

	Client specification MD SR Value Banoffee Gat Sld (6)	Created: Jul 8, 2024 Modified: Jun 29, 2026 beCPG code: PF14173 ERP Code: F05011 Version: 1.0
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Article code F05011
Legal name Banoffee Gateau
Use READY TO EAT
Conditions of use DEEP FROZEN
EAN Code 5010823522202
Customs code 19059070



MANUFACTURE SITE

Plant	Address	Packer code	Certifications
TAUNTON	Bindon Road, TAUNTON TA2 6AB United Kingdom	-	RSPO, BRCGS

DESCRIPTION

Description A sweet toffee sponge cut into two layers, filled with banana toffee sauce. Surrounded with cream and side coated with digestive biscuit crumb. The top is decorated with a ring of cream rosettes filled with toffee sauce.



LABELLING SUGGESTION

Ingredients

Cream (**MILK**) (20%), Toffee Sauce (15%) (Water, Invert Sugar Syrup, Sweetened Condensed **MILK** (**MILK**, Sugar), Sugar, Modified Maize Starch, Cream (**MILK**), Butter (**MILK**), Natural Flavouring, Caramelised Sugar Syrup, Dextrose, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), **BUTTERMILK** Powder, Stabiliser (Carrageenan), Acidity Regulator (Potassium Hydroxide)), **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), **EGG**, Sugar, Water, Banana (4.9%), **WHEAT** Flour, Digestive Biscuit (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Vegetable Fat (Palm Oil, Rapeseed Oil), Sugar, Wholemeal **WHEAT** Flour, Invert Sugar Syrup, Raising Agent (Ammonium Bicarbonate)), Humectant (Glycerol), Margarine (Vegetable Oil (Palm, Rapeseed), Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Whey Powder (**MILK**), Dextrose, Raising Agents (Disodium Diphosphates, Sodium Hydrogen Carbonate), Modified Maize Starch, Caramelised Sugar Syrup, Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids), Rapeseed Oil, Natural Flavouring, **BUTTERMILK** Powder, Acidity Regulator (Citric Acid), Stabiliser (Carrageenan), Preservative (Calcium Propionate).

Allergens May contain: **ALMONDS, HAZELNUTS, PECAN NUTS, PISTACHIO NUTS AND WALNUTS.**
GMO Does not require specific labelling according to regulation (EC) 1829/2003 and 1830/2003.
Ionization Does not require specific labelling according to regulation (EC) 1169/2011.

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NUTRITION DECLARATION

	Values for 100g	Unit	Tolerances
Energy	1165	kJ	
Energy	278	kcal	
Fat	12	g	< 10 g ± 1,5 g 10 à 40 g ± 20 % > 40 g ± 8
of which saturates	6.5	g	< 4 g ± 0,8 g ≥ 4 g ± 20 %
Carbohydrate	40	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
of which sugars	24	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Fiber, total dietary	0.9	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Protein	3.9	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Salt	0.43	g	< 1,25 g ± 0,375 ≥ 1,25 g ± 20 %

ALLERGENS

Allergens	Contains	May contain	On line	On site
01. Cereals containing gluten and products made from these grains	Yes	No	No	No
01.1. Wheat	Yes	No	No	No
01.2. Rye	No	No	No	No
01.3. Barley	No	No	No	No
01.4. Oat	No	No	No	No
01.5. Spelt	No	No	No	No
01.6. Kamut	No	No	No	No
02. Crustaceans and crustacean products	No	No	No	No
03. Egg and egg-based product	Yes	No	No	No
04. Fish and fish-based product	No	No	No	No
05. Peanuts and products containing peanut	No	No	No	No
06. Soybeans and soy products	No	No	No	No
07. Milk-based product (including lactose)	Yes	No	No	No
08A. Nuts	No	Yes	Yes	Yes
08A.1. Almonds	No	Yes	Yes	Yes
08A.2. Hazelnut	No	Yes	Yes	Yes

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08A.3.Walnut	No	Yes	Yes	Yes
08A.4 Cashew nuts	No	No	No	No
08A.5. Pecan nut	No	Yes	Yes	Yes
08A.6. Brazil nuts	No	No	No	No
08A.7. Pistachio	No	Yes	Yes	Yes
08A.8. Macadamia nuts (Queensland nuts)	No	No	No	No
08B. Other nuts	No	No	No	No
09. Celery and celery products	No	No	No	No
10. Mustard and mustard products	No	No	No	No
11. Sesame seeds and products containing sesame seeds	No	No	No	No
12. Sulphur dioxide and sulphites	No	No	No	No
13. Lupine and lupine-based products	No	No	No	No
14. Molluscs and mollusc products	No	No	No	No

TERMS OF USE

Storage conditions

Store at -18°C

Use conditions

Do not refreeze a defrosted product

Preparation tips

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

Shelf life

24 Months

PACKAGING

Primary packaging		Secondary packaging	
Cake Board		Outer Case	
Collar		Plastic	
Label		Label	
Plastic			
Outer Case			
Plastic			
Label			
Primary packaging conforms to EC regulation 1935/2004			
	Net weight (kg)	Gross weight (kg)	Dimension (LxWxH) in mm
Unit	0.9320	0.9819	
Box	5.5920	6.3014	512x262x304
Pallet	223.6800	280.0560	1200x1000x1670

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Qty/Unit	Units/Box	Box/Layers	Layers/Pallet	Box/Pallet	Units/Pallet	Pallet Type
1	6	8	5	40	240	UK Blue Pallet