

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

Product title:

Individual Bread & Butter Pudding
Chantilly
1 x 12

Date 26/01/21
Issue no.9
Next Review Date: 01/23

Product description:

Traditional bread and butter pudding layered with sultanas and spices, baked with egg custard.

Supplier code: 03-12-005-3538

Ingredients listed in descending order of weight

Spiced Royale Mix Milk, Whipping Cream, Sugar, Egg, Mixed Spice

Baguette Wheat Flour, Water, Yeast, Salt, Palm Fat, Flour Treatment Agent:
E300 (Ascorbic Acid)

Sultanas

Butter

Dusting Sugar Dextrose, Cornflour, Palm Oil

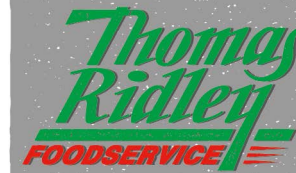
Ingredient Declaration

MILK, Bread (30%) (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Yeast, Salt, Palm Fat, Flour Treatment Agent (Ascorbic Acid)), Cream (**MILK**) (11%), Sugar, Sultanas, **EGG**, Butter (**MILK**) (1%), Dusting Sugar (Dextrose, Cornflour, Palm Oil), Mixed Spice.

Nutritional Information per 100g

(Calculated)

Energy kcal = 278
kJ = 1162



RECEIVED

Thomas Ridley QC Dept.
10:52 am, 21 Sep 2022

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.

Protein = 4.5g
Fat = 13.7g
of which saturates = 7.8g
Carbohydrate = 33.6g
of which sugars = 20.9g
Fibre = 0.8g
Salt = 0.4g

Microbiological Standards

| | TARGET | REJECT |
|-----------------------|---------------|---------|
| TVC | <1000 | >100000 |
| Enterobacteriaceae | <10 | >10000 |
| E.coli | <10 | >100 |
| Staphylococcus aureus | <10 | >100 |
| Salmonella | Absent in 25g | |
| Listeria | Absent in 25g | |

Metal Detection 7.5mm Ferrous

Storage Instructions: Store at -18°C

Shelf-life from production 24 months

Defrost Instructions To Serve Hot: Remove foil packaging. Heat in a microwave on full power for approximately 3 - 3½ minutes (800W oven)

Pallet Configuration

| | |
|-------------------|-----|
| Units in case | 12 |
| 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

Commercial

Charles Rushworth

Technical Director

Commercial Director

| COMPONENT | PRESENT IN THE PRODUCT | PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE | PRESENT IN THE SAME MANUFACTURING PLANT |
|---|-------------------------------|--|--|
| PRODUCT: INDIVIDUAL BREAD & BUTTER PUDDING | | | |
| Cereals containing gluten and products thereof | √ | √ | √ |
| Crustaceans and products thereof | x | x | x |
| Fish and products thereof | x | x | x |
| Eggs and products thereof | √ | √ | √ |
| Milk and dairy products (including lactose) | √ | √ | √ |
| Nuts and nut products | x | √ | √ |
| Peanuts and products thereof | x | x | x |
| Soybeans and products thereof | x | √ | √ |
| Sesame seeds and products thereof | x | x | x |

| | | | |
|---|---|---|---|
| Celery and products thereof | x | x | x |
| Lupins and products thereof | x | x | x |
| Mustard seeds and products thereof | x | x | x |
| Sulphites at concentrations of at least 10mg/kg | x | √ | √ |

DIETARY INTOLERANCE | FREE FROM:

| | YES | NO |
|----------------------------------|-------------------------------------|-------------------------------------|
| Free from additives | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Artificial sweeteners | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Azo (artificial) colours | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Glutamate | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Gluten | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Salt | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Egg and egg derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Milk and milk derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Wheat and wheat derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Nut and nut derivatives | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Soya and soya derivatives | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Genetically Modified Ingredients | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

Does not contain ingredients which require to be labelled as being genetically modified via council regulations(EC) 1829/2003

Suitable for:-

Coeliacs

| | |
|--|---|
| | * |
|--|---|

Nut / seed allergy

| | |
|--|---|
| | * |
|--|---|

products made in a production area that uses nuts

Halal

| | |
|--|---|
| | * |
|--|---|

Kosher

| | |
|--|---|
| | * |
|--|---|

Vegetarians

| | |
|---|--|
| * | |
|---|--|

Vegans

| | |
|--|---|
| | * |
|--|---|