

PRODUCT SPECIFICATION

Mademoiselle DESSERTS

PRODUCT NAME:	Raspberry & White Chocolate Torte; Pre-cut 14
PRODUCT CODE:	F32700
MANUFACTURER CONTACT DETAILS:	Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

GENERAL DESCRIPTION OF PRODUCT:

Vanilla flavour sponge base topped with a tangy raspberry layer, sweet white chocolate mousse and a swirl of raspberry sauce, finished with raspberries and a dusting of sweet snow; pre-cut, 14 portions.

INGREDIENTS:

White Chocolate (16%) (Sugar, Whole **MILK** Powder, Cocoa Butter, Skimmed **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Sugar, **EGG**, Full Fat Soft Cheese (9%) (Cream (**MILK**), Water, Skimmed **MILK** Powder, Cornflour, **BUTTERMILK** Powder, Salt), Sweetened Condensed Milk (**MILK**, Sugar), Raspberry Sauce (9%) (Raspberry Puree, Sugar, Glucose Syrup, Modified Maize Starch, Water, Acidity Regulator (Citric Acid), Colour (Anthocyanins), Natural Flavouring), Raspberries (8.7%), Cream (**MILK**), **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Glucose Syrup, Rapeseed Oil, Skimmed **MILK** Powder, Modified Maize Starch, Humectant (Glycerol), Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Thickener (Pectin), Lemon Juice, Natural Flavouring, Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters Of Fatty Acids, Sodium Stearoyl Lactylate), Raising Agents (Disodium Diphosphate, Potassium Hydrogen Carbonate), **WHEAT** Gluten, Acidity Regulators (Citric Acid, Potassium Hydroxide), Colours (Anthocyanins, Algal Carotenes), Dextrose, Stabilisers (Xanthan Gum, Locust Bean Gum, Guar Gum), Maize Starch, Palm Oil, Preservative (Calcium Propionate).

ALLERGY ADVICE:

* Allergens in the ingredients list (including cereals containing gluten) are shown in **CAPITALS**.

* Allergens **NOT** present in any of our MD recipes include **Celery, Crustacea, Fish, Lupin, Mollusc, Mustard, Peanuts and Sesame**.

* **May contain traces of nuts**. (Nuts are used in manufacturing and on packing lines so there is a small risk of cross contamination.

* Free Range Egg

* Suitable for vegetarians.



PRODUCT SPECIFICATION

STORAGE INSTRUCTIONS:

Commercial / Food Freezer	(-18°C)	**** Until Best Before Date
Star Marked Food Freezer	(-18°C)	*** Until Best Before Date
Compartment	(-12°C)	** 1 Month
	(-6°C)	* 1 Week
Ice Making Compartment	(-6°C)	3 Days
Refrigerator	(5°C)	48 Hours

Consume on day of purchase if not kept chilled / frozen.

IMPORTANT - DO NOT REFREEZE AFTER DEFROSTING

DEFROSTING AND SERVING INSTRUCTIONS:

Remove all packaging and allow it to defrost in a refrigerator for approximately 6 hours or overnight. Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep covered in a refrigerator and consume within 48 hours.

NUTRITIONAL INFORMATION: TYPICAL VALUES PER 100g AS SOLD:

Energy	1291 kJ / 308 kcal
Fat	14g
of which Saturates	6.9g
Carbohydrate	40g
of which Sugars	31g
Protein	5.0g
Fibre	1.3g
Salt	0.27g

Nutritional data is calculated using Nutricalc software

RSPO Certification

RSPO Membership Number 4-1281-20-000-00

RSPO Certificate Number BMT-RSPO-000611

Expiry 22nd November 2025

KOSHER CERTIFICATE

Not applicable – not certified

HALAL CERTIFICATE

Not applicable – not certified

GM

Not manufactured with GM materials.

COUNTRY OF MANUFACTURE:

Produced in the UK using ingredient from various origins

COMMODITY CODE

1905907000

PACKING FORMAT

Units per outer: 1 x 1 unit

Cases: 15

Layers: 16

Cases per Pallet: 240

PALLET: Chep Pallet

BARCODE:

INNER: N/A

OUTER: 5010823523476

PRODUCT SPECIFICATION

SHELF LIFE:

18 months from date of packing.

