

Chef Approved Assured Gluten Free Chocolate Brownie - Information

A decadent and rich Gluten-Free Brownie made to a traditional recipe with real Belgian Chocolate with a crunchy crust and a moist chewy centre. Topped with drizzled white and dark Belgian couverture. A fantastic addition to a Cappuccino or as an indulgent dessert lightly warmed with vanilla Ice Cream or with a generous dollop of Clotted Cream.

TFS Product Code: 029102
Suppliers Product Code:
Information Last Updated: 06/05/2025
Date Produced: 28/01/2026



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)	446.00
Energy (kJ)	1860.00
Protein (g)	4.50
Carb (g)	46.00
Of Which Sugars (g)	38.30
Fat (g)	26.60
Of Which Saturates (g)	16.00
Fibre (g)	2.10
Salt (g)	0.10

Dietary Information

Key: **Suitable for**



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

Unsalted butter (MILK), pasteurised whole EGG, chocolate 13% (cocoa mass, sugar, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring) sugar, brown sugar (sugar, cane molasses), gluten free flour blend (rice, potato, tapioca, maize, buckwheat), white chocolate 10% (sugar, cocoa butter, whole MILK powder, emulsifier SOYA lecithin, natural vanilla flavouring), milk chocolate 5% (sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier (SOYA lecithin), natural vanilla flavouring), cocoa powder.

Handling Information

Directions for Use

For best results: Defrost in a refrigerator for 24 hours before consumption

Storage Instructions

Store frozen below -18°C Once defrosted, store below 5°C and use within 7 days.

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