



**Truly Treats**

<b>Product Name</b>	Ultimate Chocolate Brownies	<b>Product Code</b>	T014
<b>Description of Product</b>	A very rich, gooey chocolate brownie made with dark Belgian chocolate.		
<b>Country of Manufacture</b>	United Kingdom		
<b>Ingredients</b> For allergens see ingredients marked *	Caster sugar, Free-range *egg*, *Wheat* flour (*Gluten*), Cocoa powder (10%), Dark chocolate (10%) (cocoa mass, sugar, cocoa butter, emulsifier: soy lecithin, natural vanilla flavouring) *(Soya)*, Butter *(Milk)*, Margarine (vegetable oil (palm, rape), water, salt, emulsifier: E471, colour: E160b/100, flavouring), Natural vanilla flavour, Salt, Coffee		
<b>Allergens</b> False – does not contain allergen True – contains allergen	(Tree) Nuts	False	
	Celery	False	
	Crustaceans	False	
	Eggs	True	
	Fish	False	
	Gluten	True	
	Lupin	False	
	Milk	True	
	Molluscs	False	
	Mustard	False	
	Peanut	False	
	Sesame	False	
	Soya	True	
Sulphites	False		
<b>Allergy advice</b>	Made in a factory that handles eggs, nuts, gluten, milk, soya & sulphites.		
<b>Diet Suitability</b>	Suitable for Vegetarians		
<b>Claims</b>	This product is fully traceable as per the SALSA standard.		
<b>Nutrition</b>		<b>Per 100g</b>	<b>Per serving</b>
	Energy (kj)	1668.61	1501.75
	Energy (kcal)	398.81	358.93
	Fat (g)	19.13	17.22
	Saturates (g)	5.34	4.81
	Carbohydrates(g)	47.82	43.04
	Total Sugars (g)	39.04	35.13
	Protein (g)	6.40	5.76
	Salt (g)	0.39	0.35
<b>Servings Per Pack</b>	18		
<b>Sold As</b>	Pre-cut squares (66 x 74 x 20mm)		
<b>Serving Size</b>	90 g		
<b>Storage Conditions</b>	Store frozen at -18°C. Frozen best before is 365 days from production date. Once defrosted keep in an air tight container in a cool place.		
<b>Preparation Instructions</b>	Defrost at room temperature for 2 hours		
<b>Best Before (once defrosted)</b>	14 Days		

<b>Additional Information</b>	Pack weight: 1.86 kg Pack size: 254 x 254 x 127mm Packs per pallet layer: 12 Layers per pallet: 12
<b>Barcode</b>	5060599020716
<b>Quality Information &amp; Additional Documents</b>	<ul style="list-style-type: none"><li>• SALSA certification.</li><li>• HACCP system.</li><li>• COSHH procedures followed.</li><li>• Raw material and packaging specifications.</li><li>• Supplier certification.</li><li>• Allergen management policy and procedures.</li></ul>