

Chef Approved Alabama Fudge Cake GLUTEN FREE - Information

A round chocolate sponge filled, top and side coated with chocolate fudge. This gateau is pre-portioned into 14 portions and packed 1 gateau per outer.

TFS Product Code: 031675
Suppliers Product Code:
Information Last Updated: 21/07/2025
Date Produced: 12/03/2026



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) | 383.00 |
| Energy (kJ) | 1605.00 |
| Protein (g) | 3.20 |
| Carb (g) | 56.00 |
| Of Which Sugars (g) | 45.00 |
| Fat (g) | 16.00 |
| Of Which Saturates (g) | 2.70 |
| Fibre (g) | 1.20 |
| Salt (g) | 0.26 |

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

Fondant (sugar, dried glucose syrup), sugar, EGG, gluten free flour blend (flours (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphate, sodium bicarbonate), thickener (xanthan gum)), rapeseed oil, water, cocoa powder (3%), glucose, shortening (palm oil, rapeseed oil), fat reduced cocoa powder (2%), raising agents (monocalcium phosphate, potassium hydrogen carbonate), thickener (xanthan gum), salt, glucose syrup, vegetarian gelatine (gelling agents (pectin, carrageenan, locust bean gum), modified maize starch, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), dextrose, sucrose), modified maize starch, gelling agent (pectin), natural flavouring.

Handling Information

Directions for Use

DEFROSTING INSTRUCTIONS: Remove all packaging. Defrost under refrigeration (8°C or below) for approximately 8 hours. Store in a gluten free environment. Once defrosted keep refrigerated and use within 72 hours, do not re-freeze.

Storage Instructions

At or below minus 18°C (0°F)

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