

Shortcrust pastry cases made with rice flour, filled with strawberry jam and almond flavoured sponge, topped with fondant icing and a half glacé cherry.

Ingredients:

Sugar, Rice Flour, Water, Palm Oil, Potato Starch, Maize Starch, Strawberry Jam (4.8%) (Glucose Syrup, Sugar Syrup, Strawberry Puree Concentrate, Humectant (Glycerol), Water, Acidity Regulators (Citric Acid, Sodium Citrate), Gelling Agent (Pectin), Natural Strawberry Flavouring, Colour (Anthocyanin)), Glace Cherries (4.8%) (Cherries (56%), Glucose-Fructose Syrup, Sugar, Fruit and Vegetable Concentrates (Carrot, Morello Cherry Concentrate, Sweet Potato, Radish and Apple Natural Colour), Acidity Regulator (Citric Acid)), Dextrose Monohydrate, Rapeseed Oil, Maize Flour, Pasteurised **Egg**, Glucose Syrup, Corn Flour, Humectant (Glycerol), Raising Agents (Disodium Diphosphate, Potassium Hydrogen Carbonate), Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- And Diglycerides of Fatty Acids, Sunflower Lecithins), Gelling Agents (Agar, Locust Bean Gum), Sugar Beet Fibre, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), Natural Almond Flavouring, Stabiliser (Hydroxypropyl Methyl Cellulose), Colour (Titanium Dioxide), Acidity Regulator (Citric Acid), Salt, Flavouring.

Allergen Information:

For allergens, see ingredients in **bold**.

Gluten Free, Wheat Free and Milk Free.

Suitable for coeliacs.

Suitable for vegetarians.

Nutrition per 100g

Energy	1656	kJ
	393	kcal
Fat	12.6	g
Saturates	5.4	g
Carbohydrate	69.3	g
Sugars	44.0	g
Fibre	0.6	g
Protein	1.1	g
Salt	0.1	g

Microbiological

Test	Target	Report Limit	Frequency
TVC	<10 ² cfu/g	>10 ³ cfu/g	Annually
Enterobacteriaceae	<10 cfu/g	>10 ² cfu/g	Annually
Yeasts	<10 ² cfu/g	>10 ⁵ cfu/g	Annually
Moulds	<10 ² cfu/g	>10 ⁴ cfu/g	Annually
E.Coli	<10	>10 ³ cfu/g	Annually
Salmonella	Not Detected	Detected	Annually

Physical

Height - Range between 27 – 33mm

Width - Range between 58 – 62mm

Weight - Range between 48 - 60g

Chemical

<u>Parameter</u>	<u>Maximum</u>	<u>Method</u>	<u>Frequency</u>
Gluten	20ppm	ELISA	Every batch
Gluten	20ppm	UKAS	Annual
Casein	2.5ppm	ELISA	Every batch
Casein	2.5ppm	UKAS	Annual
Beta lactoglobulin	2.5ppm	ELISA	Every batch
Beta lactoglobulin	2.5ppm	UKAS	Annual

Shelf Life

8 weeks

GMO

Welsh Hills Bakery is committed not to use any GMO ingredients or any materials produced from but not containing any genetically modified material, e.g. genetically modified material used in a processing step, or as processing aid or additives that can be used to produce food or ingredients.

This policy will only be modified in the light of substantiated scientific proof on the safety, long term, of genetically modified material and positive legislation recommending its use. This must also be agreed in writing with each individual customer's requirement and preference.

Until further notice, Welsh Hills Bakery has and will continue to obtain written confirmation from all suppliers that the materials supplied to us is GMO free.

Storage

Store in a cool dry place out of direct sunlight. Once opened, store in an airtight container

EAN Barcode

Retail – 5 051777 001160

Outer Case Barcode

Retail – 05 051777 001689

Pack Size

Retail – 190g

Case Size

Retail – 4

Weight – 1.08kg

Pallet Size

UK – Retail – 240 (30 per layer, 8 high)

Euro – Retail – 168 (24 per layer, 7 high)

Packaging Dimensions

Carton – 18cm/18cm/3.7cm

Outer Case – 19cm/19cm/16.5cm

Made in UK



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