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PRODUCT SPECIFICATION

product title:-

**Caterfood Select Millionaire's Dark Chocolate & Hazelnut Brownie Tart
1 x 14 Pre-cut**

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

Date: 26/03/24

Issue 1

Review: 03/26

Product Description:

Crisp sweet pastry filled with soft indulgent brownie, drizzled with luxurious caramel and topped with a rich dark chocolate hazelnut ganache.

**Caterfood Product Code C20079
Caterfood Bar Code 5056750401050
Supplier Code: 02-14-003-1050 (Pre-Cut)**

Ingredients in descending order of weight

- American Brownie Sponge American Sponge Mix (Sugar, Fortified Wheat Flour, Water, Maltodextrin, Cocoa Powder, Rapeseed Oil, Palm Oil MB, Potato Starch, Egg White Powder, Salt, Emulsifier E471 MB (Mono & Di-glycerides of Fatty Acids), Raising Agents E450 (Diphosphates), E500ii (Sodium Bicarbonate), Natural Flavouring), Water
- Pastry Case Wheat Flour, Cake Margarine (Non-Hydrogenated Palm & Rapeseed Oil, Water, Salt, Emulsifier E475 (Polyglycerol Esters of Fatty Acids), Colour E160bi, E100 (Annatto Bixin, Curcumin), Natural Flavouring), Sugar
- Caramel Icing Sugar, Glucose Syrup, Palm & Rapeseed Oil, Water, Caramelised Sugar Syrup, Emulsifiers E471 (Mono & Di-glycerides of Fatty Acids), Emulsifier E322 (Soya Lecithin), Salt, Stabiliser E406 (Agar), Natural Flavouring, Preservative E202 (Potassium Sorbate).
- Dark Chocolate Hazelnut Ganache Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Natural Vanilla Flavouring), Whipping Cream, Hazelnut Paste (Hazelnuts (50%), Sugar, Emulsifier E322 (Soya Lecithin))
- Caramel Mirror Glaze Glucose Syrup, Water, Caramelised Sugar Syrup, Gelling Agents E440 (Pectin), E401 (Sodium Alginate), E407 (Carrageenan), E415 (Xanthan Gum), Acid E270 (Lactic Acid), Acidity Regulators E325 (Sodium Lactate), E341 (Tricalcium Phosphate), Natural Flavouring, Preservative E202 (Potassium Sorbate), Firming Agent E508 (Potassium Chloride)
- White Chocolate Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring.

Ingredient Declaration

Brownie Sponge (37%): (Sugar, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Maltodextrin, Cocoa Powder, Rapeseed Oil, Palm Oil, Potato Starch, Dried **EGG** White, Salt, Emulsifier: Mono & Di-glycerides of Fatty Acids; Raising Agents: Diphosphates, Sodium Bicarbonate; Natural Flavouring). Pastry Case: (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin),

Margarine (Non-Hydrogenated Palm & Rapeseed Oil, Water, Salt, Emulsifier: Polyglycerol Esters of Fatty Acids; Colour: Annatto Bixin, Curcumin; Natural Flavouring), Sugar), Caramel Icing (14%): (Sugar, Glucose Syrup, Palm & Rapeseed Oil, Water, Caramelised Sugar Syrup, Emulsifiers; Mono & Di-glycerides of Fatty Acids, **SOYA** Lecithin; Salt, Stabiliser: Agar; Natural Flavouring, Preservative: Potassium Sorbate). Dark Chocolate **HAZELNUT** Ganache (12%): (Dark Chocolate (5%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring), Cream (**MILK**), **HAZELNUT** Paste (1%) (**HAZELNUTS**, Sugar, Emulsifier: **SOYA** Lecithin). Caramel Glaze: (Glucose Syrup, Water, Caramelised Sugar Syrup, Gelling Agents: Pectin, Sodium Alginate, Carrageenan, Xanthan Gum; Acid: Lactic Acid; Acidity Regulators: Sodium Lactate, Tricalcium Phosphate; Natural Flavouring, Preservative: Potassium Sorbate; Firming Agent: Potassium Chloride). White Chocolate: (Sugar, Cocoa Butter, Whole **MILK** Powder, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring).

Nutritional Information per 100g

(Nutrivalc)

Energy kcal = 401
 kJ = 1679
 Protein = 3.8g
 Fat = 18.2g
 of which saturates = 6.8g
 Carbohydrate = 55.0g
 of which sugars = 33.6g
 Dietary Fibre = 0.8g
 Salt = 0.1g

Microbiological Standards

	TARGET	REJECT
TVC	<1000	>100000
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 tart or for 2-3 hours per portion. Once defrosted keep refrigerated and use within 4 days. Do not re-freeze.

Pallet Configuration

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 labeling legislation.

Authorised by:

Technical

Claire Dawson
Technical Director

Product:

Millionaire's Dark Chocolate & Hazelnut Brownie Tart

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 via council regulations(EC) 1829/2003		
Suitable for:-		
Coeliacs		*
Nut / seed allergy		*
This product contains nuts		
Halal		*

Kosher *

Vegetarians *

Vegans *

COMPONENT	PRESENT IN THE PRODUCT	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PRODUCT: Millionaire's Dark Chocolate & Hazelnut Brownie Tart			
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	√	√	√
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	Yes		Yes		Yes		Yes						
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	Yes		Yes		Yes		Yes						
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						