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Erudus ID 9374d0eb967d440b872532491868f50c

Version 2.0





# Jaffa Chocolate Mountain Cake Pre-Cut 1 x 14 Portions

Jaffa Chocolate Mountain Cake 1x1700g

#### PRODUCT DESCRIPTION

Moist layers of chocolate and vanilla sponges smothered with dark chocolate orange truffle, topped with a mountainous creation of Jaffa cakes and sponge flooded with truffle.

Brand	Chantilly Patisserie
Manufacturer Product Code	02-14-001-8977
Product Type	Food
Product Category	Desserts
Storage Type	Frozen
Erudus ID	9374d0eb967d440b872532491868f50c
Specification Type	Bakery Products



Outer Case GTIN 5060076948977











INGREDIENTS

#### **Ingredient Declaration**

Cream (MILK) (28%), Vanilla Sponge (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Whole EGG, Rapeseed Oil, Water, Modified Maize Starch, Whey Powder (MILK), Raising Agents (Potassium Carbonate, 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 Flavouring), Chocolate Sponge (Sugar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole EGG, Rapeseed Oil, Water, Modified Maize Starch, Fat Reduced Cocoa Powder, Whey Powder (MILK), Raising Agents (Diphosphates, Potassium Carbonates), Salt, Natural Flavouring), Dark Chocolate (9%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring), Jaffa Cakes (8%) (Glucose-Fructose Syrup, Dark Chocolate (Sugar, Cocoa Mass, Vegetable Fats (Palm, Sal and/or Shea), Butter Oil (MILK), Cocoa Butter, Emulsifiers (SOYA Lecithin, Polyglycerol Polyricinoleate), Natural Flavouring), Sugar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole EGG, Water, Dextrose, Concentrated Orange Juice, Glucose, Vegetable Oils (Sunflower, Palm), Humectant (Glycerine), Gelling Agent (Pectin), Acid (Citric Acid), Raising Agents (Ammonium Carbonates, Diphosphates, Sodium Carbonates), Dried Whole EGG, Acidity Regulator (Sodium Citrates), Natural Orange Flavouring, Colour (Curcumin), Emulsifier (SOYA Lecithin)), Water, Orange Marmalade (5%) (Sugar Syrup, Glucose Syrup, Oranges, Orange Peel, Sugar, Gelling Agent (Pectin), Acidity Regulators (Citric Acid, Sodium Citrates)), Chocolate Roulade Sponge (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), EGG, Sugar, Glucose-Fructose Syrup, Stabilisers (Glycerol, Sorbitol), Flavouring, Cocoa Powder, Sunflower Oil, Skimmed MILK Powder, Salt, Emulsifiers (SOYA Lecithin, Mono & Di-glycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids), Raising Agents (Diphosphates, Sodium Carbonates)), Dark Chocolate Shavings (Sugar, Cocoa Mass, Cocoa Butter, Butter Oil (MILK), Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring), Orange Juice (2%), Sugar, Beef Gelatine, Dried Glucose Syrup, Modified Potato Starch, Cocoa Powder, Orange Flavouring (Sugar, Glucose Syrup, Water, Glucose-Fructose Syrup, Acid (Citric Acid), Orange Juice Concentrate, Modified Maize Starch, Gelling Agent (Pectin), Fruit & Vegetable Concentrates (Safflower, Lemon)), Orange Zest, Dried **EGG** Yolk, Acidity Regulator (Diphosphates), Salt.

**Product Contains:** 

rioduct 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)	May Contain
Almond nuts	May Contain
Brazil nuts	No
Cashew nuts	No
Hazelnuts	May Contain
Macadamia (Queensland) nuts	No
Pecan nuts	May Contain
Pecan nuts Pistachio nuts	May Contain May Contain
Pistachio nuts	May Contain
Pistachio nuts Walnuts	May Contain No
Pistachio nuts Walnuts Peanuts	May Contain No No

Risk Source:

SUPPLEMENTARY INGREDIENT INFORMATION Palm OilYesHydrogenated Vegetable Oil/FatNoGM Protein/DNANo

