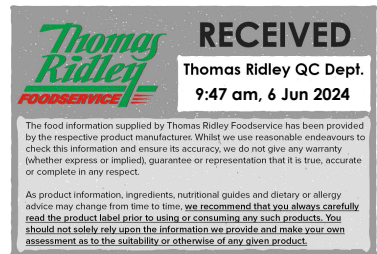


PRODUCT SPECIFICATION

Mademoiselle DESSERTS



PRODUCT NAME:	Zest Orange Torte; Pre-cut 14
PRODUCT CODE:	F32710
MANUFACTURER CONTACT DETAILS:	Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

GENERAL DESCRIPTION OF PRODUCT:

Vanilla flavour sponge base topped with a tangy Jaffa orange layer and zesty orange mousse, finished with chocolate chunks, caramelised orange zest and a dusting of sweet snow; pre-cut, 14 portions.

INGREDIENTS:

Full Fat Soft Cheese (28%) (Cream (**MILK**), Water, Skimmed **MILK** Powder, Cornflour, **BUTTERMILK** Powder, Salt), Sugar, Cream (13%) (**MILK**), **EGG**, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Glucose Syrup, Modified Maize Starch, Rapeseed Oil, Chocolate (2%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Skimmed **MILK** Powder, Humectant (Glycerol), Caramelised Orange Zest (1.2%) (Sugar, Orange Zest, Water), Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Glucose-Fructose Syrup, Thickeners (Pectin, Xanthan Gum), Acidity Regulators (Citric Acid, Potassium Hydroxide), Orange Juice Concentrate, Raising Agents (Disodium Diphosphate, Potassium Hydrogen Carbonate), **WHEAT** Gluten, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids, Sodium Stearoyl Lactylate), Orange Extract, Dextrose, Natural Flavouring, Safflower Concentrate, Lemon Concentrate, Maize Starch, Palm Oil, Preservative (Calcium Propionate), Colour (Algal Carotenes).



ALLERGY ADVICE:

- * Allergens in the ingredients list (including cereals containing gluten) are shown in **CAPITALS**.
- * Allergens **NOT** present in any of our MD recipes include **Celery, Crustacea, Fish, Lupin, Mollusc, Mustard, Peanuts and Sesame**.
- * **May contain traces of nuts.** (Nuts are used in manufacturing and on packing lines so there is a small risk of cross contamination.
- * Free Range Egg
- * Suitable for vegetarians.

PRODUCT SPECIFICATION

STORAGE INSTRUCTIONS:

Commercial / Food Freezer	(-18°C)	**** Until Best Before Date
Star Marked Food Freezer	(-18°C)	*** Until Best Before Date
Compartment	(-12°C)	** 1 Month
	(-6°C)	* 1 Week
Ice Making Compartment	(-6°C)	3 Days
Refrigerator	(5°C)	48 Hours

Consume on day of purchase if not kept chilled / frozen.

IMPORTANT - DO NOT REFREEZE AFTER DEFROSTING

DEFROSTING AND SERVING INSTRUCTIONS:

Remove all packaging and allow it to defrost in a refrigerator for approximately 6 hours or overnight. Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep covered in a refrigerator and consume within 48 hours.

NUTRITIONAL INFORMATION: TYPICAL VALUES PER 100g AS SOLD:

Energy	1346 kJ / 321 kcal
Fat	16g
of which Saturates	8.3g
Carbohydrate	40g
of which Sugars	29g
Protein	4.1g
Fibre	0.7g
Salt	0.34g

Nutritional data is calculated using Nutricalc software

RSPO Certification

RSPO Membership Number 4-1281-20-000-00

RSPO Certificate Number BMT-RSPO-000611

Expiry 22nd November 2025

KOSHER CERTIFICATE

Not applicable – not certified

HALAL CERTIFICATE

Not applicable – not certified

GM

Not manufactured with GM materials.

COUNTRY OF MANUFACTURE:

Produced in the UK using ingredient from various origins

COMMODITY CODE

1905907000

PACKING FORMAT

Units per outer: 1 x 1 unit

Cases: 15

Layers: 16

Cases per Pallet: 240

PALLET: Chep Pallet

BARCODE:

INNER: N/A

OUTER: 5010823523483

PRODUCT SPECIFICATION

SHELF LIFE:

18 months from date of packing.

