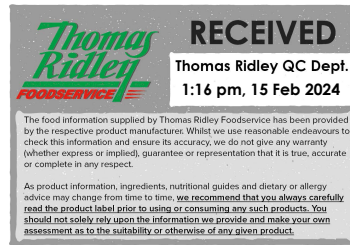


Changed Feb 13, 2024 15:51

Reviewed Feb 13, 2024 15:51

Erudus ID b7d95972ba084eb09ca0b4f8f5b3df1d

Version 3.0



**RECEIVED**  
Thomas Ridley QC Dept.  
1:16 pm, 15 Feb 2024

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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.



08608

# Plum & Almond Frangipan Tart

Plum & Almond Frangipan Tart

## PRODUCT DESCRIPTION

Sweet pastry case with juicy plums and fine frangipan, slow baked and glazed.

Brand	Chantilly Patisserie
Manufacturer Product Code	01-16-003-6003
Product Type	Food
Product Category	Desserts
Storage Type	Frozen
Erudus ID	b7d95972ba084eb09ca0b4f8f5b3df1d
Specification Type	Bakery Products



Outer Case GTIN 5060076946003



## INGREDIENTS

### Ingredient Declaration

Almond Flavour Sponge (31%) (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Whole **EGG**, Palm & Rapeseed Oil, Water, Modified Maize Starch, Whey Powder (**MILK**), Raising Agents (Potassium Carbonates, Diphosphates), 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, Stabiliser (Diphosphates), Salt, Natural Vanilla Flavour, Almond Flavour (Water, Flavours, Stabiliser (Arabic Gum, Propane-1,2-diol Esters of Fatty Acids), Thickener (Xanthan Gum), Citric Acid, Preservative (Potassium Sorbate), Colour (Caramel))), Pastry (28%) (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Non-Hydrogenated Palm & Rapeseed Oil, Water, Salt, Emulsifier (Polyglycerol Esters of Fatty Acids), Colours (Annatto Bixin, Curcumin), Flavouring), Sugar, **EGG**), Plums (17%), Plum & Raspberry Jam (14%) (Glucose Syrup, Liquid Sugar, Plum. Raspberry Puree Concentrate, Gelling Agent (Pectin), Water, Acidity Regulator (Citric Acid, Sodium Citrate), Colour (Anthocyanin), Preservative (Potassium Sorbate), Natural Flavour), Apricot Glaze (Water, Sugar, Glucose Syrup, Apricot Puree, Gelling Agents (Pectin, Carrageenan, Xanthan Gum), Citric Acid, Acidity Regulator (Sodium Citrate, Calcium Phosphates), Apricot Flavour, Preservative (Potassium Sorbate), Colour (Paprika Extract)), Flaked **ALMONDS** (2%).

## ALLERGENS

Product Contains:

Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	May Contain
Oats	May Contain
Rye	No
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No

Mustard	No
Nuts (Tree)	Yes
Almond nuts	Yes
Brazil nuts	No
Cashew nuts	No
Hazelnuts	May Contain
Macadamia (Queensland) nuts	No
Pecan nuts	May Contain
Pistachio nuts	May Contain
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	May Contain
Sulphur Dioxide and Sulphites	No

Risk Source:

### Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in CAPITALS. Produced in a manufacturing site which uses Soya, Sulphites, Gluten (from Oats), Gluten (from Barley). This product contains Nuts.

#### SUPPLEMENTARY INGREDIENT INFORMATION

<b>Palm Oil</b>	Yes
<b>Hydrogenated Vegetable Oil/Fat</b>	No
<b>GM Protein/DNA</b>	No

#### ADDITIVES

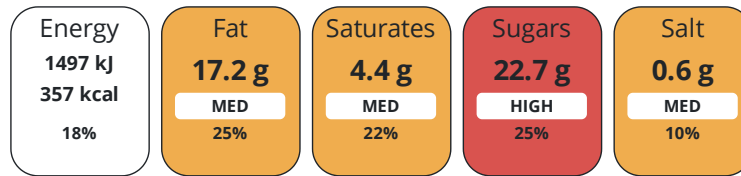
*Product Contains:*

<b>Artificial Antioxidants</b>	No	<b>Artificial Flavourings</b>	Yes
<b>Artificial Colours</b>	No	<b>Artificial Preservatives</b>	Yes
<b>Artificial Flavour Enhancers</b>	No	<b>Artificial Sweeteners</b>	No
<b>Vegan Diet</b>	No	<b>Vegetarian Diet</b>	Suitable for
<b>Halal Diet</b>	No	<b>Kosher Diet</b>	No

