Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : WLC7656 09 December 2025 09 December 2025 6cef722c414b4398bf1659b600277ce0



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit http://www.erudus.com/terms-and-conditions for full terms and conditions.

GF Choc & Salted Caramel Tart (1 x 12)

Short Product Name:

GF Choc & Salted Caramel Tart (1 x 12)

Product Description:

Gluten, wheat and milk free chocolate pastry case filled with a layer of salted caramel and chocolate ganache and finished with hazelnuts. Palm from a sustainable source, RSPO certificate number BMT-RSPO-000226 (1×12)

General Information

Food/Drink:	Food
Product Category :	Frozen
Generic Product Type :	

Supplier's Product Code:

WLC7656

Supplier: Central Foods Group Limited

Maple Court Ash Lane Collingtree Northamptonshire NN4 0NB England P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	05028931176569	Outer Case Length:	280 mm
Packaging Type Description :		Outer Case Width:	193 mm
Total Quantity of Inner Units in Outer Case:	12 Units	Outer Case Height:	76 mm
Is Trade Item Splittable?:	No	Product Gross Weight :	1.20 kg
		Product Net Weight:	1.02 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	20 Cases	Pallet Height :	1.29 MTR
Quantity of Layers Per Pallet :	15 Layers	Pallet Gross Weight:	376.50 kg
Quantity of Cases Per Pallet:	300 Cases		
Logistical Information			
Shelf Life from Time of Production :	274 Days	Minimum Order Quantity:	1 Cases
Guaranteed Shelf Life on Delivery:	137 Days	Delivery Lead Time :	4 Days
Waste Packaging Weight - Outer	Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board :	9.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Trans	sport Packaging		
Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		
Other Information			

Supplier Comments:

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
Provenance.	

Additional Origin Details :

Not specified.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	0 mm
Inner Unit Height:	0 mm
Inner Unit Width:	0 mm
Inner Product Weight:	1.00 kg
Inner Product Weight Units:	kg

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

From Frozen unless otherwise stated Defrost at room temperature for 6 hours. Once defrosted do not refreeze. Once defrosted, label each individual product with Best Before Date: Day of defrost + 28 days. To maintain gluten-free and vegan integrity, please ensure all equipment used for gluten-free and vegan preparation/cooking/serving is clean or dedicated for gluten-free and vegan use only.

Storage Instructions:

Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients:

Chocolate Ganache (30%) (Sugar, Cocoa Mass, Coconut Milk, Glucose Syrup, Cocoa Butter, Water, Dextrose, Fructose, Rice Syrup, Palm Oil, Rapeseed Oil, Emulsifiers (E322, E473, E471), Cornflour, Humectant (Glycerine), Rice Starch, Acidity Regulator (E330), Flavouring), Caramel (25%) (Golden Syrup, Cocoa Butter, Sugar, Rice Flour, Flavouring, Salt, Colour (E150a), Emulsifier (E322)), Rice Flour, Tapioca Starch, Palm Oil, Oligofructose, Water, Rapeseed Oil, Sugar, Fat Reduced Cocoa Powder, Ground ALMONDS, HAZELNUTS (1%), Salt, Thickener (E415), Emulsifier (E471).

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof):	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof):	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof):	May Contain
Sesame Seeds (and products thereof):	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	Yes
Almond nuts :	Yes
Hazelnuts :	Yes
Walnuts:	May Contain
Cashew nuts :	May Contain
Pecan nuts :	May Contain
Brazil nuts:	May Contain
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof):	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :		
Artificial Antioxidants :	-	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Suitable for a Vegetarian Diet:	Yes	
Suitable for a Vegan Diet :	Yes	
Suitable for Sufferers of Lactose Intolerance :	-	
Suitable for Coeliacs :	-	
Approved for a Halal Diet:	No	
Approved for a Kosher Diet :	No	

Allergen Statement :

Made in an environment that handles other nuts and egg. May contain traces of peanut. Nuts handled: Pecans, walnuts, cashews, pistachios, brazil nuts.

Nutritional Information

Average Serving:	85.00 g or ml
Count per 100g:	1.18 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML:	2,033.00 kJ
Energy per 100 G/ML:	486.00 kcal
Fat per 100 G/ML:	27.6 g
- of which Saturates per 100 G/ML :	14 g
- of which Mono-unsaturates per 100 G/ML :	10.2 g
- of which Polyunsaturates per 100 G/ML :	2.2 g
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML :	54.7 g
- of which Sugars per 100 G/ML:	30.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	3.1 g
Protein per 100 G/ML:	3.2 g
Salt per 100 G/ML :	0.32 g
Sodium per 100 G\ML:	0.128 g

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	Not specified.
Plastic:	Not specified.
Percentage Recycled Plastic:	Not specified.
Paper/Board :	Not specified.

Aluminium:	Not specified.
Steel:	Not specified.
Other:	Not specified.
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	-
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming):	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014):	-
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification:	-
ISO 14001 (Environmental System):	-
FSSC 22000:	-

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
Commodity Code:	1905907000	
Identification/Health Marks :	Not specified.	

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Quarterly	<1000	1000	-	
E. Coli (cfu/g or ml)	Quarterly	<100	100	-	
Enterobacteriaceae (cfu/g or ml)	Quarterly	<1000	1000	-	
Listeria Monocytogenes	Quarterly	=0	0	25g	Not detected in 25g
Moulds (cfu/g or ml)	Quarterly	<1000	1000	-	
Salmonella	Quarterly	=0	0	25g	Not deteted in 25g
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<100	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Quarterly	<5000	5000	-	
Yeast (cfu/g or ml)	Quarterly	<1000	1000	-	

Analytical Standards

Not available.