

# GF Belgian Chocolate Brownie Traybake

**UNIT:** 1 x 12pp (1kg)



#### Description

A premium Gluten-Free gourmet brownie, enriched with real Belgian chocolate. Features a crunchy crust, moist chewy centre and drizzled with a topping of white and dark Belgian couverture. Pre-portioned for convenience.



## Allergen Information







Nutrition









Celery

















## Specifications

| Typical Values       | Per 100g/ml |
|----------------------|-------------|
| Energy               | 1860 kJ     |
|                      | 446 kcal    |
| Fat                  | 26.6 g      |
| - of which saturates | 16 g        |
| Carbohydrates        | 46 g        |
| - of which sugars    | 38.3 g      |
| Fibre                | 2.1 g       |
| Protein              | 4.5 g       |
| Salt                 | 0.1 g       |

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

#### Directions for Storage

Dietary Information

Suitable for Sufferers of Lactose

Yes

No

No

No

Suitable for Vegetarians

Suitable for Vegans

Suitable for Coeliacs Approved for a Halal Diet

Approved for a Kosher Diet

Intolerance

Unsalted butter (MILK), pasteurised whole EGG, chocolate 13% (cocoa mass, sugar, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring) sugar, brown sugar (sugar, cane molasses), gluten free flour  $blend \ (rice, potato, tapioca, maize, buckwheat), white chocolate 10\% \ (sugar, cocoa \ butter, whole \ MILK)$  $powder, emulsifier SOYA \ lecithin, natural \ vanilla \ flavouring), milk \ chocolate \ 5\% \ (sugar, cocoa \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ refrigerator for \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defrost in \ a \ \ butter, whole \ Defr$ MILK powder, cocoa mass, emulsifier (SOYA lecithin), natural vanilla flavouring), cocoa powder.

Use Instructions For best results: Store frozen below -18°C 24 hours before consumption Once defrosted, store below 5°C and use within 7 days.

#### Packaging

Ingredients

GTIN: 5060392096710 Inner GTIN: Weight/Volume: Packaging Type: Not Provided Country of

Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 06/06/2025