



PRODUCT SPECIFICATION

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

Product title:

**BELGIAN CHOCOLATE MINT GATEAU
1 x 14 Portion Pre-Cut**

Date 08/11/21
Issue no.4
Next Review Date: 11/23

Product description:

Dark chocolate & white chocolate peppermint mousses on chocolate sponge, decorated with a mirror glaze and chocolate wafers.

Supplier code:

02-14-001-8960 (Pre-Cut)

Ingredients listed in descending order of weight

Dark Chocolate Truffle	Whipping Cream, Dark Belgian Chocolate (Sugar, Cocoa Mass, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring), Wa
White Chocolate Mint Truffle (with green colouring)	White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Em (Soya Lecithin). Natural Vanilla Flavouring), Whipping Cream, W Beef Gelatine, Dried Egg White, Stabilisers E466 (Carboxy Metf E412 (Guar Gum), Acidity Regulator E330 (Citric Acid)), Dark Cf Sugar, Cocoa Mass, Cocoa Butter, Butter Oil, Emulsifier E322 (S Natural Vanilla Flavouring), Peppermint Flavour, Natural Green f
Chocolate Satin Sponge	Sugar, Wheat Flour, Whole Egg, Rapeseed Oil, Water, Modified Starch, Fat Reduced Cocoa Powder, Whey Powder, Raising Ag Diphosphates), E501 (Potassium Carbonates), Salt, Natural Flav
Chocolate Shards	Dark Belgian Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Em (Soya Lecithin), Natural Vanilla Flavouring),
Chocolate Mirror Glaze (with peppermint flavouring)	Chocolate Glaze (Glucose Syrup, Sugar, Water, Fat Reduced C Powder, Gelling Agent E440 (Pectin), Modified Maize Starch, Ac Citric Acid, Preservative E202 (Potassium Sorbate), Natural Flav Acidity Regulator: Calcium Phosphates), Peppermint Flavouring
Chocolate Roulade Sponge	Wheat Flour, Egg, Sugar, Glucose-Fructose Syrup, Stabilisers E (Glycerol), E420 (Sorbitol), Fat Reduced Cocoa Powder, Sunflov Skimmed Milk Powder, Natural Flavouring, Emulsifiers E471 (Mc Di-glycerides of Fatty Acids), E475 (Polyglycerol Esters of Fatty Salt, Raising Agents E450 (Diphosphates), E500 (Sodium Carbc
Cocoa Powder	

Ingredient Declaration

Cream (**MILK**) (27%), Chocolate Sponge (Sugar, Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole **EGG**, Rapeseed Oil, Water, Modified Maize Starch, Cocoa Powder, Whey Powder (**MILK**), Raising Agents (Diphosphates, Potassium Carbonates), Salt, Natural Flavouring), Dark Chocolate

(10%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring), Water, White Chocolate (9%) (Sugar, Cocoa Butter, Whole **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring), Chocolate Shards (4%) (Dark Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring), Chocolate Glaze (Glucose Syrup, Sugar, Water, Fat Reduced Cocoa Powder, Gelling Agent (Pectin), Modified Maize Starch, Acid (Citric Acid), Preservative (Potassium Sorbate), Acidity Regulator (Calcium Phosphates), Peppermint Flavouring), Chocolate Roulade Sponge (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), **EGG**, Sugar, Glucose-Fructose Syrup, Stabilisers (Glycerol, Sorbitol), Fat Reduced Cocoa Powder, Sunflower Oil, Skimmed **MILK** Powder, Natural Flavouring, Emulsifiers (Mono & Di-glycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids), Salt, Raising Agents (Diphosphates, Sodium Carbonates)), Dark Chocolate Shavings (Sugar, Cocoa Mass, Cocoa Butter, Butter Oil (**MILK**), Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring), Sugar, Beef Gelatine Dried **EGG** White, Cocoa Powder, Peppermint Flavouring, Natural Green Food Colouring, Stabilisers (Carboxy Methyl Cellulose, Guar Gum), Acidity Regulator (Citric Acid).

Nutritional Information per 100g

(Calculated by Nutricalc)

Energy kcal = 369

kJ = 1538

Protein = 4.5g

Fat = 24.8g

of which saturates = 12.6g

Carbohydrate = 32.0g

of which sugars = 25.8g

Fibre = 1.6g

Salt = 0.2g

Microbiological standards:

	Target	Reject
TVC	<1000	>1000000
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

Shelf-life from production:

24 months

Defrost Instructions:

To defrost, remove all packaging & refrigerate for 12 hours for th or for 2-3 hours per portion. Once defrosted keep refrigerated an Do not re-freeze.

Pallet Configuration

Standard Pallet

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 labelling legislation.

Authorised by:

Technical

Claire Dawson

Technical Director

Cocoa Butter,
ter, Beef Gelatine.

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Soya Lecithin),
Food Colouring.

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ulsifier E322

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