

## PRODUCT SPECIFICATION

# Mademoiselle DESSERTS

<b>PRODUCT NAME:</b>	Banoffee Gateau; Solid
<b>PRODUCT CODE:</b>	F05011
<b>MANUFACTURER CONTACT DETAILS:</b>	Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

### GENERAL DESCRIPTION OF PRODUCT:

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.

### INGREDIENTS LIST

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, Thiamin), **EGG**, Sugar, Water, Banana (4.9%), **WHEAT** Flour, Digestive Biscuit (Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Nicotinamide, 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).

### ALLERGY ADVICE:

- \* Allergens in the ingredients list (including cereals containing gluten) are shown in **CAPITALS**).
- \* Allergens **NOT** present in any of our MD recipes include **Celery, Crustacea, Fish, Lupin, Molluscs, Mustard, Peanut and Sesame**.
- \* **May contain traces of nuts**. (Nuts are used in manufacturing and on packing lines so there is a small risk of cross contamination. MD-T is a peanut free site.
- \* Suitable for vegetarians.



**STORAGE INSTRUCTIONS:**

<i>Type of Storage</i>			<b>Storage Time</b>
Commercial / Food Freezer	(-18°C)	****	Until Best Before Date
Star Marked Food Freezer	(-18°C)	***	Until Best Before Date
Compartment	(-12°C)	**	1 Month
	(-6°C)	*	1 Week
Ice Making Compartment	(-6°C)		3 Days
Refrigerator	( 5°C)		24 Hours

Consume on day of purchase if not kept chilled / frozen.

**IMPORTANT - DO NOT REFREEZE AFTER DEFROSTING**

**DEFROSTING AND SERVING INSTRUCTIONS:**

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.

**NUTRITIONAL INFORMATION: TYPICAL VALUES PER 100g AS SOLD:**

Energy 1165kJ/ 278kcal,

Fat 11.8g,

of which Saturates 6.5g,

Carbohydrate 39.5g,

of which Sugars 23.8g,

Protein 3.9g,

Fibre 0.9g

Salt 0.43g.

Sodium 0.17g

**RSPO Certification**

RSPO Membership Number 4-1281-20-000-00

RSPO Certificate Number BMT-RSPO-000611

Expiry 22<sup>nd</sup> November 2025

**Kosher Certificate**

Not applicable – not certified

**Halal Certificate**

Not applicable – not certified

**GM**

Not manufactured with GM materials.

**COUNTRY OF MANUFACTURE:**

Produced in the UK using ingredient from various origins

**Shelf life:**

24 months from packing. Delivery shelf life 75%.

**Packing Format**

Cases per layer: 8

Layers per pallet: 5

Units per outer: 6 x 1 unit

Cases per Pallet: 40

**BARCODE:**

INNER: 5010823105511

OUTER: 05010823522202

**BBE AND JULIENNE CODING:**

Example: JAN-19 L7030 10:19

**BBE** (JAN 19) (First 3 letters of month; last 2 digits of year) Lot Number: (L7030) L (lot number) 7 (Year manufacture) 030 (Day of Year) 10:19 (Time: 24-hour clock)

**PACKAGING:**

Primary packaging complies with the Materials & Articles in Contact with Food Regs.

**LABEL**

Inner:

**Banoffee Gateau**

**FRAGILE: HANDLE WITH CARE  
THIS WAY UP ↑**

**F05011**

**F05011 Banoffee Gateau**

**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, Thiamin), EGG, Sugar, Water, Bananas (4.9%), WHEAT Flour, Digestive Biscuit (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Nicotinamide, 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).  
**ALLERGY ADVICE:** Allergens in the ingredients list, including cereals containing gluten, are shown in CAPITALS. May contain traces of nuts. Suitable for vegetarians.

Nutritional Information	
Typical Values	
as Sold per 100g	
Energy	1165kJ/ 278kcal
Fat	11.8g
of which Saturates	6.5g
Carbohydrate	39.5g
of which Sugars	23.8g
Protein	3.9g
Fibre	0.9g
Salt	0.43g

Best Before End:  
XXX.XX  
LXXXX 10:41



Contents: 1 x 1 Unit

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

Baked by Mademoiselle Desserts, Bindon Road, Taunton, TA2 6AB, UK  
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny  
le Bretonneux, France

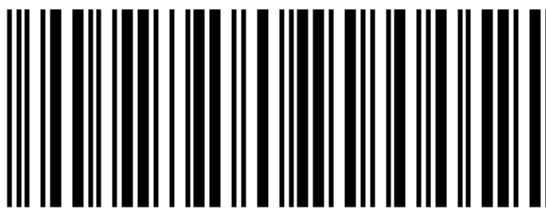
**HANDLING GUIDELINES FROM FROZEN:** For best results remove all packaging whilst product is still frozen and place on a serving plate. Defrost for approximately 6 hours or overnight in a refrigerator at 5°C. Alternatively remove the required number of slices from frozen product and defrost each slice on a plate at 5°C for approximately 2 hours. Once defrosted store in a refrigerator (5°C) and consume within 24 hours. **V3**

Outer:

**Banoffee Gateau WHOLE**

**F05011**

Contents: 6 x 1 Units



Best Before End:

??? ?? L????

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

**V2**

Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK  
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

**Target Product Weight per Unit (Inner)**

1000g ± 68g

No net or gross weight declared on packaging.

Completed by: Lindsay Gaylard (Specifications Technologist)

Date: 13<sup>th</sup> July 2023

**Changes Register**

Version Change	Date	Changes Made	Initials
1	24.04.19	Specification raised	LG
2	18.06.19	Labels added	LG
3	25.07.19	Amended product description	LG
4	11.09.2019	Remove 'May Contain Peanuts' warning as now a peanut free site	SH
5	16.11.2020	Add RSPO certification, add EU address to spec and labels	LG
6	02.11.21	Updated RSPO expiry date	LG
7	13.07.23	Spec review – update ingredient list, nutritional and label	LG