



**PRODUCT SPECIFICATION**

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

Product title:

**Toffee, Pear & Chocolate Nut Torte  
Caterfood Select  
Pre-cut 1 x 14 Portions**

Date 26/03/25  
Issue no.1  
Next Review Date: 03/27

**Product description:**

Toffee flavour sponge baked with sweet pears, topped with a duo of chocolate mousses and toffee sauce finished with a glaze and mixed nuts.

<b>Catrfood Select Bar Code</b>	<b>5056750401012</b>	
<b>Caterfood Select Code</b>	<b>C20075</b>	
<b>Chantilly Ordering Code:</b>	<b>02-14-001-1012</b>	<b>Pre-cut</b>

**Ingredients listed in descending order of weight**

Toffee Sponge with Pears	Toffee Sponge (Wheat Flour, Sugar, Whole Egg, Rapeseed Oil, Water, Modified Maize Starch, Whey Powder, Raising Agents E450 Diphosphates), E500 (Sodium Carbonates), Emulsifier (Dried Glucose Syrup, Emulsifiers E472b (Lactic Acid Esters of Mono-and Diglycerides of Fatty Acids), E471 (Mono-and Diglycerides of Fatty Acids), E477 (Propane-1,2-diol Esters of Fatty Acids), Skimmed Milk Powder, Natural Toffee Flavouring, Salt, Colour E150a (Plain Caramel)), Tinned Pears (Pears, Water, Pear Juice from Concentrate, Acidity Regulator E330 (Citric Acid))
White Chocolate Truffle	Whipping Cream, Water, Sugar, White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier E322 (Soya Lecithins), Natural Vanilla Flavouring), Beef Gelatine, Egg White Mix (Dried Egg White, Sugar, Stabilisers E466 (Sodium Carboxy Methyl Cellulose, E412 Guar Gum), Acidity Regulator E330 (Citric Acid))
Dark Chocolate Truffle	Whipping Cream, Dark Couverture Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier E322 (Soya Lecithins), Natural Vanilla Flavouring), Water, Beef Gelatine

Glaze	Apricot Glaze (Water, Glucose-Fructose Syrup, Sugar, Apricot Puree, Gelling Agents E440 (Pectins), E407 (Carrageenan), E415 (Xanthan Gum), Acid E330 (Citric Acid), Acidity Regulator E331 (Sodium Citrate), E341 (Tricalcium Phosphate), Preservative E202 (Potassium Sorbate), Natural Flavouring, Firming Agent E508 (Potassium Chloride), Colour (Paprika Extract)), Syrup (Sugar, Water, Glucose)
Toffee Sauce	Sweetened Skimmed Condensed Milk, Glucose Syrup, Caramelised Sugar Syrup, Water Sugar, Salted Butter, Modified Maize Starch, Salt, Natural Flavouring, Humectant E471 (Mono-and Diglycerides of Fatty Acids)
Tinned Pears	Pears, Water, Pear Juice from Concentrate, Acidity Regulator E330 (Citric Acid)
Mixed Nuts	Almonds, Hazelnuts, Pecan Nuts, Pistachio Nuts

### Ingredient Declaration

Toffee Sponge (30%) (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Whole **EGG**, Rapeseed Oil, Water, Modified Maize Starch, Whey Powder (**MILK**), Raising Agents: Disodium Diphosphate, Sodium Hydrogen Carbonate; Dried Glucose Syrup, Emulsifiers: Lactic Acid Esters of Mono-and Diglycerides of Fatty Acids, Mono-and Diglycerides of Fatty Acids, Propane-1,2-diol Esters of Fatty Acids; Skimmed **MILK** Powder, Natural Flavouring, Salt, Colour: Plain Caramel), White Chocolate Mousse (27%) (Cream (**MILK**), Water, Sugar, White Chocolate (Sugar, Cocoa Butter, Whole **MILK** Powder, Emulsifier: **SOYA** Lecithins; Natural Vanilla Flavouring), Beef Gelatine, **EGG** White Mix (Dried **EGG** White, Sugar, Stabilisers: Sodium Carboxy Methyl Cellulose, Guar Gum; Acidity Regulator: Citric Acid), Dark Chocolate Mousse (17%) (Cream (**MILK**), Dark Couverture Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithins; Natural Vanilla Flavouring), Water, Beef Gelatine), Pears (12%) (Pears, Water, Pear Juice from Concentrate, Acidity Regulator: Citric Acid), Glaze (Apricot Glaze (Water, Glucose-Fructose Syrup, Sugar, Apricot Puree, Gelling Agents: Pectins, Carrageenan, Xanthan Gum; Acid: Citric Acid; Acidity Regulators: Trisodium Citrate, Tricalcium Phosphate; Preservative: Potassium Sorbate; Natural Flavouring, Firming Agent: Potassium Chloride; Colour: Paprika Extract; Syrup (Sugar, Water, Glucose)), Toffee Sauce (5%) (Sweetened Skimmed Condensed **MILK** (**MILK**, Sugar, Lactose (**MILK**)), Glucose Syrup, Caramelised Sugar Syrup, Water, Sugar, Salted Butter (Butter (**MILK**), Salt), Modified Maize Starch, Salt, Natural Flavouring, Humectant: Mono-and Diglycerides of Fatty Acids), Mixed **NUTS** (3%) (**ALMONDS, HAZELNUTS, PECAN NUTS, PISTACHIO NUTS**).

### Nutritional Information per 100g

(Calculated)

Energy kcal = 310

kJ = 1294  
Protein = 4.2g  
Fat = 19.2g  
of which saturates = 8.2g  
Carbohydrate = 29.6g  
of which sugars = 22.4g  
Dietary Fibre = 1.2g  
Salt = 0.35g

<b>Microbiological standards:</b>	<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	

<b>Metal Detection</b>	2.5mm Ferrous 3.0mm Non-Ferrous 3.5mm Stainless Steel
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**Storage Instructions:** Keep frozen at -18°C or below. Once defrosted, keep refrigerated and consume within 4 days. Do not re-freeze once defrosted.

**Shelf-life from production:** 24 months

**Defrost Instructions** Defrost prior to serving. Remove the required number of portions required and allow to defrost, covered in a refrigerator for 2-3 hours. If defrosting whole, remove all packaging and defrost, covered in a refrigerator for 12 hours.

**Pallet Configuration**

Units in case	1
Cases per layer	12
Layers per pallet	15
Cases per pallet	180

**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**



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