



PRODUCT SPECIFICATION

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

Product title:

**Caterfood Select Dark Belgian Chocolate & Orange Gateau
1 x 14 Portion Pre-Cut**

Date 25/03/24
Issue no.1
Next Review Date: 03/26

Product description:

Layers of chocolate and vanilla sponges with dark chocolate orange truffle, topped with jaffa cakes and sponge with chocolate truffle.

**Caterfood Product Code C20074
Caterfood Bar Code 5056750401005
Supplier SKU Code: 02-14-001-1005 (Pre-Cut)**

Ingredients listed in descending order of weight

- Chocolate Orange Mousse Whipping Cream, Dark Belgian Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring), Water, Beef Gelatine, Natural Orange Flavouring (Sugar, Glucose Syrup, Water, Glucose-Fructose Syrup, Acid E330 (Citric Acid), Orange Juice Concentrate, Modified Maize Starch, Gelling Agent E440 (Pectin), Fruit & Vegetable Concentrates (Safflower, Lemon)).
- Orange Mousse Whipping Cream, Cream Stabiliser (Sugar, Dried Glucose Syrup, Beef Gelatine, Modified Potato Starch, Egg Yolk Powder, Acidity Regulator E450 (Diphosphates), Salt), Water, Orange Juice, Natural Orange Flavouring (Sugar, Glucose Syrup, Water, Glucose-Fructose Syrup, Acid E330 (Citric Acid), Orange Juice Concentrate, Modified Maize Starch, Gelling Agent E440 (Pectin), Fruit & Vegetable Concentrates (Safflower, Lemon), Orange Zest))
- Vanilla Satin Sponge Whole Egg, Vanilla Satin Sponge Concentrate (Wheat Flour, Sugar, Modified Maize Starch, Whey Powder, Raising Agents E501 (Potassium Carbonate), E450 (Diphosphates), Emulsifier (Glucose Syrup Solids, Emulsifiers: E472b (Lactic Acid Esters of Mono & Diglycerides of Fatty Acids, E471 (Mono & Di-glycerides of Fatty Acids), E477 (Propane-1,2-diol Esters of Fatty Acids); Skimmed Milk Powder, Stabiliser E450 (Diphosphates)), Salt, Flavouring], Sugar, Wheat Flour, Rapeseed Oil, Water
- Chocolate Satin Sponge Sugar, Wheat Flour, Whole Egg, Rapeseed Oil, Water, Modified Maize Starch, Fat Reduced Cocoa Powder, Whey Powder, Raising Agents E450 (Diphosphates), E501 (Potassium Carbonates), Salt, Natural Flavouring
- Jaffa Cakes Sugar, Glucose-Fructose Syrup, Wheat Flour, Cocoa Mass, Whole Egg, Palm Oil, Concentrated Orange Juice, Cocoa Butter, Stabiliser (Sorbitol), Gelling Agent (Pectins), Acid (Citric Acid), Raising Agents (Sodium Carbonates, Diphosphates), Whey Powder, Emulsifiers (Mono & Di-glycerides of Fatty Acids, Lecithins), Natural Orange Flavouring, Flavouring, Salt, Wheat Starch.
- Orange Marmalade Sugar Syrup, Glucose Syrup, Oranges, Orange Peel, Sugar, Gelling Agent E440 (Pectin), Acidity Regulators E330 (Citric Acid), E331 (Sodium Citrates)
- Chocolate Roulade Sponge Wheat Flour, Egg, Sugar, Glucose-Fructose Syrup, Stabilisers E422

(Glycerol), E420 (Sorbitol), Flavouring, Cocoa Powder, Sunflower Oil, Skimmed Milk Powder, Salt, Emulsifiers E322 (Soya Lecithin), E471 (Mono & Di-glycerides of Fatty Acids), E475 (Polyglycerol Esters of Fatty Acids), Raising Agents E450 (Diphosphates), E500 (Sodium Carbonates)

Dark Chocolate Shavings Sugar, Cocoa Mass, Cocoa Butter, Butter Oil, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring

