

Tipiak French Petit Fours - Information

French Petits Fours

Contains:

- 10 x Choux crème brûlée
- 6 x Chocolate and feuilletine squares
- 5 x Raspberry tartlets
- 6 x Mango and passion fruit squares
- 5 x Lemon tartlets
- 6 x Opéras

Pack size: 1 x 38

TFS Product Code: 017799

Suppliers Product Code:

Information Last Updated: 28/10/2019

Date Produced: 18/09/2025



Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:

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()
()
()
()
()
()
()

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

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Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Crème Brulée Choux Pastry 22%, Sterilised Semi-Skimmed MILK, Sterilised Cream (MILK) (Stabiliser (Carrageenans)), Pasteurised EGG Yolk, Brown Sugar, Pasteurised Whole EGG, WHEAT Flour, WHEAT GLUTEN, Water, Butter (MILK), HAZELNUT 0.5%, Sugar Pearl, Modified Tapioca Starch, Flavour, Salt, Caster Sugar Chocolate and Feuilletine Square 16.6%, Cocoa Biscuit 5% (Whole EGG, Sugar, Cocoa Powder 0.5%, Water, Invert Sugar, WHEAT Starch, Powdered EGG White, Emulsifiers (Fatty Acid Mono- and Diglycerides), Raising Agents (Diphosphate), Sodium Carbonate), Dark Couverture Chocolate 3.2% (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOY Lecithin), Natural Vanilla Flavour), Praline with Hazelnut 2.6% (Sugar, HAZELNUTS 1.3%, Emulsifier (SOY Lecithin)), Sterilised Cream (MILK) (Stabiliser (Carrageenans)), Milk Couverture Chocolate 1.4% (Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Emulsifier (SOY Lecithin), Salt, Natural Vanilla Flavour), Pancake Breaks 0.4% (WHEAT Flour, Sugar, Concentrated Butter (MILK), Whole MILK Powder, Malted BARLEY Flour, Salt), Sterilised Semi-Skimmed MILK, Caster Sugar, Sunflower Oil, Water, Butter (MILK), Fat Reduced Cocoa Powder, Cocoa Butter, Gelling Agent (Agar Agar) Chocolate Square 16.6%, Biscuit 5.3% (EGG, Sugar, WHEAT Flour, Water, Powdered ALMOND, Emulsifiers (Fatty Acids Mono- and Diglycerides), Pea Flour, Baking Powders (Di- and Polyphosphates), Sodium Carbonate, Potato Starch, MILK Protein), Dark Couverture Chocolate 3.1% (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOY Lecithin), Natural Vanilla Flavour), Water, Caster Sugar, Butter (MILK), Sterilised Cream (MILK) (Stabiliser (Carrageenans)), Coffee Extract 0.3%, Pasteurised EGG Yolk, Sterilised Semi-Skimmed MILK, Sunflower Oil, Cocoa Butter, Fat Reduced Cocoa Powder, Pasteurised Powdered EGG White, Coating (Cocoa Butter, Colouring (Iron Oxides and Hydroxides)) Mango and Passion Fruit Square 16.3%, Mango Puree 4.4% (Mango 3.9%, Sugar), Biscuit 4.2% (EGG, Sugar, WHEAT Flour, Water, Powdered ALMOND, Emulsifiers (Fatty Acids Mono- and Diglycerides), Pea Flour, Baking Powders (Di- and Polyphosphates), Sodium Carbonate, Potato Starch, MILK Protein), Sterilised Cream (MILK) (Stabiliser (Carrageenans)), Caster Sugar, Passion Fruit Puree 1.3% (Passion Fruit 1.1%, Sugar), Dark Couverture Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOY Lecithin), Natural Vanilla Flavour), Mango 0.9%, Gelling Agent (Pectin), Sunflower Oil, Cocoa Butter, Mango Natural Flavour, Passion Fruit Natural Flavour Raspberry Tartlet 14.6%, Raspberry 6.2%, Tartlet 3.4% (WHEAT Flour, WHEAT GLUTEN, Butter (MILK) 0.7%, Icing Sugar, Pasteurised Whole EGG, Water, WHEAT Fibre, Tapioca Starch), Caster Sugar, Icing (Water, Glucose Fructose Syrup, Sugar, Gelling Agents (Pectin - Carrageenan), Acidifier (Citric Acid - Potassium Orthophosphates - Calcium Citrate)), White Chocolate (Sugar, Cocoa Butter, Whole MILK Powder, Emulsifier (SOY Lecithin), Natural Vanilla Flavour), Cocoa Butter, Gelling Agent (Pectin), Dark Chocolate Couverture 0.1% (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOY Lecithin), Natural Vanilla Flavour) Lemon Tartlet 13.9%, Tartlet 3.7% (WHEAT Flour, WHEAT GLUTEN, Butter (MILK) 0.8%, Icing Sugar, Pasteurised Whole EGG, Water, WHEAT Fibre, Tapioca Starch), Pasteurised Whole EGG, Lemon Puree 1.7% (Lemon 1.5%, Sugar), Caster Sugar, Icing (Water, Glucose Fructose Syrup, Sugar, Gelling Agents (Pectin - Carrageenan), Acidifier (Citric Acid - Potassium Orthophosphates - Calcium Citrate)), Butter (MILK), White Chocolate (Sugar, Cocoa Butter, Whole MILK Powder, Emulsifier (SOY Lecithin), Natural Vanilla Flavour), Cocoa Butter, Potato Starch, Pasteurised EGG Yolk, Dark Couverture Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOY Lecithin), Natural Vanilla Flavour), Gelling Agent (Carrageenans)

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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