



**PRODUCT SPECIFICATION**

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

**Product title:**

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

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

**Product description:**

Dark chocolate & white chocolate peppermint mousses on chocolate sponge, decorated with a mirror glaze and chocolate shards.

**Caterfood Product Code C20072  
Caterfood Bar Code 5056750400985  
Chantilly SKU 02-14-001-0985 (Pre-Cut)**

**Ingredients listed in descending order of weight**

- Dark Chocolate Mousse Whipping Cream, Dark Belgian Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring), Water, Beef Gelatine.
- White Chocolate Peppermint Mousse (with green colouring) White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring), Whipping Cream, Water, Sugar, Beef Gelatine, Egg White Mix (Wheat Starch, Dried Egg White, Sugar, Modified Potato Starch, Acidity Regulator (E336 (Potassium Tartrate), E327 (Calcium Lactate), E334 (Tartaric Acid), E270 (Lactic Acid), Dextrose, Stabiliser E412 (Guar Gum)), Dark Chocolate Shavings (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring), Peppermint Flavouring, Natural Green Colouring (Spirulina, Safflower)
- 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.
- Chocolate Shards Cocoa Mass, Sugar, Cocoa Butter, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring)
- Chocolate Mirror Glaze (with peppermint flavouring) Chocolate Glaze (Glucose Syrup, Sugar, Water, Fat Reduced Cocoa Powder, Gelling Agent E440i (Pectin), E440ii (Amidated Pectin), Modified Maize Starch, Acid E330 (Citric Acid), Preservative E202 (Potassium Sorbate), Natural Flavouring, Acidity Regulator E333 (Tricalcium Citrate), Peppermint Flavouring
- Chocolate Roulade Sponge Wheat Flour, Egg, Sugar, Glucose-Fructose Syrup, Stabilisers E422 (Glycerol), E420 (Sorbitol), Fat Reduced Cocoa Powder, Sunflower Oil, Skimmed Milk Powder, Natural Flavouring, Emulsifiers E471 (Mono & Di-glycerides of Fatty Acids), E475 (Polyglycerol Esters of Fatty Acids), Salt, Raising Agents E450 (Diphosphates), E500 (Sodium Carbonates)

**Ingredient Declaration**

Dark Chocolate Mousse (34%): (Cream (**MILK**), Dark Belgian Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring), Water, Beef Gelatine). White Chocolate Peppermint Mousse (27%): (White Chocolate (Sugar, Cocoa Butter, Whole **MILK** Powder, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring), Cream (**MILK**), Water, Sugar, Beef Gelatine, **EGG** White Mix (**WHEAT** Starch, Dried **EGG** White, Sugar, Modified Potato Starch, Acidity Regulator: Potassium Tartrate, Calcium Lactate, Tartaric Acid, Lactic Acid; Dextrose, Stabiliser: Guar Gum).

Dark Chocolate Shavings: (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring), Peppermint Flavouring, Natural Green Colouring: Spirulina, Safflower). Chocolate Sponge: (Sugar, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), **EGG**, Rapeseed Oil, Water, Modified Maize Starch, Fat Reduced Cocoa Powder, Whey Powder (**MILK**), Raising Agents: Diphosphates, Potassium Carbonates; Salt, Natural Flavouring). Chocolate Shards (4%): (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring). Chocolate Glaze with Peppermint: (Glucose Syrup, Sugar, Water, Fat Reduced Cocoa Powder, Gelling Agent: Pectin, Amidated Pectin; Modified Maize Starch, Acid: Citric Acid; Preservative: Potassium Sorbate, Natural Flavouring, Acidity Regulator: Tricalcium Citrate; Peppermint Flavouring). Chocolate Roulade Sponge: (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), **EGG**, Sugar, Glucose-Fructose Syrup, Stabilisers: Glycerol, Sorbitol; Fat Reduced Cocoa Powder, Sunflower Oil, Skimmed **MILK** Powder, Natural Flavouring, Emulsifiers: Mono & Di-glycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids; Salt, Raising Agents: Diphosphates, Sodium Carbonates).

**Nutritional Information per 100g**

(Calculated by Nutricalc)

Energy kcal = 373  
 kJ = 1555  
 Protein = 4.7g  
 Fat = 24.5g  
 of which saturates = 12.5g  
 Carbohydrate = 33.5g  
 of which sugars = 26.6g  
 Fibre = 1.5g  
 Salt = 0.2g

**Microbiological standards:**

	<b>Target</b>	<b>Reject</b>
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**

<b>Units in case</b>	1
<b>Cases per layer</b>	12
<b>Layers per pallet</b>	15
<b>Cases per pallet</b>	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 SPECIFICATION**

**Product:**

**Dark Belgian Chocolate Peppermint Gateau**

**DIETARY INTOLERANCE DATA**

**FREE FROM:**

	<b>YES</b>	<b>NO</b>
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 

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Vegans 

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**COMPONENT**

**PRODUCT: Dark Belgian Chocolate Peppermint Gateau**

Cereals containing gluten and products thereof

PRESENT IN THE PRODUCT	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
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√                      √                      √

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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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						