Cocoa Powder

Ingredient Declaration

Chocolate Orange Mousse (31%): (Cream (**MILK**), Dark Belgian Chocolate (9%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring), Water, Beef Gelatine, Natural Orange Flavouring (Sugar, Glucose Syrup, Water, Glucose-Fructose Syrup, Acid: Citric Acid; Orange Juice Concentrate, Modified Maize Starch, Gelling Agent: Pectin; Fruit & Vegetable Concentrates: Safflower, Lemon). Orange Mousse (18%): (Cream (**MILK**), Cream Stabiliser (Sugar, Dried Glucose Syrup, Beef Gelatine, Modified Potato Starch, **EGG** Yolk Powder, Acidity Regulator: Diphosphates; Salt), Water, Orange Juice (2%) Natural Orange Flavouring (Sugar, Glucose Syrup, Water, Glucose-Fructose Syrup, Acid: Citric Acid; Orange Juice Concentrate, Modified Maize Starch, Gelling Agent: Pectin; Fruit & Vegetable Concentrates: Safflower, Lemon; Orange Zest)). Vanilla Sponge: (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Whole **EGG**, Rapeseed Oil, Water, Modified Maize Starch, Whey Powder (**MILK**), Raising Agents: Potassium Carbonate, Diphosphates; Dried Glucose Syrup, Emulsifiers: Lactic Acid Esters of Mono & Diglycerides of Fatty Acids, Mono & Diglycerides of Fatty Acids, Propane-1,2-diol Esters of Fatty Acids; Skimmed **MILK** Powder, Stabiliser: Diphosphates; Salt, Natural Flavouring), Chocolate Sponge: (Sugar, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole **EGG**, Rapeseed Oil, Water, Modified Maize Starch, Fat Reduced Cocoa Powder, Whey Powder (**MILK**), Raising Agents: Diphosphates, Potassium Carbonates; Salt, Natural Flavouring). Jaffa Cakes (8%): (Sugar, Glucose-Fructose Syrup, **WHEAT** Flour, Cocoa Mass, Whole **EGG**, Palm Oil, Concentrated Orange Juice, Cocoa Butter, Stabiliser: Sorbitol; Gelling Agent: Pectins; Acid: Citric Acid; Raising Agents: Sodium Carbonates, Diphosphates; Whey Powder (**MILK**), Emulsifiers: Mono & Di-glycerides of Fatty Acids, Lecithins), Natural Orange Flavouring, Flavouring, Salt, **WHEAT** Starch), Orange Marmalade (5%): (Sugar Syrup, Glucose Syrup, Oranges, Orange Peel, Sugar, Gelling Agent: Pectin; Acidity Regulators: Citric Acid, Sodium Citrates). Chocolate Roulade Sponge: (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), **EGG**, Sugar, Glucose-Fructose Syrup, Stabilisers: Glycerol, Sorbitol; Flavouring, Cocoa Powder, Sunflower Oil, Skimmed **MILK** Powder, Salt, Emulsifiers: **SOYA** Lecithin, Mono & Di-glycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids; Raising Agents: Diphosphates, Sodium Carbonates). Dark Chocolate Shavings (2%): (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring), Cocoa Powder.

Nutritional Information per 100g

(Calculated by Nutricalc)

Energy kcal = 347

kJ = 1447

Protein = 3.9g

Fat = 20.6g

of which saturates = 9.8g

Carbohydrate = 36.3g

of which sugars = 26.2g

Fibre = 1.3g

Salt = 0.3g

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 the whole gateau or for 2-3 hours per portion. Once defrosted keep refrigerated and use within 4 days. Do not re-freeze.

Pallet Configuration **Standard Pallet**
Units in case 1
Cases per layer 12
Layers per pallet 15
Cases per pallet 180

Packaging Recyclable Brown Outer Cardboard Case 287mm x 290mm x 88mm (L x W x H)
Material B125TL2/T. Weight = 150g

Recyclable White Cardboard Cakeboard 280mm x 280mm x 1.5mm diameter. Weight = 53g
Non-recyclable White Poly Lined Cake Collar 950mm x 75mm. Weight = 10g.

