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Thomas Ridley QC Dept.  
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PRODUCT SPECIFICATION

product title:-

Caterfood Select Strawberry, White Chocolate & Clotted Cream Gateau  
Pre-cut 1 x 14 Portions

<b>Description:</b> Fine décor sponge with white chocolate truffle and clotted cream, strawberry mousse, strawberry compote and glazed.	
<b>Caterfood Product Code</b>	<b>C20076</b>
<b>Caterfood Bar Code</b>	<b>5056750401029</b>
<b>Supplier Code:</b>	<b>02-14-001-1029    Pre-cut</b>
<b>Ingredients in descending order:</b>	
Strawberry Mousse	Whipping Cream, Water, Neutral Fond (Sugar, Dried Glucose Syrup, Beef Gelatine, Modified Potato Starch, Egg Yolk Powder, Acidity Regulator E450 (Diphosphates), Salt), Strawberry Puree
White Chocolate & Clotted Cream Mousse	Whipping Cream, White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring), Water, Clotted Cream, 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)).
Strawberry Compote	Strawberries, Water, Sugar, Modified Maize Starch, Gelling Agent E440 (Pectin), Acidity Regulator E330 (Citric Acid), Preservative E202 (Potassium Sorbate), Colour E163 (Anthocyanin)
Vanilla Satin Sponge	Wheat Flour, Sugar, Whole Egg, Rapeseed Oil, Water, Modified Maize Starch, Whey Powder, Raising Agents E501 (Potassium Carbonates), E450 (Diphosphates), Salt, Emulsifier (Dried Glucose Syrup, E472b (Lactic Acid Esters of Mono & Di-glycerides 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)), Natural Vanilla Flavouring.
Strawberries	
Decorative Vanilla Sponge	Wheat Flour, Sugar, Egg, Water, Wheat Starch, Dextrose, Dried Egg White, Raising Agent E503ii (Ammonium Bicarbonate), Pea Flour, Potato Starch, Milk Proteins, Stabiliser E420 (Sorbitol), Natural Flavourings
Apricot Glaze	Water, Glucose-Fructose Syrup, Sugar, Apricot Puree, Gelling Agents E440 (Amidated Pectin), E407 (Carrageenan), E415 (Xanthan Gum), Acid E330 (Citric Acid), Acidity Regulator E331 (Trisodium Citrate), E341 (Tricalcium Phosphate), Preservative E202 (Potassium Sorbate), Natural Flavouring, Firming Agent E508 (Potassium Chloride), Colour (Paprika Extract).
White Chocolate Shavings	Sugar, Whole Milk Powder, Cocoa Butter, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring

Dusting Sugar

Dextrose, Cornflour, Palm Oil

**Ingredient Declaration**

Strawberry Mousse (28%): (Cream (**MILK**), Water, Cream Stabiliser (Sugar, Dried Glucose Syrup, Beef Gelatine, Modified Potato Starch, **EGG** Yolk Powder, Acidity Regulator: Diphosphates; Salt), Strawberry Puree (4%)). White Chocolate & Clotted Cream Mousse (26%): (Cream (**MILK**), White Chocolate (9%) (Sugar, Cocoa Butter, Whole **MILK** Powder, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring), Water, Clotted Cream (**MILK**) (2%), 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). Strawberry Compote (22%): (Strawberries (15%), Water, Sugar, Modified Maize Starch, Gelling Agent: Pectin; Acidity Regulator: Citric Acid; Preservative: Potassium Sorbate; Colour: Anthocyanin). 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 Carbonates, Diphosphates; Salt, Emulsifier Blend (Dried Glucose Syrup, Emulsifier: 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), Natural Vanilla Flavouring). Decorative Vanilla Sponge: (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thamin), Sugar, **EGG**, Water, **WHEAT** Starch, Dextrose, Dried **EGG** White, Raising Agent: Ammonium Bicarbonate; Pea Flour, Potato Starch, **MILK** Proteins, Stabiliser: Sorbitol; Natural Flavourings). Apricot Glaze: (Water, Glucose-Fructose Syrup, Sugar, Apricot Puree, Gelling Agents: Amidated Pectin, Carrageenan, Xanthan Gum; Acid: Citric Acid; Acidity Regulator: Trisodium Citrate, Tricalcium Phosphate; Preservative: Potassium Sorbate; Natural Flavouring, Firming Agent: Potassium Chloride; Colour: Paprika Extract). White Chocolate Shavings (2%): (Sugar, Whole **MILK** Powder, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavouring). Dusting Sugar (Dextrose, Cornflour, Palm Oil).

**Nutritional Information per 100g**

(Calculated by Nutricalc)

Energy kcal = 276  
kJ = 1151  
Protein = 2.9g  
Fat = 17.6g  
of which saturates = 9.9g  
Carbohydrate = 26.6g  
of which sugars = 22.5g  
Dietary Fibre = 0.5g  
Salt = 0.2g

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	

<b>Metal Detection</b>	2.5mm Ferrous 3.0mm Non-Ferrous 3.5mm Stainless Steel
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<b>Storage Instructions:</b>	Store at -18°C
<b>Shelf-life from production:</b>	24 months
<b>Defrost Instructions:</b>	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**

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 SPECIFICATION**

#### **Product:**

**Strawberry, White Chocolate & Clotted Cream 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 via council regulations(EC) 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 PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PRODUCT: Strawberry, White Chocolate & Clotted Cream 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



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