, Xanthan Gum), Salt, Acidity Regulators (Diphosphates, Sodium Citrate), Colour (Annatto Bixin, Curcumin, Plain Caramel), Chocolate Sponge (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, EGG, Water, Glucose Powder, Invert Sugar, Cocoa Powder, Stabiliser (Sorbitol), MILK Proteins, Pea Flour, Potato Starch, Raising Agent (Diphosphates, Sodium Carbonates), BARLEY Malt Flour, Emulsifier (Mono & Diglycerides of Fatty Acids), Preservative (Calcium Propionate), Salt), Dark Chocolate (10%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring), SOYA Milk, Water, Dark Chocolate Shavings (5%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring), Amaretto Liqueur (4%), Chocolate Honeycombs (4%) (Sugar, Skimmed MILK Powder, Cocoa Butter, Glucose Syrup, BARLEY Malt Extract, Palm Oil, Cocoa Mass, Lactose (MILK), Whey Powder (MILK), MILK Fat, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Emulsifiers (SOYA Lecithin, Sorbitan Tristearate), Raising Agents (Calcium Phosphate, Sodium Carbonate, Potassium Carbonate), Glazing Agent (Pectin), Salt, Natural Vanilla Extract), Sugar, Cocoa Powder.

## **Nutritional Information per 100g**

(Calculated)

Energy kcal = 323kJ = 1345Protein = 2.9g Fat = 21.7g of which saturates = 18.4g Carbohydrate = 28.7g of which sugars = 24.4g Fibre = 1.1g Salt = 0.2g

Microbiological standards:	Target	Reject
TVC	<1000	>1000000
Enterobacteriaceae	<10	>10000
E.Coli	<10	>100
Staphylococcus Aureus	<10	>100
Salmonella	Absent in 25g	
Listeria	Absent in 25g	

Metal Detection 2.5mm Ferrous

3.0mm Non-Ferrous 3.5mm Stainless Steel

Storage Instructions: Store at -18°C

To defrost remove the required number of portions from the freezer. Allow product to rest for 5 minutes before consuming. Consume

immediately. Do not re-freeze.

**Shelf-life from production:** 24 months

## **Palllet Configuration**

Units in case 16
Cases per layer 9
Layers per pallet 17
Cases per pallet 153

## **Genetically Modified Ingredients**

Acting on information given to us by our suppliers we can confirm that all products manufactured by Chantilly Patisserie are made using ingredients which conform to current labelling legislation.

# Authorised by:

# Technical

Claire Dawson

**Technical Director**