

Alabama Chocolate Fudge Cake (uncut) (Mademoiselle)

Pack Size: 1 X 16PTN

Product Description:

A two-layer gâteau made with a light textured chocolate sponge, filled and covered with chocolate fudge icing decorated with a swirled pattern.

Brand: Mademoiselle



Ingredient Declaration: Sugar, WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Rapeseed Oil, Buttermilk (MILK), Fat Reduced Cocoa Powder (7%), EGG, Water, Dried Glucose Syrup, Palm Oil, Raising Agent (Potassium Bicarbonate), Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids), Acidity Regulator (Potassium Hydroxide).

Allergens:

NOT APPLICABLE N/A

CONTAINS Cereal, Eggs, Gluten, Milk

MAY CONTAIN Nuts

Additional Allergen Information:

Barley	No	Almond nuts	May Contain
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	May Contain
		Macadamia (Queensland) nuts	No
		Pecan nuts	May Contain
		Pistachio nuts	May Contain
		Walnuts	May Contain

Diet Suitability:

NOT APPLICABLE N/A

SUITABLE FOR Vegetarians

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	385 kcal / 1618 kJ
Fat	14.6 g
	1.7 g

of which Saturates

Carbohydrate	58 g
---------------------	------

of which Sugars	48.9 g
------------------------	--------

Fibre	2.6 g
--------------	-------

Protein	3.8 g
----------------	-------

Salt	0.04 g
-------------	--------

Directions For Use: DEFROSTING AND SERVING INSTRUCTIONS: For best results remove all packaging whilst gateau is still frozen and place on a serving plate. Defrost for approximately 8 hours or overnight in a refrigerator (5°C). Once defrosted store in a refrigerator and consume within 48 hours. Do not refreeze once defrosted.

Storage Instructions: Store at -18°C or colder.

Shelf Life Once Open: 2 Days

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.