

**PRODUCT SPECIFICATION**

**CHANTILLY PATISSERIE  
 4 STREAMSIDE COURT  
 ASPEN WAY  
 PAIGNTON  
 DEVON**

product title:-

**Rhubarb & Custard Crumble Tart  
 Pre-Cut 1 x 14 Portions**

**TQ4 7QR** Date: 19/12/22  
 Issue 2  
 Next Review date: 12/23

**Product Description:**

Sweet pastry filled with tangy rhubarb and custard, topped with vanilla sponge and oatly crumble, sugar dusted.

**Supplier Code: 02-14-003-8793 (Pre-cut)**

**Ingredients in descending order of weight**

Rhubarb Mix	Rhubarb, Water, Sugar, Dextrose, Modified Maize Starch, Acidity Regulator E330 (Citric Acid), Preservative, E202 (Potassium Sorbate)
Pastry Case	Wheat Flour, Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt, Emulsifier E471 (Mono & Di-glycerides of Fatty Acids), Flavouring, Colouring E160bi (Annatto Bixin), E100 (Curcumin)), Sugar, Egg
Clean Label Custard	Water, Sugar, Modified Potato Starch, Whey Powder, Dextrose, Palm Oil, Glucose Syrup, Thickener E404 (Calcium Alginate), E450 (Diphosphates), E461 (Methyl Cellulose), E339 (Sodium Phosphates), Natural Flavouring, Natural Colouring (Carrot, Curcuma, Paprika), Salt
Vanilla Satin Sponge	Whole Egg, Vanilla Satin Sponge Concentrate (Wheat Flour, Sugar, Modified Maize Starch, Whey Powder, Raising Agents E501 (Potassium Carbonate), E450 (Diphosphates), Emulsifier (Glucose Syrup Solids, Emulsifiers E472b (Lactic Acid Esters of Mono & Diglycerides of Fatty Acids, E471 (Mono & Di-glycerides of Fatty Acids), E477 (Propane-1,2-diol Esters of Fatty Acids), Skimmed Milk Powder, Stabiliser E450 (Diphosphates)), Salt, Flavouring), Sugar, Wheat Flour, Rapeseed Oil, Water
Oat Crumble	Wheat Flour, Margarine (Vegetable Oil (Palm, Rapeseed Oil), Water, Salt, Emulsifier E475 (Mono & Di-glycerides of Fatty Acids), Flavouring, Colours E160b (Annatto), E100 (Curcumin)), Oats, Demerara Sugar
Dusting Sugar	Dextrose, Cornflour, Palm Oil

**Ingredient Declaration**

Rhubarb Mix (Rhubarb (20%), Water, Sugar, Dextrose, Modified Maize Starch, Acidity Regulator (Citric Acid), Preservative (Potassium Sorbate)), Pastry Case (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt, Emulsifier (Mono & Di-glycerides of Fatty Acids), Flavouring, Colouring (Annatto Bixin, Curcumin)), Sugar, **EGG**), Custard (14%) (Water, Sugar, Modified Potato Starch, Whey Powder (**MILK**), Dextrose, Palm Oil, Glucose Syrup, Thickener (Calcium Alginate, Diphosphates, Methyl Cellulose, Sodium Phosphates), Natural Flavouring, Natural Colouring (Carrot, Curcuma, Paprika), Salt), Vanilla Sponge (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, **EGG**, Rapeseed Oil, Water, Modified Maize Starch, Whey Powder (**MILK**), Raising Agents (Potassium Carbonate, Diphosphates), Dried Glucose Syrup, Emulsifiers (Lactic Acid Esters of Mono & Diglycerides of Fatty Acids, Mono & Diglycerides of Fatty Acids, Propylene Glycol), Skimmed **MILK** Powder, Stabiliser (Diphosphates), Salt, Natural Flavouring), Oat Crumble (12%) (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt, Emulsifier (Mono & Di-glyceride of Fatty Acids), Flavouring, Colouring (Annatto Bixin, Curcumin)), **OATS**, Demerara Sugar), Dusting Sugar (Dextrose, Cornflour, Palm Oil).

## Nutritional Information per 100g

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Energy kcal = 286  
kJ = 1199  
Protein = 3.6g  
Fat = 12.9g  
of which saturates = 4.9g  
Carbohydrate = 39.0g  
of which sugars = 18.8g  
Dietary Fibre = 1.3g  
Salt = 0.3g

## Microbiological Standards

	<b>TARGET</b>	<b>REJECT</b>
TVC	<1000	>100000
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 or below  
**Defrost Instructions:** To defrost: Remove all packaging & refrigerate for 12 hours.  
Once defrosted keep refrigerated and use within 4 days.  
Do not re-freeze.

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

## Pallet Configuration

Units in case	1
Cases per layer	12
Layers per pallet	15
Cases per pallet	180

## 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 labeling legislation.

**Authorised by:**

**Technical**

Claire Dawson

**Technical Director**

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