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| <b>Product Name:</b>  | <b>French Petits Fours</b>  |
| <b>Brand:</b>   | <b>Tipiak</b>   |
|  <p><i>Image shows serving suggestion.</i></p> | <ul style="list-style-type: none"> <li>* 10 x Choux crème brûlée</li> <li>* 6 x Chocolate and feuilletine squares</li> <li>* 5 x Raspberry tartlets</li> <li>* 6 x Mango and passion fruit squares</li> <li>* 5 x Lemon tartlets</li> <li>* 6 x Opéras</li> </ul> <p>NEW MIX<br/>SMALLER PACK = CHEAPER PRICE</p>  |
| <b>Pack Size:</b> 1 x 38  | <b>Portion Size:</b> 2 - 3 French Petits Fours  |
| <b>Ingredients:</b>   |   |
| Please see attached sheet.  |   |

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| <b>Allergen Statement:</b>    | For allergens, including cereals containing gluten, see ingredients in CAPITALS. |
| <b>May Contain Traces of:</b> | Produced in a factory that also handles: Sesame and other Nuts.                  |

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|----------------------|-------------|----------|--------------|----------|
| <b>Suitable for:</b> | Vegetarians | <b>Y</b> | Kosher Diets | <b>N</b> |
|                      | Vegans      | <b>N</b> |              |          |
|                      | Halal Diets | <b>N</b> |              |          |

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|-----------------------------|---------------|--------|-------------------|-----|
| <b>Listing information:</b> | Product Code: | TP8286 | Cases per Layer:  | 12  |
|                             | Case Size:    | 1 x 38 | Cases per Pallet: | 312 |

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| <b>Cooking/Serving Instructions (from frozen):</b>   |  |
| <p><b>Microwave:</b> N/A<br/> <b>Oven:</b> N/A<br/> <b>Deep fry:</b> N/A<br/> <b>Grill:</b> N/A<br/> <b>Other:</b> 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.</p> |  |

**Ingredients:**

Crème Brûlée 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 Feuletine 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 Mono- and 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.