

DATE

PRODUCT NAME

PRODUCT DESCRIPTION

01/02/18

Truffle Mallow Slice

Belgian milk chocolate & mini mallows on a soft, rich, gooey base.

INGREDIENTS

Rich Tea Biscuits Wheat Flour (Calcium, Iron, Niacin, Thiamine),
Sugar, Vegetable oil. (Sunflower), Glucose fructose Syrup, Barley Malt
Extract, Raising agent: Sodium Bicarbonate, Ammonium Bicarbonate,
Salt). Soft Margarine (Vegetable Oil (Rapeseed, Palm), Water, Salt,
Emulsifier; Mono – and diglycerides of fatty acids (E471), Colour;
Curcumin (E100), Annatto (E160b), Flavouring (Milk). Golden Syrup
(Additives; Hydrochloric (E507), Sodium carbonate (E500).
Marshmallows (Glucose- fructose syrup (Wheat) (Sulphites),
sugar, water, gelatine, maize starch, flavour (Vanilla). Sugar, Cocoa
Powder, Belgian Milk Chocolate (Sugar, Cocoa Butter, Whole milk
powder, Cocoa mass, emulsifier: Soya lecithin (E322), flavouring:
natural Vanilla.)

NUTRITIONAL VALUES

	per 100g	per 42g serving
Energy (kj)	1825	712
Energy (Kcal)	436	170
Fat (g)	24	9.2
Saturates (g)	8.1	3.1
Carbohydrates (g)	51	20
Sugars (g)	21	8.2
Protein (g)	4.3	1.7
Salt (g)	0.42	0.17

VEGETARIAN Not 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 and Barley
Crustaceans	no	-
Eggs	no	-
Fish	no	-
Peanuts	no	-
Soybeans	yes	Belgian Milk Chocolate
Milk & milk derivatives	yes	Belgian Milk Chocolate
Nut/nut oil & derivatives	no	made in an environment
		using nuts
Celery	no	=
Mustard	no	-
Sesame seeds	no	-
Sulphur Dioxide & Sulphites	yes	Marshmallow
Molluscs	no	-
Lupin	no	-

STORAGE CONDITIONS

Store in cool, dry conditions.

This product will deteriorate if not kept in suitable conditions.

SHELF LIFE

I 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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