

## Sidoli Vegan and GF Trillionaire Tart - Information

A round vegan chocolate pastry case filled with a layer of vegan toffee sauce and a vegan chocolate style ganache topping. The product is then finished with a gold splash effect in varying proportions. This gateau is cut into 14 portions and packed 1 gateau per outer.

**TFS Product Code:** 031761

**Suppliers Product Code:**

**Information Last Updated:** 25/03/2025

**Date Produced:** 01/02/2026



## Allergy Information

Key: Contains May Contain



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

## Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	409.00
Energy (kJ)	1706.00
Protein (g)	2.20
Carb (g)	43.00
Of Which Sugars (g)	27.00
Fat (g)	25.00
Of Which Saturates (g)	14.00
Fibre (g)	1.20
Salt (g)	0.48

## Dietary Information

Key: Suitable for



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Chocolate chips (17%) (sugar, cocoa mass, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring), coconut milk (coconut, water), dairy free alternative (lentil protein preparation (water, lentil flour), coconut fat, rapeseed oil, sugar, modified corn starch, emulsifiers (sugar esters of fatty acids, mono-and diglycerides of fatty acids, sunflower lecithin), stabilisers (guar gum, locust bean gum), natural flavours, salt, colour (beta-carotene)), flour blend (rice, potato, tapioca, maize, buckwheat), golden syrup, gluten free flour blend (flours (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphate, sodium bicarbonate), thickener (xanthan gum)), margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), brown sugar, sugar, shortening (palm oil, rapeseed oil), palm kernel oil, palm stearin oil, fat reduced cocoa powder, dextrose, modified maize starch, salt, vodka, natural flavouring, colour (iron oxide).

## Handling Information

### Directions for Use

**HANDLING INSTRUCTIONS:** Defrost prior to serving. Keep in a gluten free environment. Keep refrigerated once defrosted and for best results keep covered. Use within 72 hours of defrost. Do not re-freeze once defrosted. **DEFROSTING INSTRUCTIONS:** Remove all packaging and place on a serving plate. Defrost in a refrigerator for approximately 8 hours. Alternatively, remove the required amount of slices from the frozen pie and defrost on a plate for approximately 2 hours. This product may show signs of sugar bloom during storage, when frozen. This will disappear when the product has been fully defrosted prior to serving.

### Storage Instructions

At or below minus 18°C (0°F)

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