

PRODUCT SPECIFICATION

Mademoiselle DESSERTS

RECEIVED
Thomas Ridley QC Dept.
3:54 pm, 14 Oct 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty, whether express or implied, guarantee or representation (truth) in this, accurate or complete 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 read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

PRODUCT NAME:	Chocolate Fudge Cake; pre-cut 14
PRODUCT CODE:	F13210
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:

2 layers of chocolate sponge filled and masked with chocolate fudge icing, finished with a spiral design on top and side coated with dark chocolate. Pre-cut 14.

INGREDIENTS AND ALLERGEN INFORMATION

Sugar, Water, Vegetable Oils (Rapeseed Oil, Palm Oil), Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Fat Reduced Cocoa Powder (6%), Dark Chocolate (5%) (Sugar, Cocoa Mass, Fat Reduced Cocoa Powder, Glucose Syrup, Cocoa Butter, Emulsifier (Sunflower Lecithins)), **EGG**, Glucose Syrup, **EGG** Yolk, Dried Glucose Syrup, **BUTTERMILK** Powder, Raising Agent (Sodium Bicarbonate), Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids, **SOYA** Lecithins), Whey Powder (**MILK**), Stabiliser (Sorbitan Tristearate), Flavouring, Acidity Regulator (Potassium Hydroxide).

ALLERGY ADVICE:

- * Allergens in the ingredients list (including cereals containing gluten) are shown in **BOLD CAPITALS**.
- * Allergens **NOT** present in any of our MD recipes include **Celery, Crustacea, Fish, Lupin, Molluscs, 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.
- * Suitable for vegetarians.



STORAGE INSTRUCTIONS:

<i>Type of Storage</i>		<i>Storage Time</i>	
Commercial / Food Freezer	(-18C)	****	Until Best Before Date
Star Marked Food Freezer	(-18C)	***	Until Best Before Date
Compartment	(-12C)	**	1 Month
	(-6C)	*	1 Week
Ice Making Compartment	(-6C)		3 Days
Refrigerator	(5C)		48 Hours

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

IMPORTANT - DO NOT REFREEZE AFTER DEFROSTING

DEFROSTING AND SERVING INSTRUCTIONS:

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 2 hours. Once defrosted store in a refrigerator (5°C) and consume within 48 hours.

NUTRITIONAL INFORMATION: TYPICAL VALUES PER 100g AS SOLD:

Energy 1716kJ/ 409kcal,
 Fat 18.2g,
 of which Saturates 4.9g,
 Carbohydrate 56.5g,
 of which Sugars 41.2g,
 Protein 4.0g,
 Fibre 1.8g
 Salt 0.60g.

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 ingredients from various origins

Shelf life at –18°C or colder:

18 months from packing.

Packing Format

Cases: 8
 Layers: 4
 Units per outer: 6x1 Units
 Cases per Pallet: 32

Barcode:

Inner: 05010823102145
 OUTER: 05010823510308

BBE AND JULIENNE CODING:

Example: JAN-19 L7030 10:19

BBE (JAN 19) (First 3 letters of month; last 2 digits of year) **Lot Number: (L7030) L** (lot number) **7** (Year manufacture) **030** (Day of Year) **10:19** (Time – 24-hour clock)

PACKAGING:

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

Label:

Inner:

Chocolate Fudge Cake

Pre-Portioned x 14

INGREDIENTS: Sugar, Water, Vegetable Oils (Rapeseed Oil, Palm Oil), Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Fat Reduced Cocoa Powder (6%), Dark Chocolate (5%) (Sugar, Cocoa Mass, Fat Reduced Cocoa Powder, Glucose Syrup, Cocoa Butter, Emulsifier (Sunflower Lecithins)), **EGG**, Glucose Syrup, **EGG** Yolk, Dried Glucose Syrup, **BUTTERMILK** Powder, Raising Agent (Sodium Bicarbonate), Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids, **SOYA** Lecithins), Whey Powder (**MILK**), Stabiliser (Sorbitan Tristearate), Flavouring, Acidity Regulator (Potassium Hydroxide).

ALLERGY ADVICE: Allergens in the ingredients list, including cereals containing gluten, are shown in **BOLD**. May contain traces of nuts.

Suitable for vegetarians.
HANDLING GUIDELINES FROM FROZEN: 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 2 hours. Once defrosted store in a refrigerator (5°C) and consume within 48 hours.

FRAGILE
HANDLE WITH CARE

COMMODITY
CODE: E55080

F13210

Nutritional Information Typical Values as Sold per 100g	
Energy	1716kJ/ 409kcal
Fat	18.2g
of which Saturates	4.9g
Carbohydrate	56.5g
of which Sugars	41.2g
Protein	4.0g
Fibre	1.8g
Salt	0.60g

Chocolate Fudge Cake

Pre-Portioned x 14

F13210

COMMODITY
CODE: E55080

Best Before End:
XXX.XX
LXXXX 12:04

Contents:
1 x 1 Unit

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



05010823102145

Baked by Mademoiselle Desserts, Bindon Road, Taunton, TA2 6AB, UK
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

Outer:

Chocolate Fudge Cake

Food Service

Contents: 6 x 1 Units

F13210



05010823510308

Best Before End: ??? ??

L????

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

V4

Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

Target Product Weight per Unit (Inner)

1674g +/- 75g

Completed by Lindsay Gaylard (Specification Technologist)

Date: 20th March 2023

Changes Register

Version Change	Date	Changes Made	Initials
1	1.12.2011	Changes Register added to specification	SH
2	29.10.2014	FIR, added barcodes, allergy statement, Halal, GM, Kosher status.	AK
3	22.01.18	Spec Review	LG
4	20.02.2020	Remove may contain peanuts statement, MD-T a peanut free site	LG
5	24.11.2020	Add RPSO certification, add EU address to spec and labels	LG
6	29.11.21	Spec review - update RPSO certification expiry date	LG
7	02.08.22	Update RPSO certification	LG
8	10.02.23	Spec review - update to match customers' requirements - updated ingredient list and nutritional	LG
9	20.03.23	Add analytical nutritional results, update label	LG