

202131C Banoffee Gateau (Mademoiselle)



Pack Size: 1 X 18PTN

Details: A banoffee gateau made with toffee sponge cut into 2 layers, filled with a layer of banana toffee filling and stabilised dairy cream. The whole cake is then completely masked in stabilised cream and side coated with digestive biscuit crumb. The top is decorated with stabilised cream rosettes and toffee sauce.

Allergen Information

Contains:

Cereal, Eggs, Gluten, Milk

Free from:

Celery, Crustaceans, Fish, Lupin, Molluscs, Mustard, Peanuts, Sesame, Sulphur Dioxide, Soya

May contain:

Nuts

Suitable for:

Vegetarians

Handling Information

Directions For Use:

For best results remove all packaging whilst product is still frozen and place on a serving plate. Defrost for approximately 6 hours or overnight in a refrigerator at 5°C. Alternatively remove the required number of slices from frozen product and defrost each slice on a plate at 5°C for approximately 2 hours. Once defrosted store

Storage Instructions:

DO NOT REFREEZE ONCE DEFROSTED. STORE AT -18°C OR BELOW.

Storage After Opening:

Once defrosted store in a refrigerator (5Â°C) and consume within 24 hours.

Shelf Life Once Open:

1 Days

Product Ingredients

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Cream (**MILK**) (25%), Sugar, Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Toffee Sauce (14%) (Water, Invert Sugar Syrup, Sugar, Sweetened Condensed Milk (**MILK**, Sugar), Modified Maize Starch, Cream (**MILK**), Butter (**MILK**), Natural Flavouring,

Nutritional Information

Typical Values per 100g/ml:

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

Energy:

276 kcal / 1158 kJ

Fat:

12.8 g

of which saturates:

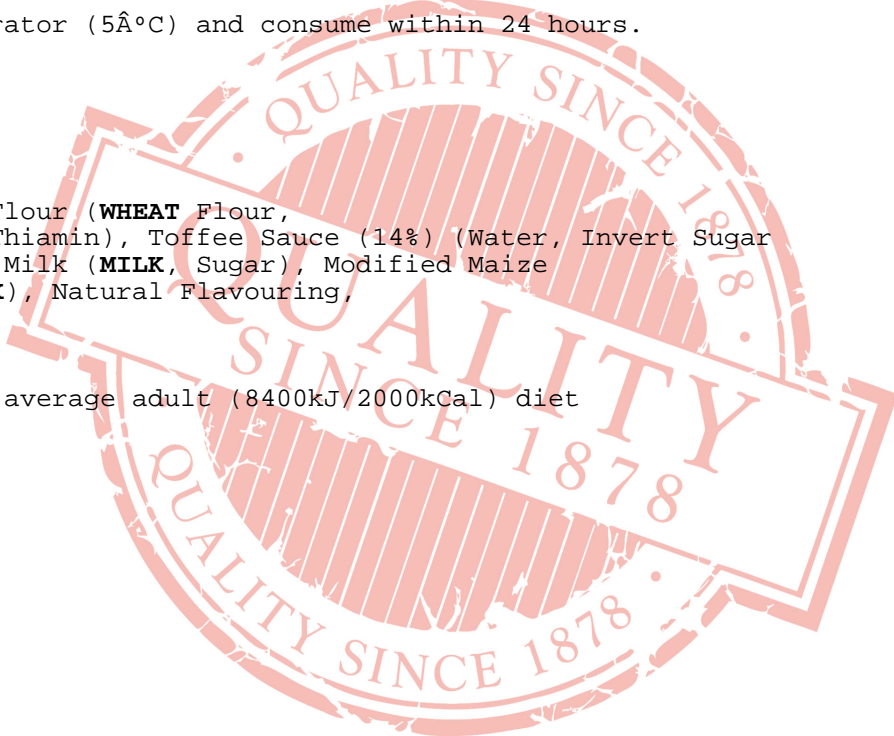
7.6 g

Carbohydrates:

37.2 g

of which sugars:

24.2 g



Fibre:

0.7 g

Protein:

3.8 g

Salt:

0.42 g

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.