

## PRODUCT SPECIFICATION

PRODUCT NAME	LG CHOCOLATE TRUFFLE TORTE
PRODUCT CODE	LTOCH001001
PRODUCT DESCRIPTION	Chocolate mousse on a chocolate sponge dusted with cocoa powder
PACK QUANTITY	1
PRODUCT STATE	FROZEN
SHELF LIFE ON DEFROST	5 DAYS
PRODUCT PACKAGING	DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX
COUNTRY OF MANUFACTURE	UK

PRODUCTION SITE	TAVISTOCK INDUSTRIAL ESTATE, GORTON, MANCHESTER
SUPPLIER ADDRESS	DESTINY FOODS DESTINY HOUSE, PRESTON STREET, MANCHESTER, M18 8DB
CONTACT NUMBER	0844 856 0911



INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Chocolate Sponge Sheet ( <b>Wheat</b> Flour, Sugar, <b>Egg</b> , Water, White <b>Eggs</b> , Glucose Powder, Inverted Sugar, Cacao Powder, Stabiliser E420, Lactic Proteins ( <b>Milk</b> ), Vegetable Proteins (Peas Flour, Potato Starch), Baking Powder E450-E500, Emulsifier E471, Preservative E282, Salt)	30	France, Ivory Coast, Germany, Netherlands, Spain, USA, Canada
Dark Chocolate Mousse (Sugar, Low Fat Cocoa Powder, Glucose Syrup, Palm Oil, Modified Starch E1414, Beef Gelatine, Emulsifier E472a, Skimmed <b>Milk</b> Powder, <b>Milk</b> Protein, Thickener E415, Colouring E150c, Salt)	23	Germany
Pasteurised Whipping Cream (From <b>Milk</b> )	23	UK
Water	16	UK
Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier ( <b>Soy</b> Lecithin E322), Natural Vanilla Flavouring)	7	Belgium
Cocoa	1	Ivory Coast, Nigeria, Cameroon, Ghana

## DIETARY SUITABILITY OF PRODUCT:

DIET TYPE	SUITABLE	COMMENTS
VEGETARIANS	NO	BEEF GELATINE
VEGANS	NO	EGG, MILK
COELIAC	NO	GLUTEN
KOSHER	NO	NOT CERTIFIED
HALAL	NO	NOT CERTIFIED

## PRODUCT ALLERGEN INFORMATION:

ALLERGENS	IN PRODUCT	PRESENT IN FACTORY
PEANUTS	NO	YES
NUTS	NO	YES
EGGS OR EGG PRODUCTS	YES	YES
MILK OR MILK PRODUCTS	YES	YES
SESAME SEEDS	NO	NO
CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT OR HYBRIDISED STRAINS)	YES (WHEAT)	YES
SOYA OR SOYA PRODUCTS	YES	YES

SULPHITES OR SULPHUR DIOXIDE >10mg	NO	YES
CELERY OR CELERY PRODUCTS	NO	NO
MUSTARD OR MUSTARD PRODUCTS	NO	NO
CRUSTACEANS	NO	NO
FISH OR FISH PRODUCTS	NO	NO
LUPIN	NO	NO
MOLLUSC	NO	NO

MICROBIOLOGICAL TARGET FOR PRODUCT:		
TEST	SATISFACTORY	UNSATISFACTORY
ACC	<10 <sup>5</sup>	≥10 <sup>6</sup>
ENTERO	<10 <sup>2</sup>	≥10 <sup>4</sup>
E. COLI	<20	≥100
SALMONELLA	ND 25g	DETECTED
L. MONOCYTOGENES	ND 25g	DETECTED
C. PREFINGENS	<20	≥10 <sup>4</sup>
B. CEREUS	<10 <sup>3</sup>	≥10 <sup>5</sup>
S. AUREUS	<20	≥100

NUTRITIONAL INFORMATION PER 100g	
ENERGY (Kcal)	317
ENERGY(KJ)	927
PROTEIN (g)	5.4
CARBOHYDRATES (g)	37.9
OF WHICH SUGARS (g)	23.7
DIETARY FIBRE (g)	2.0
FAT (g)	15.7
OF WHICH SATURATES (g)	9.8
SALT (g)	0.1

STORAGE INFORMATION:	KEEP FROZEN. ONCE DEFROSTED, KEEP REFRIGERATED AND DO NOT REFREEZE.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	5 DAYS
FROZEN	18 MONTHS FROM MANUFACTURE / MINIMUM

# DestinyFoods

Innovation in patisserie & fine foods

FROM DELIVERY 3 MONTH.

## PACKAGING DETAILS:

Our production relies on volumetric processes and as such only gives indicative weights, either wet or dry weights – these are not be relied upon as validated.

OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled
OUTER DIMENSIONS (mm)	Length: 270/Width: 280 /Height: 110
INNER PACKAGING	film
INNER DIMENSIONS (mm)	Film: Length: 300/Width: 310
GROSS WEIGHT OF CASE	Product Net Weight: 1200g Packaging Weight: 148g + 2g GROSS WEIGHT: 1350g
LABEL INFORMATION	LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS, DELIVERY DATE, STORAGE INFORMATION, INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE OR USE BY DATE.
<b>PALLET DETAILS:</b>	
NUMBER OF OUTER CASES PER LAYER	12
NUMBER OF LAYERS PER PALLET	13
NUMBER OF OUTER CASES PER PALLET	156

## LABEL SAMPLE:

 Innovation in patisserie & fine foods DESTINY HOUSE, MANCHESTER, M18 8DB	Number Ordered
<b>CUSTOMER ADDRESS:</b> <b>CUSTOMER POSTCODE:</b> <b>DELIVERY DATE:</b> e.g. SAT 25 DEC	
<b>INGREDIENTS:</b> Chocolate Sponge Sheet (30%)( <b>Wheat</b> Flour, Sugar, <b>Egg</b> , Water, White <b>Eggs</b> , Glucose Powder, Inverted Sugar, Cacao Powder, Stabiliser E420, Lactic Proteins ( <b>Milk</b> ), Vegetable Proteins (Peas Flour, Potato Starch), Baking Powder E450-E500, Emulsifier E471, Preservative E282,Salt), Dark Chocolate Mousse (23%)(Sugar, Low Fat Cocoa Powder, Glucose Syrup, Palm Oil, Modified Starch E1414, Beef Gelatine, Emulsifier E472a, Skimmed <b>Milk</b> Powder, <b>Milk</b> Protein, Thickener E415, Colouring E150c, Salt), Pasteurised Whipping Cream (23%)(From <b>Milk</b> ), Water, Dark Chocolate (6.9%)(Cocoa Mass, Sugar, Cocoa Butter, Emulsifier( <b>Soy</b> Lecithin E322), Natural Vanilla Flavouring), Cocoa	
<b>Allergens:</b> For allergens, please see ingredients in <b>bold</b> . <b>Produced in a factory that handles: Peanuts, Nuts and Sulphites</b>	
<b>Best Before:</b> <b>STORAGE INFORMATION:</b> KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE. <b>Product Code:</b>	

**PRODUCT SPECIFICATION APPROVAL PAGE**

**FOR OFFICIAL USE ONLY:**

DESTINY FOODS	
Authorised by: Katalin Kadar	Signature: <i>K.Kadar</i>
Job Title: Senior Specification Technologist	Date: 16/01/2019
Reviewed by: Ciara Mannion	Signature: <i>C.Mannion</i>
Job Title: Food Compliance Technologist	Date: 25.07.2022
CUSTOMER	
Approved by:	Signature:
Job Title:	Date: