

Menuserve Banoffee Roulade - Information

A hand-rolled toffee meringue roulade with a toffee sauce, banana purée and dairy cream filling. Palm from a sustainable source, RSPO certificate number BMT-RSPO-000372 (1 x 2)

TFS Product Code: 033059
Suppliers Product Code:
Information Last Updated: 04/09/2025
Date Produced: 26/09/2026



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)	297.00
Energy (kJ)	1249.00
Protein (g)	2.90
Carb (g)	48.70
Of Which Sugars (g)	47.90
Fat (g)	10.10
Of Which Saturates (g)	6.10
Fibre (g)	0.50
Salt (g)	0.04

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

Toffee Meringue [60%] (Sugar, Pasteurised EGG Albumen, Molasses, Dried EGG Albumen, Stabiliser (Xanthan Gum), Acidity Regulator (Citric Acid)), Dairy Cream (MILK) [23%], Banana Puree [9%](Banana [7%], Sugar, Acidity Regulator (Citric Acid)), Toffee Sauce [7%] (Sugar, Palm Oil, Full Fat MILK Powder, Rapeseed Oil, Molasses).

Handling Information

Directions for Use

From Frozen unless otherwise stated Defrost at 4°C for 4 hrs. Do not use a microwave for defrosting. Once defrosted store at 4°C and use within 2 days. To portion accurately: cut using a warm, serrated knife, whilst the product is still slightly frozen. The knife will be best warmed by dipping in warm water and not dried. Due to the delicate nature of the product, there may be a small quantity of meringue fragments present in the box. To maintain gluten-free integrity, please ensure all equipment used for preparation/cooking/serving is clean or dedicated for gluten-free use only.

Storage Instructions

Keep Frozen. Store at -18°C or below

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