

**Product: Cherry Bakewell Tart**

**Product Code:**

**Brand: We Love Cake**

**WLC0629**

**Pack Details**

<b>Contents</b>	No. Pcs in Case:	28	Avg. Pce Wt:	47 g	Case Net Wt:	1.316 kg		
	Count/Wt per Inner:	N/A	Inners per Case:	N/A	Pack Size:	28 x 47g		
Inners suitable for sale separately?:		Yes	Barcode Inner:	5028931006293	Barcode Outer:	0105028931176293		
<b>Palletisation</b>	Cases per Layer:	15	No. of Layers:	12	Inners/Pallet:	N/A	Cases/Pallet:	180
<b>Dimensions</b>	Case mm:	370 x 195 x 80	Cubic ms:	0.006	Inner mm:	None		
<b>Packaging Wts</b>	Primary plastic:	28 g	Secondary plastic:	N/A g	Tertiary plastic:	N/A g		
	Primary board:	N/A g	Secondary board:	200 g	Foil/Aluminium:	28 g		

**Composition & Storage**

<b>Description:</b>	Gluten, Wheat and Dairy free pastry case filled with mixed fruit jam and almond flavoured sponge, topped with fondant icing and half a glace cherry				
<b>Ingredients:</b>	See Page 2.				
<b>Allergen Statement:</b>	contains: Nuts, Egg.				
<b>May Contain:</b>	May also contain traces of: Peanuts.				
<b>Meat Country of Origin:</b>	N/A	<b>Store Frozen:</b>	-18°C	<b>Frozen Life:</b>	274 Days

**Preparation & Usage from Frozen**

<b>M/wave:</b>	N/A
<b>Oven:</b>	N/A
<b>Grill:</b>	N/A
<b>Frying:</b>	N/A
<b>Other:</b>	See Page 3.

**Dietary & Health Information**

				<b>Average Nutritional</b>		<b>Per serving</b>	
				<b>Per 100 g</b>		<b>47 g</b>	
Suitable for Vegetarians	<b>Yes</b>	<b>Contains</b>	Milk / Derivatives	No	Kcals	476	224
Suitable for Vegans	<b>No</b>		Egg / Derivatives	Yes	kJoules	1992	936
Suitable for Coeliacs	<b>Yes</b>		Soya	No	Protein (g)	3.0	1.4
Halal Approved	<b>No</b>		Sulphur Dioxide /Sulphites	No	Carbohydrate (g)	65	30.6
Kosher Approved	<b>No</b>		Sesame Seeds	No	<i>of which sugars (g)</i>	40.7	19.1
<b>Contains</b>			Celery	No	Fat (g)	22.3	10.5
Artificial colours	No		Mustard	No	<i>of which saturates (g)</i>	6.6	3.1
Hydrogenated Fats	No		Peanuts / Derivatives	No*	<i>of which monounsaturates (g)</i>	10.7	5
GM Ingredients/Derivatives	No		Fish	No	<i>of which polyunsaturates (g)</i>	4.0	1.9
MSG	No		Crustaceans / Shell Fish	No	Fibre (g)	1.5	0.7
Gluten	No		Other Nuts	Yes	Sodium (g)	0.09	0.042
Wheat & Wheat Derivatives	No		Lupin / Derivatives	No	<i>expressed in salt (g)</i>	0.225	0.105
Other Gluten Cereals/Derivs	No		Molluscs	No	-----		
					Zinc (mg)		
					Iron (mg)		
					Ash (g)		
					Vitamin A (µg)		
					Vitamin C (mg)		
					Folate (µg)		
					Calcium (mg)		

\* Although the product does not contain the ingredient it is found within the production environment and therefore could pose a risk.

Approved Date: 05/06/2013

Approved by: Chris Stobart

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## Ingredients:

Pastry (40%), Fondant Icing (27%), Almond Flavoured Sponge (21%), Mixed Fruit Jam (8%), Glace Cherry Halves (4%).

Pastry: Tapioca Starch, Rice Flour, Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Di-glycerides of Fatty Acids)), Sugar, Ground Almonds, Water, Salt, Thickener (Xanthan Gum).

Fondant Icing: Sugar, Glucose Syrup, Palm Oil, Water, Glucose-Fructose Syrup, Emulsifiers (Glyceryl Monostearate, Sucrose Esters of Fatty Acids), Cornflour, Humectant (Glycerine), Rice Starch, Acidity Regulator (Citric Acid).

Almond Flavoured Sponge: Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Di-glycerides of Fatty Acids)), Sugar, Egg, Rice Flour, Ground Almond (13%), Humectant (Glucose Syrup, Water, Acetic Acid), Tapioca Starch, Flavouring, Thickener (Xanthan Gum).

Mixed Fruit Jam: Glucose-Fructose Syrup, Fruit (30% - Apple Concentrate, Plum Concentrate, Raspberry Concentrate), Sugar, Gelling Agent (Pectin), Colour (Anthocyanins), Citric Acid, Acidity Regulator (Sodium Citrate), Flavouring.

Glace Cherry Halves: Cherries (84%), Glucose-Fructose Syrup, Fruit and Vegetable Juice (Radish, Blackcurrant, Apple), Citric Acid.

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**Preparation & Usage**

Microwave:

Oven:

Grill:

Frying:

Other Cooking or Serving Instructions:

Allow to defrost for 6 hrs. Once defrosted, label each individual product with Best Before Date: day of defrost + 28 days.