#### DIET SUITABILITY

#### NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 357kcal / 1497kJ

Nutrient	per 100g	RI per 100g
<b>Energy (kJ)</b>	1497 kJ	18%
<b>Energy (kcal)</b>	357 kcal	18%
<b>Fat</b>	17.2 g	25%
of which Saturates	4.4 g	22%
of which Mono-unsaturates	8 g	
of which Polyunsaturates	3.7 g	
<b>Carbohydrate</b>	46.4 g	18%
of which Sugars	22.7 g	25%
of which Starch	23.7 g	
<b>Fibre</b>	1.6 g	
<b>Protein</b>	4.3 g	9%
<b>Salt</b>	0.6 g	10%
<b>Sodium</b>	200 mg	

#### VITAMINS AND MINERALS

Nutrient	per 100g	RI per 100g
<b>Vitamin A</b>	70 µg	9%
<b>Vitamin C</b>	1 mg	1%
<b>Folate/Folic Acid</b>	5 µg	3%
<b>Calcium</b>	12 mg	2%
<b>Iron</b>	0.3 mg	2%
<b>Zinc</b>	0.2 mg	2%

SUPPLEMENTARY  
NUTRITIONAL  
INFORMATION

<b>Cholesterol per 100 g/ml (UK/FR)</b>	0.02 g
<b>Trans Fats per 100 g/ml</b>	0 g
<b>Fat Percentage in Dry Matter per 100 g/ml</b>	0 %
<b>Non Milk Extrinsic Sugars per 100 g/ml</b>	18.5 g

HFSS (HIGH IN  
FAT, SALT AND  
SUGAR)  
HANDLING &  
STORAGE  
INFORMATION

**HFSS Status** Yes

**Directions For Use**

To defrost remove all packaging & refrigerate for 12 hours. Once defrosted, keep refrigerated and use within 4 days. Do not re-freeze.

**Storage Instructions**

Store at -18°C.

**Shelf Life from Time of Production** 730 Days **Exempt From Shelf Life Labelling** No

ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES



**Other Accreditation**

None

ORIGIN

**Product Country of Origin/Place of** United Kingdom

**Provenance**

**Additional Origin Details**

N/A

PRODUCT  
CHARACTERISTICS

Standards Testing

**Do you undertake trend analysis of microbiological results?** No **Is shelf life testing undertaken?** No

**Microbiological Standards**

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
E. Coli (cfu/g or ml)		Occasionally	<10	100	10
Enterobacteriaceae (cfu/g or ml)		Occasionally	<10	10000	10
Listeria Monocytogenes (cfu/g or ml)	Absent in 25g	Occasionally	<0	0	25
Staphylococcus Aureus (cfu/g or ml)		Occasionally	<20	100	10
Total Viable Count (TVC) (cfu/g or ml)		Occasionally	<1000	100000	10
Salmonella (cfu/g or ml)	Absent in 25g	Occasionally	<0	0	25

CONFIGURATION

Case Configuration Inner Pack Configuration

**Total Quantity of Inner Components in** 1 Units

**Outer Case**

**Is the Outer Case Splittable?** No

PRODUCT WEIGHTS

Inner Component	
<b>Variable Weight Consumer Item</b>	Yes
<b>Net Drained Weight</b>	0 g
Outer Case	
<b>Outer Case Gross Weight</b>	1.76 kg
<b>Outer Case Net Weight</b>	1.5 kg

PRODUCT DIMENSIONS

Inner Component	
<b>Inner Component Depth</b>	270 mm
<b>Inner Component Width</b>	270 mm
<b>Inner Component Height</b>	35 mm
Outer Case	
<b>Outer Case Depth</b>	300 mm
<b>Outer Case Width</b>	295 mm
<b>Outer Case Height</b>	90 mm

PALLET INFORMATION

<b>Quantity of Cases Per Pallet Layer</b>	12 Cases	<b>Pallet Height</b>	1.5 MTR
<b>Quantity of Layers Per Pallet</b>	15 Layers	<b>Pallet Gross Weight</b>	317 kg
<b>Quantity of Cases Per Pallet</b>	180 Cases		

PACKAGING

Inner Component Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Box	Paper/Cardboard	85 g	- %			
Outer Case Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	175 g	- %			
Transport Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	275 g	- %		Yes	
Other	Paper/Cardboard	500 g	- %		Yes	

OTHER INFORMATION

<b>Intrastat/Taric Code</b>	0
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**Manufacturer Comments**

Minimum order quantities are for a single layer of product . Providing that a total minimum of 144 cases to a maximum 180 cases are ordered the pallet can consist of mixed products.

CONTACT  
INFORMATION

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