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

Product:

Dark Belgian Chocolate & Orange Gateau

DIETARY INTOLERANCE DATA FREE FROM:

	YES	NO
Additives		*
Artificial sweeteners		*
Azo (artificial) colours	*	
Glutamate	*	
Gluten		*

Salt		*
Egg and egg derivatives		*
Milk and milk derivatives		*
Wheat and wheat derivatives		*
Nut and nut derivatives	*	
Soya and soya derivatives		*
Genetically Modified Ingredients	*	

Does not contain ingredients which require to be labelled as being genetically modified EC Regulations 1829/2003

Suitable for:-

Coeliacs		*
Nut / seed allergy products made in a production area that uses nuts		*
Halal		*
Kosher		*
Vegetarians		*
Vegans		*

COMPONENT	PRESENT IN THE PRODUCT	PRESENT IN OTHER	PRESENT IN THE
		PRODUCTS MANUFACTURED ON THE SAME LINE	SAME MANUFACTURING PLANT
PRODUCT: Dark Belgian Chocolate & Orange Gateau			
Cereals containing gluten and products thereof	√	√	√
Crustaceans and products thereof	x	x	x
Fish and products thereof	x	x	x
Eggs and products thereof	√	√	√
Milk and dairy products (including lactose)	√	√	√

Nuts and nut products	x	√	√
Peanuts and products thereof	x	x	x
Soybeans and products thereof	√	√	√
Sesame seeds and products thereof	x	x	x
Celery and products thereof	x	x	x
Lupins and products thereof	x	x	x
Mustard seeds and products thereof	x	x	x
Sulphites at concentrations of at least 10mg/kg	x	√	√

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Allergen (and their derivatives)		Contains		Is the allergen used on the same line?		Is the allergen used in the same area?		Is the allergen used in the same factory?		Is there a risk of cross contamination?		Is the risk of cross contamination controlled?		Please detail the methods to control the risk
		Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	
1	Sulphites/Sulphur dioxide		No	Yes		Yes		Yes		Yes		Yes		Cleaning down production line between products
2	Fish		No		No		No		No		No			Not on site
3	Crustaceans		No		No		No		No		No			Not on site
4	Molluscs		No		No		No		No		No			Not on site
5	Milk	Yes		Yes		Yes		Yes						
6	Nuts		No	Yes		Yes		Yes		Yes		Yes		Nut control policy

a	Almonds		No	Yes		Yes		Yes		Yes		Yes		Nut control policy
b	Brazil Nuts		No		No		No		No		No	Yes		Not on site
c	Cashew Nuts		No		No		No		No		No	Yes		Not on site
d	Hazelnuts		No	Yes		Yes		Yes		Yes		Yes		Nut control policy
e	Macadamia Nuts		No		No		No		No		No	Yes		Not on site
f	Pecan Nuts		No	Yes		Yes		Yes		Yes		Yes		Nut control policy
g	Pistachios		No	Yes		Yes		Yes		Yes		Yes		Nut control policy
h	Walnuts		No		No		No		No		No	Yes		Not on site
7	Peanuts		No		No		No		No		No		No	Not on site
8	Sesame		No		No		No		No		No		No	Not on site
9	Celery		No		No		No		No		No		No	Not on site
10	Mustard		No		No		No		No		No		No	Not on site
11	Eggs	Yes		Yes		Yes		Yes						
12	Lupin		No		No		No		No		No		No	Not on site
13	Cereals containing gluten	Yes		Yes		Yes		Yes						
a	Wheat	Yes		Yes		Yes		Yes						
b	Spelt		No		No		No		No		No		No	Not on site
c	Kamut		No		No		No		No		No		No	Not on site
d	Rye		No		No		No		No		No		No	Not on site
e	Barley		No	Yes		Yes		Yes		Yes		Yes		Cleaning down production line between products

f	Oats		No	Yes		Yes		Yes		Yes		Yes		Cleaning down production line between products
14	Soya	Yes		Yes		Yes		Yes						