



**DATE**

01/02/18

**PRODUCT NAME**

White Chocolate Millionaire

**PRODUCT DESCRIPTION**

A deep shortbread base & rich caramel with Belgian white chocolate & white chocolate curls.

**INGREDIENTS**

**Wheat** Flour (Calcium, Iron, Niacin, Thiamine). Granulated Sugar  
Margarine (Clean Label), 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), Condensed **Milk**., White chocolate (Sugar, cocoa butter, whole milk powder, emulsifier soya lecithin (E322), Natural vanilla flavouring, White chocolate curls (sugar, cocoa butter, whole **milk** powder, whey powder (**milk**), lactose (milk), emulsifier **Soya** Lecithin (E322), flavour.

**NUTRITIONAL VALUES**

	per 100g	per 42g serving
Energy (kj)	1999	980
Energy (Kcal)	478	234
Fat (g)	27	13
Saturates (g)	11	5.3
Carbohydrates (g)	55	27
Sugars (g)	37	18
Protein (g)	4.7	2.3
Salt (g)	0.46	0.23

**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	no	-
Fish	no	-
Peanuts	no	-
Soybeans	yes	Belgian Chocolate and Curls
Milk & milk derivatives	yes	Belgian Chocolate and Condensed Milk
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	-

**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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