PRODUCT SPECIFICATION

SUMMER PUNCH BRULEE TART

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

RECEIVED

Thomas Ridley QC Dept. 11:01 am, 21 Sep 2022

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Product Description.

1 x 14 Portion Pre-cut

Product title:-

Peaches, raspberries and blackcurrants with strawberry compote infused with summer punch, baked with cream and white chocolate, finished brulee style.

Supplier code: 02-14-003-9943 (Pre-Cut)

Ingredients listed in descending order of weight

White Chocolate Mix	Whipping Cream, White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier E322 (Soya Lecithin), Natural Vanilla), Whole Egg	
Sweet Pastry Case	Wheat Flour, Sugar, Palm Oil, Egg, Invert Sugar Syrup, Flavouring, Salt, Raising Agents E450a (Diphosphates), E500 (Sodium Carbonates), E503 (Ammonium Carbonates), Colour E160a (Carotenes)	
Tinned Peaches	Peaches, Pear Juice from Concentrate, Acidity Regulator: E330 (Citric Acid)	
Caramel Glaze	Glucose Syrup, Water, Caramel (Sugar, Water), Gelling Agents E440 (Pectin), E401 (Sodium Alginate), E407 (Carrageenan), E415 (Xanthan Gum), Acid E270 (Lactic Acid), Acidity Regulators E325 (Sodium Lactate). E341 (Tricalcium Phosphate), Preservative E202 (Potassium Sobate), Firming Agent E508 (Potassium Chloride), Natural Flavouring.	
Strawberry Pie Filling with Pim Strawberry Compote (Water, Strawberries, Sugar, Modified Maize Starch, Natural Colour		
	E163 (Anthocyanins), E161b (Lutein), Acidity Regulator, E330 (Citric Acid), Natural Flavour, Preservative E202 (Potassium Sorbate)), Pimms	

Strawberries

Frozen Raspberries

Crushed Amaretti Biscuits Sugar, Apricot Kernels, Egg White, Corn Flour, Wheat Flour, Rice Flour, Wholemeal Wheat Flour, Raising Agents E500 (Sodium Carbonates), E503 (Ammonium Carbonates) Natural Flavouring

Frozen Blackcurrants

Ingredient Declaration

Pastry (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin Thiamin), Sugar, Palm Oil, **EGG**, Invert Sugar Syrup, Flavouring, Salt, Raising Agents (Diphosphates, Sodium Carbonates, Ammonium Carbonates), Colour (Carotenes)), Cream (**MILK**) (20%), Tinned Peaches (12%) (Peaches, Pear Juice from Concentrate, Acidity Regulator (Citric Acid)), White Belgian Chocolate (12%) (Sugar, Cocoa Butter, Whole **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Vanilla), Caramel Glaze (Glucose Syrup, Water, Caramel (Sugar, Water), Gelling Agents (Pectin, Sodium Alginate, Carrageenan, Xanthan Gum), Acid (Lactic Acid), Acidity Regulators (Sodium Lactate, Calcium Phosphates), Preservative (Potassium Sorbate), Firming Agent (Potassium Chloride), Natural Flavouring), Strawberry Compote (6%) (Water, Strawberries, Sugar, Modified Maize Starch, Natural Colours (Anthocyanins, Lutein), Acidity Regulator (Citric Acid), Natural Flavour, Preservative (Potassium Sorbate)), Raspberries (4%), Amaretti Biscuits (Sugar, Apricot Kernels, **EGG** White, Corn Flour, Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rice Flour, Wholemeal **WHEAT** Flour, Raising Agents (Sodium Carbonates, Ammonium Carbonates), Natural Flavouring), **EGG**, Blackcurrants (2%), Summer Punch Spirit (1%).

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:	2.5mm Ferrous	
	3.0mm Non ferrous	
	3.5mm S/S	

Shelf life from production: Storage Instructions: Defrost Instructions:	24 Months < -18°C To defrost: remove all packaging and refrigerate for 12 hours for the whole tart or for 2-3 hours per portion. Once defrosted keep refrigerated and consume within 4 days. Do not re-freeze.
Product weight:	Product is handmade so will vary approximately 10kg

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.

Nutritional Analysis	Per 100g (By Nutricalc)
Energy Kcals/Kjoules	361/1504
Protein	4.2g
Carbohydrate	33.9g
of which sugars	15.9g
Fat	23.1g
of which saturates	11.5g
Fibre	1.4g
Salt	0.4g
Pallet Configuration Units per Case Cases per Layer Layers per pallet Cases per pallet	1 12 21 252

Authorised by	Technical	Commercial
	Claire Dawson	Charles Rushwoth
	Technical Director	Commercial Director

COMPONENT	PRESENT IN THE PRODUCT	PRESENT IN OTHER PRODUCTS MANUFACTURED	PRESENT IN THE SAME MANUFACTURING
PRODUCT: SUMMER PUNCH BRULEE TART		ON THE SAME LINE	PLANT
Cereals containing gluten and products thereof	\checkmark	\checkmark	\checkmark
Crustaceans and products thereof	x	x	x
Fish and products thereof	x	x	x
Eggs and products thereof	\checkmark	\checkmark	\checkmark
Milk and dairy products (including lactose)	\checkmark	\checkmark	\checkmark
Nuts and nut products	x	\checkmark	\checkmark
Peanuts and products thereof	x	x	x
Soybeans and products thereof	\checkmark	\checkmark	\checkmark
Sesame seeds and products thereof	х	x	x

Celery and products thereof	х	x	х
Lupins and products thereof	X	x	x
Mustard seeds and products thereof	x	x	x
Sulphites at concentrations of at least 10mg/kg	х	\checkmark	

	YES	NO
Free from additives		*
Artificial sweeteners	*	
Azo (artificial) colours	*	
Glutamate	*	
Gluten		*
Salt		*
Egg and egg derivatives		*
Milk and milk derivatives		*
Wheat and wheat derivatives		*
Nut and nut derivatives		*
Soya and soya derivatives		*

Genetically Modified Ingredien	*		
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		*		
product made in a production area the	at uses nuts			
Halal		*		
Kosher		*		
Vegetarians	*			
Vegans		*		