



**DATE** 01/02/18

**PRODUCT NAME** Brownie

**PRODUCT DESCRIPTION** A rich, smooth chocolate brownie baked with Belgian dark chocolate and chocolate chunks.

## INGREDIENTS

Granulated Sugar; Belgian Dark Chocolate (Cocoa mass, Sugar; Cocoa butter; Emulsifier: **Soya** lecithin, (E322), Natural vanilla flavouring.) Chocolate Chips (Sugar; Cocoa Mass, Cocoa Butter; Palm Oil blend with Exotic fats, **Soya** Lecithin (E322), Whole Liquid Egg, **Wheat Flour** (Calcium, Iron, Niacin, Thiamine). Unsalted Butter (**Milk**), Soft Margarine (Vegetable Oil (Rapeseed, Palm), Water; Salt; Emulsifier; Mono – and diglycerides of fatty acids (E471), Colour; Curcumin (E100), Annatto (E160b), Flavouring (**Milk**). Cocoa Powder; Golden Syrup (Additives; Hydrochloric (E507), Sodium carbonate (E500), Chocolate Chips (Sugar; Cocoa Mass, Cocoa Butter; Palm Oil blend with Exotic fats, Soya Lecithin (E322), Vanilla Glycerine (Rapeseed oil (E422), Salt

**VEGETARIAN** Suitable for vegetarians

All nutritional values have been calculated per batch and may vary from tray to tray and portion to portion. Calculations have been made using supplier's ingredient specifications and additional reference to McCance and Widdowson's The Composition of Foods Fifth Edition.

## ALLERGENS

Allergen	Contains yes/no	Comments
Cereal with gluten	yes	Wheat
Crustaceans	no	-
Eggs	yes	Whole Liquid Egg
Fish	no	-
Peanuts	no	-
Soybeans	yes	Belgian Dark Chocolate
Milk & milk derivatives	yes	Butter
Nut/nut oil & derivatives	no	made in an environment using nuts
Celery	no	-
Mustard	no	-
Sesame seeds	no	-
Sulphur Dioxide & Sulphites	no	-
Molluscs	no	-
Lupin	no	-

## NUTRITIONAL VALUES

	per 100g	per 42g serving
Energy (kj)	1722	551
Energy (Kcal)	411	132
Fat (g)	21	6.6
Saturates (g)	11	3.4
Carbohydrates (g)	53	17
Sugars (g)	43	14
Protein (g)	4.4	1.4
Salt (g)	0.53	0.17

## STORAGE CONDITIONS

Store in cool, dry conditions.

This product will deteriorate if not kept in suitable conditions.

## SHELF LIFE

1 Month from production. Best before date visible on gift box.

**Full traceability is used at all stages of production to ensure a high quality of finished product.**



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