

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

F20210
05 July 2024
05 July 2024
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Citrus Lemon Tart (1 x 14)

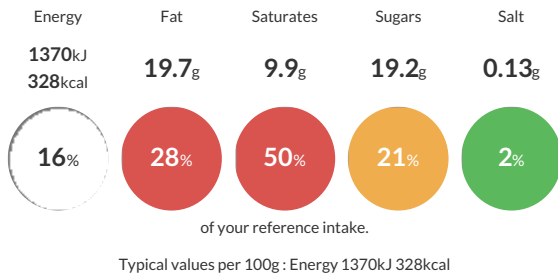
Short Product Name:
Citrus Lemon Tart

Crisp Sweet Pastry filled with a tangy Lemon Custard

Traded Unit GTIN: **5060069386335** Internal GTIN: Supplier: **Mademoiselle Desserts (Taunton)** Suppliers Product Code: **F20210**

Reference Intake

Each 100g portion contains:



Nutritional Information

Typical Values	Per 100g
Energy	1370kJ 328kCal
Carbohydrates	32.7g
of which sugars	19.2g
Fat	19.7g
of which saturates	9.9g
Fibre	0.9g
Protein	5.4g
Salt	0.13g

Allergy Information

Key: **Contains** **May Contain**



Dietary Information

Key: **Suitable for**



Ingredients

Whole EGG, Single Cream (MILK), WHEAT Flour (Calcium Carbonate, Niacin, Iron, Thiamin), Sugar, Unsalted Butter (MILK), Condensed Milk (MILK, Granulated Sugar), Shortening (Palm Oil, Rapeseed Oil), Margarine (Palm Oil, Rapeseed Oil, Water, Flavouring), Sicilian Lemon Juice (2%) (From Concentrate), Modified Waxy Maize Starch, Acidity Regulator: Citric Acid, Lemon Powder, Pastry Stabiliser (WHEAT Flour (Calcium Carbonate, Niacin, Iron, Thiamin), Flour Treatment Agent: L- Cysteine.), Thickener: Agar. Thickener: Guar Gum. Natural Lemon Flavouring, Colour: Curcumin.