ADDITIVES

Product Contains:

Troduct Contains.		
Artificial Antioxidants	No	
Artificial Colours	No	
Artificial Flavour Enhancers	No	
Vegan Diet	No	
Halal Diet	No	

Energy

1447 kJ

347 kcal

17%

Artificial Flavourings	No
Artificial Preservatives	No
Artificial Sweeteners	No
Vegetarian Diet	No
Kosher Diet	No

NUTRITIONAL INFORMATION

SUITABILITY

DIET

Fat

20.6 g

HIGH
29%

Saturates
9.8 g
HIGH
49%

Each 100g/ml portion contains:

Sugars

26.2 g

HIGH
29%

Salt

0.3 g

Low
5%

of your reference intake.

Typical values per 100g/ml : Energy 347kcal / 1447kJ

Nutrient	per 100g	RI per 100g
Energy (kJ)	1447 kJ	17%
Energy (kcal)	347 kcal	17%
Fat	20.6 g	29%
of which Saturates	9.8 g	49%
of which Mono-unsaturates	7.6 g	
of which Polyunsaturates	2.1 g	
Carbohydrate	36.3 g	14%
of which Sugars	26.2 g	29%
of which Starch	9.4 g	
Fibre	1.3 g	
Protein	3.9 g	8%
Salt	0.3 g	5%
Sodium	100 mg	

#### VITAMINS AND MINERALS

Nutrient	per 100g	RI per 100g
Vitamin A	186 µg	23%
Vitamin C	2 mg	3%
Folate/Folic Acid	8 µg	4%
Calcium	37 mg	5%
Iron	0.6 mg	4%
Zinc	0.4 mg	4%

SUPPLEMENTARY NUTRITIONAL INFORMATION

Cholesterol per 100 g/ml (UK/FR) 0.06 g Trans Fats per 100 g/ml  $0.4\,\mathrm{g}$ 

HANDLING & STORAGE INFORMATION

#### **Directions For Use**

To defrost, remove all packaging & refrigerate for 12 hours for the whole gateau or for 2-3 hours per portion. 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/ **BRCGS Certified** Other Accreditation

CERTIFICATIONS/ ASSURANCE SCHEMES ORIGIN

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

**Provenance** 

**Additional Origin Details** 

Ingredients sourced from the UK and EU.

PRODUCT CHARACTERISTICS Standards Testing

Do you undertake trend analysis of No microbiological results?

Is shelf life testing undertaken? No

CONFIGURATION	Case Configuration	on		Inner Pack Config	guration		
	Total Quantity of	Inner Components in	1 Units				
	Outer Case						
	Is the Outer Case	Splittable?	No				
PRODUCT	Inner Component						
WEIGHTS	Variable Weight C	onsumer Item	No				
	Inner Component	Weight	1700 g				
	Net Drained Weig	ht	0 g				
	Outer Case						
	Outer Case Gross	Weight	1.94 kg				
	Outer Case Net W	eight	1.7 kg				
PRODUCT	Inner Component						
DIMENSIONS	Inner Component	Depth	250 mm				
	Inner Component	Width	250 mm				
	Inner Component	Height	80 mm				
	Outer Case						
	Outer Case Depth		300 mm				
	Outer Case Width		295 mm				
	Outer Case Height	:	90 mm				
PALLET INFORMATION	Quantity of Cases	Per Pallet Layer	12 Cases	Pallet Height		1.5	5 MTR
INFORMATION	Quantity of Layers	s Per Pallet	15 Layers	Pallet Gross Weig	sht	34	9.2 kg
	Quantity of Cases	Per Pallet	180 Cases				
PACKAGING	Inner Component	Packaging					
	Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Вох	Paper/Cardboard	70 g	- %			
	Outer Case Packa	aina					

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Box	Paper/Cardboard	70 g	- %			

# Outer Case Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	170 g	- %			

# Transport Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	275 g	- %		Yes	
Other	Paper/Cardboard	500 g	- %		Yes	

## OTHER INFORMATION

Intrastat/Taric Code	0

## **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.

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