



Dhotel Patisserie Ltd
Unit 2c
Eastland Industrial Estate,
Eastland Road,
Leiston,
IP16 4LL
07891942289

Product Specification

Dark Chocolate & Salted Caramel Torte Individual

Product description: A dark chocolate mousse on a sponge base, finished with salted caramel fudge pieces and dusted with cocoa powder and gold glitter

Ingredients: : sponge [**wheat** flour, vegetable oil, skimmed **milk** powder (**milk**), salt, sugar, glucose fructose syrup, **eggs**, glycerol, sorbitol, E471, E475, diphosphates, sodium carbonate], dark chocolate 70% [cocoa mass, sugar, cocoa butter, **soya** lecithin (E322) vanilla flavouring], dark chocolate flavoured coating [sugar, palm oil, fat reduced cocoa powder, fortified **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamine), **wey** powder (**milk**), **soya** lecithin, E476, natural flavouring], **eggs**, sugar, whipping cream (**milk**, carrageenan), cocoa powder, fudge pieces caramel flavour [full cream (**milk**), sweetened condensed **milk**, sugar, glucose syrup, water, refined palm vegetable fat, salt, natural flavouring, non-hydrogenated vegetable fat, **soya** lecithin, **sulphur** dioxide], salt, gold glitter (gum Arabic, preservative:E202, Colour:E172).

Production site address Dhotel Patisserie Ltd, Unit 2c, Eastlands Industrial Estate, Leiston, IP16 4LL

Shelf Life: 3 months as frozen product. Defrost in the fridge. Once defrosted do not refreeze, store at 4°C and use within 48h

Allergens list: For allergens, including cereals containing gluten, see ingredients in bold.

Made in premises, that contains nuts, wheat, gluten, milk, eggs and soya products.

Packaging: plastic acetate strips, greaseproof paper, corrugated cardboard box. Box of 25.



Dhotel Patisserie



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