

Supplier's Product Code :
 Product Added :
 Last Updated by Supplier :
 erudus id :

IBC&PT12
 12 October 2018
 26 August 2020
 f98cff4c09724453b37c2e6daada95ad

The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

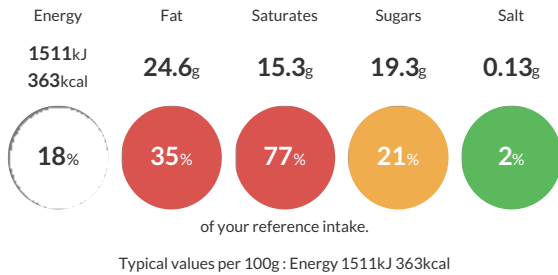
1113 Individual Belgian Chocolate & Profiterole Truffle

A light chocolate sponge base smothered with a rich dark chocolate truffle & toffee soft centre, topped with vanilla cream, cream filled profiterole, gold caramel glaze and bubble chocolate plaque drizzled with white chocolate.

Traded Unit GTIN: **5060622440122** Internal GTIN: Supplier: **Eatons Patisserie** Suppliers Product Code: **IBC&PT12**

Reference Intake

Each 100g portion contains:



Nutritional Information

Typical Values	Per 100g
Energy	1511kJ 363kCal
Carbohydrates	31.4g
of which sugars	19.3g
Fat	24.6g
of which saturates	15.3g
Fibre	0.9g
Protein	3.3g
Salt	0.13g

Allergy Information

Key: **Contains** **May Contain**



Dietary Information

Key: **Suitable for**



Ingredients

Cream (MILK), Belgian Chocolate (15%) [Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring], Chocolate Mirror Glaze (10%) [Glucose Syrup, Sugar, Water, Fat Reduced Cocoa Powder, Gelling Agent (Pectin) Modified Starch, Acid (Citric Acid), Flavouring, Preservative (Potassium Sorbate), Acidity Regulator (TriCalcium Citrate)], Banoffee Toffee Sauce [Sweetened Condensed MILK, Golden Syrup (Partially Inverted Sugar Syrup), Glucose Syrup, Palm Oil, Water, Unsalted Butter (MILK), Sugar, Gelling Agent (Pectin), Emulsifier (Rapeseed Lecithin), Salt, Preservative (Potassium Sorbate)], Neutral Mirror Glaze [Water, Sugar, Glucose Syrup, Gelling Agent (Pectin), Acid (Citric Acid), Antioxidant (Sodium METABISULPHITE)], Profiteroles (6%) [Filling (Cream (MILK), Sugar, Maize Starch, Emulsifier (Mono- & Di-glycerides of Fatty Acids), Stabiliser (Carrageenan), Bourbon Vanilla Extract), Choux Pastry (EGG, WHEAT Flour, Palm Oil), Emulsifier (Mono- & Di-glycerides of Fatty Acids)], Chocolate Sponge (3%) [WHEAT Flour, EGGS, Sugar, Glucose Fructose Syrup, Stabilisers (Glycerol, Sorbitol), Fat Reduced Cocoa Powder, Sunflower Oil, Skimmed MILK Powder, Flavouring, Emulsifiers (Mono- & Di-glycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids), Salt, Raising Agents (DiSodium Diphosphate, Sodium Bicarbonate)], Water, Neutral Fond [Sugar, Dried Glucose Syrup, Gelatine, Modified Starch, Hen's EGG Yolk Powder, Acidity Regulator (DiSodium Diphosphate), Salt], White Chocolate (1%) [Sugar, Cocoa Butter, Whole MILK Powder, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring], Sugar, Gelatine, Caramel Compound [Glucose Syrup, Caramel Sugar Syrup (35%), Invert Sugar Syrup, Natural Flavour], Vanilla Flavouring, Gold Edible Glitter Dust [Colours (Iron Oxides & Iron Hydroxides, Titanium Dioxide)], Liquid Gold Colouring [Water, Cornflour, Preservative (Potassium Sorbate), Acid (Citric Acid), Emulsifier (SOYA Lecithin), Colours (Iron Oxides & Iron Hydroxides, Titanium Dioxide)].