BBE AND JULIENNE CODING:

Example: JUL 24 L3001 10:19

BBE (JUL 24) (First 3 letters of month; last 2 digits of year) Lot Number: (L3001) L (lot number) 3 (Year manufacture) 001 (Day of Year) 10:19 (Time: 24-hour clock)

LABEL

Raspberry & White Chocolate Torte

14 Portions

F32700

F32700

Raspberry & White Chocolate Torte

INGREDIENTS: White Chocolate (16%) (Sugar, Whole MILK Powder, Cocoa Butter, Skimmed MILK Powder, Emulsifier (SOYA Lecithin), Natural Flavouring), Sugar, EGG, Full Fat Soft Cheese (9%) (Cream (MILK), Water, Skimmed MILK Powder, Cornflour, BUTTERMILK Powder, Salt), Sweetened Condensed Milk (MILK, Sugar), Raspberry Sauce (9%) (Raspberry Puree, Sugar, Glucose Syrup, Modified Maize Starch, Water, Acidity Regulator (Citric Acid), Colour (Anthocyanins), Natural Flavouring), Raspberries (8.7%), Cream (MILK), WHEAT Flour (WHEAT Flour, Calcium Carbonate, Nickel, Iron, Thiabendazole, Glucose Syrup, Refined Oil, Skimmed MILK Powder, Modified Maize Starch, Hamocastol (Glycerol), Margarine (Vegetable Oil, Refined Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids), Thickeners (Pectin), Lemon Juice, Natural Flavouring, Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids, Sodium Stearoyl Lactylate), Raising Agents (Dicalcium Diphosphate, Potassium Hydrogen Carbonate), WHEAT Gluten, Acidity Regulators (Citric Acid, Potassium Hydroxide), Colours (Anthocyanins, Algal Carotenoids), Dextroses, Stabilisers (Xanthan Gum, Locust Bean Gum, Guar Gum), Maize Starch, Palm Oil, Preservative (Calcium Propionate).

ALLERGY ADVICE: Allergens in the ingredients list (including cereals containing gluten) are shown in BOLD CAPITALS.

May contain traces of nuts

Suitable for vegetarians.

HANDLING GUIDELINES FROM FROZEN: Remove all packaging and allow it to defrost in a refrigerator for approximately 6 hours or overnight. Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep covered in a refrigerator and consume within 48 hours. Do not refreeze once defrosted.

Nutritional Information	
Typical Values	
as Sold per 100g	
Energy	1291kJ/ 308kcal
Fat	14g
of which Saturates	6.9g
Carbohydrate	40g
of which Sugars	31g
Protein	5.0g
Fibre	1.3g
Salt	0.27g

Best Before End:
XXXX.XX
LXXXX 11:58

Contents: 1 x 1 Unit

DO NOT REFREEZE ONCE
DEFROSTED. STORE AT -18°C
OR BELOW.



Produced by Mademoiselle Desserts, Bindon Road, Teanton, TA2 6AB, UK
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

PACKAGING: Primary packaging complies with the Materials & Articles in Contact with Food Regs.

PRIMARY

P14000 Cake Board: 234mm round, weight: 29.7g

P10160 Collar, Size: 900 x 70 mm, weight: 17.1g

P90400 printed collar label, Size: 42 x 81mm, weight: 0.5g

P07570 LDPE Flow Wrap Film, 800x520mm, weight: 8g

P50201 Brown Box, Size: 244 x 244 x 90mm (Internal) 250 x 250 x 96mm (External), recycled content 100%, weight: 119g

P90300 White printed in house label, size: 75mm x 320mm weight: 2.2g

P06400 Clear polypropylene self-adhesive tape, weight: 3g

TOTAL PRIMARY WEIGHT: 179.3g

TERTIARY

P07100 Machine stretch, weight per pallet: 350g

P79100 Pallet layer cards x3, size: 800 x 1000mm, weight: 540g

P79010 Pallet edge boards x 4, size: 50 x 50 x 1500mm, weight: 1604g

UK PALLET: 1200mm x 1000mm x 150mm; 25kg

TOTAL TERTIARY PACKAGING WEIGHT: 27.494g

HEALTH MARK: None

Product Weight:

INDIVIDUAL PRODUCT (1 UNIT): Target weight (Actual target product make up): 1387g +/- 51g

INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight: 1.57kg

Completed by: Lindsay Gaylard (Specifications Technologist)

Date: 22nd November 2023

Changes Register

Version Change	Date	Changes Made	Initials
1	09.10.23	Specification raised.	LG
2	22.11.23	Update product weight	LG