BBE AND JULIENNE CODING:

Example: JUL 24 L3001 10:19

BBE (JUL 24) (First 3 letters of month; last 2 digits of year) **Lot Number: (L3001) L** (lot number) **3** (Year manufacture) **001** (Day of Year) **10:19** (Time: 24-hour clock)

LABEL

Zesty Orange Torte; 14 Portions

529688

F32710

F32710

Zesty Orange Torte; 14 Portions

INGREDIENTS: Full Fat Soft Cheese (28%) (Cream (MILK), Water, Skimmed MILK Powder, Cornflour, BUTTERMILK Powder, Salt), Sugar, Cream (13% (MILK)), EGG, WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Glucose Syrup, Modified Maize Starch, Rapeseed Oil, Chocolate (2%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Flavouring), Skimmed MILK Powder, Hydroxyacetone (Glycerol, Caramelised Orange Zest (1-2%) (Sugar, Orange Zest, Water), Margarins (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Glucose-Fruuctose Syrup, Thickener (Pectin, Xanthan Gum), Acidity Regulator (Citric Acid), Potassium Hydroxide), Orange Juice Concentrate, Thickening Agents (Dipotassium Phosphate, Potassium Hydrogen Carbonate), WHEAT Gluten, Emulsifier (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids, Sodium Stearoyl Lactylate), Orange Extract, Dextrose, Natural Flavouring, Safflower Concentrate, Lecithin Concentrate, Maize Starch, Palm Oil, Preservative (Calcium Propionate), Colour (Algal Carotenes).

ALLERGY ADVICE: Allergens in the ingredients list (including cereals containing gluten) are shown in CAPITALS.

May contain traces of nuts

Suitable for vegetarians.

HANDLING GUIDELINES FROM FROZEN: Remove all packaging and allow it to defrost in a refrigerator for approximately 8 hours or overnight. Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep covered in a refrigerator and consume within 48 hours. Do not refreeze once defrosted.

Nutritional Information	
Typical Values	
as Sold per 100g	
Energy	1246kJ/ 321kcal
Fat	13g
of which Saturates	8.3g
Carbohydrate	40g
of which Sugars	29g
Protein	4.1g
Fibre	0.7g
Salt	0.24g

Best Before End:
XXXX.XX
LXXXX 10:09

Contents: 1 x 1 Unit

DO NOT REFREEZE ONCE
DEFROSTED. STORE AT -18°C
OR BELOW.



Produced by Macromolalle Desserts, Blinton Road, Taunton, TA2 8AB, UK
Part of Macromolalle Desserts, 14 place Georges Pompidou, 78180 Montigny Le Bretonneux, France

PACKAGING: Primary packaging complies with the Materials & Articles in Contact with Food Regs.

PRIMARY

P14000 Cake Board: 234mm round, weight: 29.7g

P10160 Collar, Size: 900 x 70 mm, weight: 17.1g

P90400 printed collar label, Size: 42 x 81mm, weight: 0.5g

P07570 LDPE Flow Wrap Film, 800x520mm, weight: 8g

P50201 Brown Box, Size: 244 x 244 x 90mm (Internal) 250 x 250 x 96mm (External), recycled content 100%, weight: 119g

P90300 White printed in house label, size: 55mm x 320mm weight: 1.6g

P06400 Clear polypropylene self-adhesive tape, weight: 3g

TOTAL PRIMARY WEIGHT: 177.7g

TERTIARY

P07100 Machine stretch, weight per pallet: 350g

P79100 Pallet layer cards x3, size: 800 x 1000mm, weight: 540g

P79010 Pallet edge boards x 4, size: 50 x 50 x 1500mm, weight: 1604g

UK PALLET: 1200mm x 1000mm x 150mm; 25kg

TOTAL TERTIARY PACKAGING WEIGHT: 27.494g

HEALTH MARK: None

Product Weight:

INDIVIDUAL PRODUCT (1 UNIT): Target weight (Actual target product make up): 1266g +/- 51g

INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight: 1.45kg

Completed by: Lindsay Gaylard (Specifications Technologist)

Date: 7th February 2024

Changes Register

Version Change	Date	Changes Made	Initials
3	07.02.24	Addition of customer code to label	LG