

6 Gluten and milk free sweet shortcrust pastry tarts made with rice flour, maize starch and potato starch, filled with either apricot jam, blackcurrant jam or raspberry jam.

Ingredients:

Palm Oil, Raspberry Jam (14%) [Glucose-Fructose Syrup, Sugar, Water, Raspberry Purée Concentrate, Acidity Regulators (Citric Acid, Sodium Citrates), Gelling Agent (Pectins), Colour (Anthocyanins), Flavouring, Preservative (Potassium Sorbate)], Apricot Jam (14%) [Glucose-Fructose Syrup, Sugar, Apricot Purée, Water, Acidity Regulators (Citric Acid, Sodium Citrates), Gelling Agent (Pectins), Flavouring, Preservative (Potassium Sorbate), Colour (Curcumin)], Blackcurrant Jam (14%) [Glucose-Fructose Syrup, Sugar, Water, Apple Concentrate, Blackcurrant Purée, Colours (Anthocyanins, Curcumin), Acidity Regulators (Citric Acid, Sodium Citrates), Apple Purée, Gelling Agent (Pectins), Flavouring, Preservative (Potassium Sorbate)], Rice Flour, Maize Starch, Potato Starch, Water, Sugar, Dextrose, Maize Flour, Pasteurised **Whole Egg**, Stabiliser (Xanthan Gum), Raising Agents (Diphosphates, Potassium Carbonates), Preservative (Potassium Sorbate), Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Acidity Regulator (Potassium Hydroxide)

Allergen Information:

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

Gluten Free, Wheat Free and Milk Free.

Suitable for coeliacs and dairy allergy sufferers.

Suitable for vegetarians.

Nutrition per 100g

Energy	1665	kJ
	396	kcal
Fat	14.5	g
Saturates	7.6	g
Carbohydrate	64.4	g
Sugars	26.6	g
Fibre	1.5	g
Protein	1.3	g
Salt	0.2	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 19 – 21 mm

Width - Range between 64 – 66 mm

Weight - Range between 210 – 229 g

Chemical

<u>Parameter</u>	<u>Maximum</u>	<u>Method</u>	<u>Frequency</u>
Gluten	<20ppm	ELISA	Every batch
Gluten	<5ppm	UKAS	Annual
Total Milk	<2.5ppm	ELISA	Every batch
Casein	<2.5ppm	UKAS	Annual
Beta lactoglobulin	<2.0ppm	UKAS	Annual

Shelf Life

10 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 – 5051777 002402

Outer Case Barcode

Retail – 05051777 002419

Pack Size

Retail – 190g

Case Size

Retail – 6

Weight – 1.28kg

Pallet Size

UK – Retail – 192 (16 per layer, 12 high)

Packaging Dimensions

Carton – 23.3cm/8.3cm/5.1cm

Outer Case – 24cm/27.3cm/11.5cm



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