Pack Details

| Contents | No. Pcs in Case: 38 |  |  | Avg. Pce Wt: |  | N/A g |  | Case Net Wt |  | t: 0.430 |  | kg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Count/Wt per Inner | 38/430g |  | g Inners per Case: |  | 1 |  | Pack Size: $1 \times 38$ |  |  |  |  |
| Inners suitable for sale separately?: No |  |  | Barcode Inner: N/A |  |  |  |  | Barcode Outer: |  | 3450350082862 |  |  |
| Palletisation | Cases per Layer: | 12 |  | No. of Layers: | 26 | Inner | /Pallet: | 1 |  | llet: | 31 |  |
| Dimensions | Case mm: $303 \times$ | $43 \times 53$ |  | Cubic ms: | 0.004 |  |  |  | N/ |  |  |  |
| Packaging | Primary plastic: | 4 | g | Secondary | plastic: | N/A | g |  | stic: | N/A |  |  |
| Wts | Primary board: | 49 | g | Secondary | board: | 147 | g |  | nium: | N/A | g |  |

## Composition \& Storage

Description: 38 Frozen Sweet Petit Fours: 10 Crème Brulée Puffs, $\times 6$ Crunchy Chocolate Praline Desserts, $x 6$ Chocolate Squares, $x 6$ Mango Desserts, $\times 5$ Raspberry Tartlets, $\times 5$ Lemon Tartlets.

Ingredients: See Page 2.

Allergen Statement: For allergens, including cereals containing gluten, see ingredients in CAPITALS.
May Contain: Produced in a factory that also handles: Sesame and other Nuts.
Meat Country of Origin: N/A Store Frozen: $-18^{\circ} \mathrm{C} \quad$ Min Life on Del. 205 Days
Preparation \& Usage from Frozen
M/wave: See Page 3.
Oven: $\quad$ See Page 3.
Grill: See Page 3.
Frying: See Page 3.
Other: See Page 3.


Crème Brulée Choux Pastry 22\%: Sterilised Semi-Skimmed MILK, Sterilised Cream (MILK) (Stabiliser: Carrageenans), Pasteurised EGG Yolk, Brown Sugar, Pasteurised Whole EGG, WHEAT Flour, WHEAT GLUTEN, Water, Butter (MILK), HAZELNUT 0.5\%, Sugar Pearl, Modified Tapioca Starch, Flavour, Salt, Caster Sugar.

Chocolate and Feuiletine Square 16.6\%: Cocoa Biscuit 5\% (Whole EGG, Sugar, Cocoa Powder 0.5\%, Water, Invert Sugar, WHEAT Starch, Powdered EGG White, Emulsifiers: Fatty Acid Mono- and Diglycerides, Raising Agents: Diphosphate, Sodium Carbonate), Dark Couverture Chocolate 3.2\% (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOY Lecithin, Natural Vanilla Flavour), Praline with Hazelnut 2.6\% (Sugar, HAZELNUTS 1.3\%, Emulsifier: SOY Lecithin), Sterilised Cream (MILK) (Stabiliser: Carrageenans), Milk Couverture Chocolate 1.4\% (Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Emulsifier: SOY Lecithin, Salt, Natural Vanilla Flavour), Pancake Breaks 0.4\% (WHEAT Flour, Sugar, Concentrated Butter (MILK), Whole MILK Powder, Malted BARLEY Flour, Salt), Sterilised Semi-Skimmed MILK, Caster Sugar, Sunflower Oil, Water, Butter (MILK), Fat Reduced Cocoa Powder, Cocoa Butter, Gelling Agent: Agar Agar.

Chocolate Square 16.6\%: Biscuit 5.3\% (EGG, Sugar, WHEAT Flour, Water, Powdered ALMOND, Emulsifiers: Fatty Acids Monoand Diglycerides, Pea Flour, Baking Powders: Di- and Polyphosphates, Sodium Carbonate, Potato Starch, MILK Protein), Dark Couverture Chocolate 3.1\% (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOY Lecithin, Natural Vanilla Flavour), Water, Caster Sugar, Butter (MILK), Sterilised Cream (MILK) (Stabiliser: Carrageenans), Coffee Extract 0.3\%, Pasteurised EGG Yolk, Sterilised Semi-Skimmed MILK, Sunflower Oil, Cocoa Butter, Fat Reduced Cocoa Powder, Pasteurised Powdered EGG White, Coating (Cocoa Butter, Colouring: Iron Oxides and Hydroxides).

Mango and Passion Fruit Square 16.3\%: Mango Puree 4.4\% (Mango 3.9\%, Sugar), Biscuit 4.2\% (EGG, Sugar, WHEAT Flour, Water, Powdered ALMOND, Emulsifiers: Fatty Acids Mono- and Diglycerides, Pea Flour, Baking Powders: Di- and Polyphosphates, Sodium Carbonate, Potato Starch, MILK Protein), Sterilised Cream (MILK) (Stabiliser: Carrageenans), Caster Sugar, Passion Fruit Puree 1.3\% (Passion Fruit 1.1\%, Sugar), Dark Couverture Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOY Lecithin, Natural Vanilla Flavour), Mango 0.9\%, Gelling Agent: Pectin, Sunflower Oil, Cocoa Butter, Mango Natural Flavour, Passion Fruit Natural Flavour.

Raspberry Tartlet 14.6\%: Raspberry 6.2\%, Tartlet 3.4\% (WHEAT Flour, WHEAT GLUTEN, Butter (MILK) 0.7\%, Icing Sugar, Pasteurised Whole EGG, Water, WHEAT Fibre, Tapioca Starch), Caster Sugar, Icing (Water, Glucose Fructose Syrup, Sugar, Gelling Agents: Pectin - Carrageenan, Acidifier: Citric Acid - Potassium Orthophosphates - Calcium Citrate), White Chocolate (Sugar, Cocoa Butter, Whole MILK Powder, Emulsifier: SOY Lecithin, Natural Vanilla Flavour), Cocoa Butter, Gelling Agent: Pectin, Dark Chocolate Couverture 0.1\% (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOY Lecithin, Natural Vanilla Flavour).

Lemon Tartlet 13.9\%: Tartlet 3.7\% (WHEAT Flour, WHEAT GLUTEN, Butter (MILK) 0.8\%, Icing Sugar, Pasteurised Whole EGG, Water, WHEAT Fibre, Tapioca Starch), Pasteurised Whole EGG, Lemon Puree 1.7\% (Lemon 1.5\%, Sugar), Caster Sugar, Icing (Water, Glucose Fructose Syrup, Sugar, Gelling Agents: Pectin - Carrageenan, Acidifier: Citric Acid - Potassium Orthophosphates - Calcium Citrate), Butter (MILK), White Chocolate (Sugar, Cocoa Butter, Whole MILK Powder, Emulsifier: SOY Lecithin, Natural Vanilla Flavour), Cocoa Butter, Potato Starch, Pasteurised EGG Yolk, Dark Couverture Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOY Lecithin, Natural Vanilla Flavour), Gelling Agent: Carrageenans.

## Product: French Petits Fours

# Preparation \& Usage from Frozen 

Microwave:
N/A

Oven:
N/A

Grill:
N/A

Frying:
N/A

Other Cooking or Serving Instructions:
Remove from the freezer and immediately remove the tray from the box and carefully peel off the film. Leave for 2 hours in the refrigerator to defrost.

