

# Alabama Chocolate Fudge Cake

**UNIT:** 1 x 16pp (1.83kg)



## Description

A deliciously moist rich chocolate cake filled and covered with chocolate fudge icing before being hand decorated with a spiral swirl design.



## Allergen Information



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

## Specifications

### Nutrition

Typical Values	Per 100g/ml
Energy	1684 kJ 401 kcal
Fat	15.9 g
- of which saturates	4 g
Carbohydrates	60.6 g
- of which sugars	52.2 g
Fibre	2.9 g
Protein	3.8 g
Salt	0.5 g

### Allergens

Contains Cereal	Yes
Contains Gluten	-
Contains Milk	Yes
Contains Eggs	Yes
Contains Peanuts	No
Contains Nuts	May Contain
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

### Dietary Information

Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Sufferers of Lactose Intolerance	No
Suitable for Coeliacs	No
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

### Ingredients

Chocolate Fudge Icing (52%) [Sugar, Shortening (Palm Oil, Rapeseed Oil, Emulsifier (E471)), Fat Reduced Cocoa Powder (6%), Water, Glucose Syrup, Emulsifiers (E471, E475)], Sugar, WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), BUTTERMILK, Rapeseed Oil, Whole EGG, Fat Reduced Cocoa Powder, EGG Yolk, Raising Agent (E500ii).

### Directions for Use

Remove all packaging and defrost in a refrigerator for: whole cake 6-8 hours, individual slices 2-4 hours. Once defrosted refrigerate and consume within 48 hours.

### Storage

#### Instructions

Store at -18°C or Below.

Do not refreeze once defrosted.

### Packaging

GTIN:

Inner GTIN:

Weight/Volume: Pre-Cut 16 Portions Min net weight 1.7kg

Packaging Type: Box

### Country of Origin

United Kingdom (Produced in the UK using ingredients from various origins)

All Allergen and Nutrition information drawn from [www.erudus.com](http://www.erudus.com) on 04/05/2025