



**PRODUCT SPECIFICATION**

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

product title:-

**ITALIAN TIRAMISU**

1 x 14

Date 13/09/22

Issue no.7

Next Review Date: 09/24

**product description:**

A traditional combination of coffee, chocolate and fresh cream, made to a traditional Italian recipe.

**supplier code: 01-14-001-0698**

**Ingredients listed in descending order of weight**

Dark Chocolate Truffle Mousse	Whipping Cream, Water, Dark Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier E322 (Soya Lecithin), Natural Vanilla Flavouring), Beef Gelatine
Tiramisu Mousse	Whipping Cream, Water, Mousse Stabiliser (Sugar, Dried Glucose Syrup, Beef Gelatine, Modified Potato Starch, Egg Yolk Powder, Acidity Regulator E450 (Diphosphates), Salt), Coffee Granules
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
Vanilla Satin Sponge	Whole Egg, Vanilla Satin Sponge Concentrate (Wheat Flour, Sugar, Modified Maize Starch, Whey Powder, Raising Agents E501 (Potassium Carbonate), E450 (Diphosphates), Glucose Syrup Solids, Emulsifiers E472b (Lactic Acid Esters of Mono & Di-glycerides of Fatty Acids, E477 (Propane-1,2-diol Esters of Fatty Acids), E471 (Mono & Di-glycerides of Fatty Acids, Skimmed Milk Powder, Stabiliser E450 (Diphosphates)), Salt, Flavouring), Sugar, Wheat Flour, Rapeseed Oil, Water
Coffee Syrup	Sugar, Water, Coffee Granules

Chocolate Coffee Beans            Sugar, Cocoa Mass, Cocoa Butter, Coffee Beans, Emulsifier E322  
(Sunflower Lecithin), Natural Mocca Flavour, Glazing Agent E414  
(Arabic Gum), Glucose Syrup, Natural Vanilla Flavouring

Coffee Powder

**Ingredient Declaration**

Cream (**MILK**) (45%), Dark Belgian Chocolate (17%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring), Water, 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 Carbonate), Salt, Natural Flavouring), 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, Propane-1,2-diol Esters of Fatty Acids, Mono & Diglycerides of Fatty Acids), Skimmed **MILK** Powder, Stabiliser (Diphosphates), Salt, Natural Flavouring), Sugar, Dried Glucose Syrup, Chocolate Coffee Beans (Sugar, Cocoa Mass, Cocoa Butter, Coffee Beans, Emulsifier (Sunflower Lecithin), Natural Mocca Flavour, Glazing Agent (Gum Arabic), Glucose Syrup, Natural Vanilla Flavouring), Beef Gelatine, Modified Potato Starch, Dried **EGG** Yolk, Acidity Regulator (Diphosphates), Salt, Coffee, Cocoa Powder.

**Nutritional Information per 100g**

(Calculated by Nutricalc)

Energy kcal	336
kJ	1395
Protein	3.4g
Fat	25.3g
of which saturates	14.3g
Carbohydrate	23.6g
of which sugars	19.5g
Dietary Fibre	1.4g
Salt	0.2g

<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

#### **Pallet Configuration**

units in case	1
cases per layer	12
layers per pallet	15
cases per pallet	180

<b>Shelf life from production:</b>	24 Months
<b>Storage Instructions:</b>	Store at -18°C
<b>Product weight:</b>	Product is handmade so will vary Approx. 1.5kg
<b>Case size/ Weight</b>	275mm x 265mm x 100mm/185g
<b>Defrost Instructions:</b>	To defrost, remove all packaging & refrigerate for 12 hours. Once defrosted keep refrigerated and use within 4 days. Do not re-freeze.

#### **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**