Truly Treats Ltd – Product Specification

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Product Name	Ultimate Chocolate Bro	wnies x 18	Product Code	T014
Description of Product	A very rich, gooey chocolate brownie made with dark Belgian chocolate.			
Country of Manufacture	United Kingdom			
Ingredients For allergens see ingredients in bold Allergens False – does not contain allergen True – contains allergen			uring), Butter (Milk), Margarine (vegetable : polyglycerol esters of fatty acids, colours	
	Fish Gluten Lupin Milk Molluscs Mustard Peanut Sesame Soya Sulphites		False True False False	
Allergy advice	May contain traces of eggs, peanuts, tree nuts, gluten, milk, soya and sulphites.			
Diet Suitability	Suitable for Vegetarians			
Claims	This product is fully traceable as per the SALSA standard.			
Nutrition	Energy (kj) Energy (kcal) Fat (g) Saturates (g) Carbohydrates(g) Total Sugars (g) Protein (g)	Per 100g 1677.76 400.99 19.02 10.57 48.03 38.80 6.73 0.26	1 3 1 9 4 3 6	er serving 509.98 60.89 7.12 .52 3.23 4.92 .06
	Salt (g) 0.26 0.23 Pre-cut squares (66 x 74 x 20mm) 0.23			
Sold As	Pre-cut squares (66 x 74 x 20mm)			
Serving Size Storage Conditions	90 g Store frozen at -18°c. Frozen best before is 455 days from production date. Once defrosted keep in an air tight container in a cool place.			

Preparation Instructions	Defrost at room temperature for 2 hours		
Best Before (once	Best Before 14 Days		
defrosted)			
Additional Information	Pack weight: 1.86 kg Pack size: 254 x 254 x 127mm Packs per pallet layer: 12 Layers per pallet: 12		
Barcode	5060599020716		
Quality Information &	SALSA certification.		
Additional Documents	HACCP system.		
	COSHH procedures followed.		
	 Raw material and packaging specifications. 		
	Supplier certification.		
	 Allergen management policy and procedures. 		