



Product Code	Barcode	Thomas RECEIVED
F26150	5010823514986	Thomas Ridley QC Dept. 9:25 am, 25 Apr 2024
Product		The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufactures. The season shall be necessarily to the season of the endewcours to check this information and ensure its account ont put any warmant the season of the season of t
Deep Apple Pie	(6 x 14)	Whether experse or implied, guarantee or representation that it is true, accurate or compiled 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 tread the product table infor to using or consuming any such products. You should not solely that you go not be information we provide and make your own assessment as to the suikeling or ordinaries and make your own assessment as to the suikeling or ordinaries and make your own assessment as to the suikeling or ordinaries and make your own

Modified	28/11/2023
Print Date	22/04/2024
Version	5

Description

A sweet Short Pastry Case filled to the brim with sliced Bramley Apples, covered with Pastry Lid, glazed and sprinkled with Sugar - Suitable for serving hot or cold

Ingredients Declaration

Bramley Apple Slices (46%) (Bramley Apple, Preservative: Ascorbic Acid), Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier: Mono- And Diglycerides Of Fatty Acids), Sugar, Wheat Flour With Maize Flour (Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Maize Flour), Water, Modified Waxy Maize Starch, Free Range Egg, Modified Potato Starch, Dextrose Monohydrate, Invert Sugar Syrup, Salt, Natural Flavouring, Thickeners: Xanthan Gum, Guar Gum; Acidity Regulator: Citric Acid; Colour: Curcumin

Handling

For Best Results - remove all packaging whilst product is still frozen and place on a serving plate. Defrost for approximately 8 hours or overnight in a refrigerator at 5°C. Alternatively remove the required number of slices from frozen product and defrost each slice on a plate at 5°C for approximately 4 hours. Once defrosted keep refrigerated and consume within 48 hours. This product may be served warm; reheat in a microwave or conventional oven.

Shelf Life (Months)	18
Defrost Shelf Life (Days)	2

Cereals Containing Gluten		Egg	Milk
Yes		Yes	May Contain
Soya		Nut	Peanut
May Contain		May Contain	No
Sulphur Dioxide or Sulphite	S	Sesame	Mustard
No Colomi		No Fish	No
Celery		No	Crustacean No
No Mollusc		Lupin	NO
No		No	
Suitable for Nut Allergy Suffer	cors Cuital	ole for Vegetarians	Suitable for Vegans
No	Suitar	Yes	No
110		100	110
Energy (l	kJ)		Energy (kcal)
1189			283
Fat (g)	Of whi	ch Saturates (g)	Protein (g)
9.3		3.1	2.5
Carbohydrates (g)	Of w	nich Sugars (g)	Of which Starch g)
33.8	Of WI	16.2	17.6
Eibro (a)	Fibre (g) Salt (g)		Sodium (mg)
1.6 Packagin		0.22	Packaging 2
1.6		0.22 P54000T - White I	Packaging 2
1.6 Packagin		P54000T - White I	Packaging 2 Flan Box
1.6 Packagin	6 Carton	P54000T - White I	Packaging 2 Flan Box
Packaging Packaging 1 (g)	Packaging 1 Quantity 1	P54000T - White I	Packaging 2 Flan Box Packaging 2 Quantity
Packaging Packaging 1 (g) 277 Packaging 1 Packaging 277	Packaging 1 Quantity 1	P54000T - White I Packaging 2 (g	Packaging 2 Flan Box Packaging 2 Quantity 6
Packaging Packaging 1 (g) 277 Packaging 1 Packaging 277	Packaging 1 Quantity 1	P54000T - White I Packaging 2 (g	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film
Packaging Packaging 1 (g) 277 Packaging 277 Packaging 277	Packaging 1 Quantity 1 g 3	P54000T - White I Packaging 2 (g 858 P07991 - New 750	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film
Packaging Packaging 1 (g) Packaging 1 (g) 277 Packaging Packaging 277 Packaging 3 (g)	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity
Packaging P64200T - Foodservice Flan x Packaging 1 (g) 277 Packaging P00120 - Treacle Tart Foil Packaging 3 (g) 144	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label
Packaging P64200T - Foodservice Flan x Packaging 1 (g) 277 Packaging P00120 - Treacle Tart Foil Packaging 3 (g) 144	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label
Packaging Packaging 1 (g) 277 Packaging 277 Packaging 3 (g) 144 Packaging 3 (p) 144 Packaging 3 (p)	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label s Labels
Packaging P64200T - Foodservice Flan x Packaging 1 (g) 277 Packaging P00120 - Treacle Tart Foil Packaging 3 (g) 144 Packaging	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6 g 5 Packaging 5 Quantity	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label Label Label Label Label Label Quantity
Packaging Packaging 1 (g) 277 Packaging 277 Packaging 3 (g) 144 Packaging 3 (g) 144 Packaging 5 (g)	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6 g 5 Packaging 5 Quantity	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label s Labels Label Quantity 7
Packaging 1 (g) 277 Packaging 1 (g) 277 Packaging 3 (g) 144 Packaging 5 (g) Net Case Weight (kg) 13.31	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6 g 5 Packaging 5 Quantity Gross C	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss Case Weight (kg) 14.62	Packaging 2 Flan Box g) Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film g) Packaging 4 Quantity 6 Label Label Label S Labels Label Quantity 7 Gross Pallet Weight (kg)
Packaging Packaging 1 (g) Packaging 277 Packaging 3 (g) Packaging 3 (g) Packaging 5 (g) Net Case Weight (kg) 13.31 Cases Per Layer	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6 g 5 Packaging 5 Quantity Gross C	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss Case Weight (kg) 14.62 ers Per Pallet	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label s Labels Label Quantity 7 Gross Pallet Weight (kg) 554.21 Cases Per Pallet
Packaging P64200T - Foodservice Flan x Packaging 1 (g) 277 Packaging P00120 - Treacle Tart Foil Packaging 3 (g) 144 Packaging 5 (g) Net Case Weight (kg) 13.31 Cases Per Layer 6	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6 g 5 Packaging 5 Quantity Gross 0 Laye	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss Case Weight (kg) 14.62 ers Per Pallet 6	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label s Labels Label Substitute
Packaging P64200T - Foodservice Flan x Packaging 1 (g) 277 Packaging P00120 - Treacle Tart Foil Packaging 3 (g) 144 Packaging Packaging 5 (g) Net Case Weight (kg) 13.31 Cases Per Layer	Packaging 1 Quantity 1 g 3 Packaging 3 Quantity 6 g 5 Packaging 5 Quantity Gross 0 Laye	P54000T - White I Packaging 2 (g 858 P07991 - New 750 Packaging 4 (g 24 P93207 - Jet Gloss Case Weight (kg) 14.62 ers Per Pallet	Packaging 2 Flan Box Packaging 2 Quantity 6 Packaging 4 Omm Flow Wrap Film Packaging 4 Quantity 6 Label s Labels Label Quantity 7 Gross Pallet Weight (kg) 554.21 Cases Per Pallet