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Version 3.0

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# 1061 Individual Manhattan Stack Truffle

Manhattan Stack Truffle

## PRODUCT DESCRIPTION

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.

Brand	Eatons Patisserie
Manufacturer Product Code	1061
Product Type	Food
Product Category	Desserts
Storage Type	Frozen
Erudus ID	b5e3309657a04bb9bc3d509d5c7dbbe1
Specification Type	Bakery Products



Outer Case GTIN 5060109339550



## INGREDIENTS

### Ingredient Declaration

Cream (**MILK**), Dark Chocolate [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (**SOYA** Lecithin, Natural Vanilla Flavouring), Cocoa Glaze {Glucose Syrup, Sugar, Water, Cocoa Powder Fat Reduced (4%), Gelling Agent [Pectin E440i, Amidated Pectin E440ii]}, Modified Starch [Acetylated Distarch Adipate E1422], Acid [Citric Acid E330], Preservative [Potassium Sorbate E202], Natural Flavouring, Acidity Regulator [Tricalcium Citrate E333(iii)]}, Profiteroles (Whipping Cream (**MILK**), **EGGS**, **WHEAT** Flour, Sugar, Dextrose, Palm Oil, Modified Starch, Salt, Stabilisers (Xanthan Gum E415, Sodium Alginate E401), Sweetened Condensed **MILK** (Full Cream **MILK**, Sugar), Neutral Glaze [Water, Sugar, Glucose Syrup, Gelling Agent (Pectin E440), Acid (Citric Acid E330), Antioxidant (**SULPHITE** E223)], **WHEAT** Flour, **EGGS**, Sugar, Glucose-Fructose Syrup, Stabilisers (Glycerol, Sorbitol), Fat Reduced Cocoa Powder, Sunflower Oil, Skimmed **MILK** Powder, Natural Flavour (Contains Alcohol), Salt, Raising Agents (Diphosphates, Sodium Carbonates), Emulsifiers (E471, E475), Vegetable Oil (Rapeseed Oil, Coconut Oil, Shea Butter), Water, Salt, Emulsifier (Mono- And Diglycerides Of Fatty Acids E471), Flavouring, Colour (Beta Carotene E160), Vitamin A, Vitamin D2, Cream Stabiliser {Sugar, Dried Glucose Syrup, Gelatine, Modified Starch [Acetylated Distarch Phosphate E1414], **EGG** Yolk Powder, Acidity Regulator [Disodium Phosphate E450(I)], Salt}, Gelatine, Sugar, White Chocolate [Sugar, Cocoa Butter, Whole **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring], Caramel Compound Paste (Glucose Syrup, Caramel Sugar Syrup, Invert Sugar Syrup, Natural Flavouring), Vanilla Flavourings, Colour Ammonia Caramel E150c, Colour: E100, E172.

ALLERGENS

Product Contains:

Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	May Contain
Oats	May Contain
Rye	No
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No

Mustard	No
Nuts (Tree)	May Contain
Almond nuts	May Contain
Brazil nuts	No
Cashew nuts	No
Hazelnuts	May Contain
Macadamia (Queensland) nuts	No
Pecan nuts	May Contain
Pistachio nuts	May Contain
Walnuts	May Contain
Peanuts	No
Sesame Seeds	No
Soybeans	Yes
Sulphur Dioxide and Sulphites	No

Risk Source:

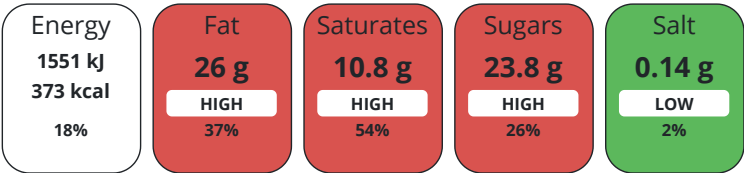
DIET SUITABILITY

Vegan Diet	No
Halal Diet	No

Vegetarian Diet	No
Kosher Diet	No

NUTRITIONAL  
INFORMATION AS  
SOLD

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 373kcal / 1551kJ

Nutrient	per 100g	RI per 100g	per 130g serving	RI per 130g serving
Energy (kJ)	1551 kJ	18%	2016.3	24%
Energy (kcal)	373 kcal	19%	484.9	24%
Fat	26 g	37%	33.8 g	48%
of which Saturates	10.8 g	54%	14.04 g	70%
Carbohydrate	29.3 g	11%	38.09 g	15%
of which Sugars	23.8 g	26%	30.94 g	34%
Fibre	1.8 g		2.34 g	
Protein	4.3 g	9%	5.59 g	11%
Salt	0.14 g	2%	0.18 g	3%
Serving Size	130 g			

HANDLING &  
STORAGE  
INFORMATION

Directions For Use

To Defrost: Remove all packaging and refrigerate for 12 hours. Shelf life after defrosting 2 - 4 days.

Storage Instructions

Store below -18°C. Once defrosted store at 5°C ± 2°C.

ORIGIN	<b>Product Country of Origin</b>		United Kingdom
	<b>Additional Origin Details</b>		Not Applicable
	<b>Origin of the Primary Ingredient</b>		
SAFETY & WARNINGS CONTACT INFORMATION	<b>Address</b>		<b>Technical Contact</b>
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	17 Combe Road		Technical Manager
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	P: (Phone) 01626 361212		
	<b>Complaints Contact</b>		<b>Commercial Contact</b>
	Christopher Rushworth		Russell Eaton
	QA Technical Manager		Managing Director
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