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 Company Registration Number:11930098

Chocolate Brownie Mix

Product Code - KKCCBP

Product Description – A mix for Brownie chocolate cake with plain chocolate chips.

Packaging - A certified home compostable 'NatureFlex' tube made from trees from sustainable forests. Label, CLEAR cable tie and ORANGE RIBBON.

Servings per pack – 16 slices

Minimum Weight of pack - 480g

Shelf Life – 3-6 months

Method - Mix together 3 large eggs, 1 tsp vanilla essence and 150ml of rapeseed or vegetable oil. Preheat oven to 180°c/160° (fan). Add packet contents to wet ingredients and mix well. Spread evenly in a greaseproof-lined baking tray, approx. 22cm square. Bake for 20-25 mins. Cool on wire rack, before cutting into squares.

Ingredients - Gluten-Free Plain Flour (Rice Flour, potato starch, maize flour), Soft Light Brown Sugar, White Sugar, Plain Chocolate Chips (Cocoa solids 40% minimum) (22%) (Sugar, cocoa mass, cocoa butter, non-hydrogenated vegetable fat, Emulsifier (Soya Lecithin)), Cocoa Powder (8%) (Cocoa powder, potassium carbonates, potassium hydroxide), Salt.

Nutritional Values per 100g uncooked (including 3 large eggs and rapeseed oil).

Energy 1870kj / 447kcal, **Fat** 25g of which saturates 5g, **Carbohydrates** 50g of which sugars 35g, **Fibre** 2g, **Protein** 5g, **Salt** <0.2g

*Reference Intake of an average adult

8400kj/2000kcal

Ingredients key-

😊 = confirmed by supplier
 c = certified by supplier

Allergens - Identifies whether the ingredient contains any of the 14 known allergens.

Key-

GF – Gluten-Free V – Vegan
 K - Kosher H - Halal

Ingredient	Allergens	GF	V	K	H
Gluten Free Plain Flour	-	😊	😊	😊 c	
Soft Light Brown Sugar	-	😊	😊	😊 c	😊 c
White Sugar	-	😊	😊	😊	😊 c
Plain Chocolate Chips	soya	😊	😊		
Cocoa Powder	-	😊	😊	😊 c	😊 c
	(may also contain traces of milk protein)				

Doc Ref No and name	Prepared by and for	Authorised by	Issue date	Issue no
KKCCBP – Chocolate Brownie Mix - Technical Information	Karen Turner for KKC	AT	APR 23	V1
Reason for amendment				



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Min weight: 480g

Allergens: in bold. May also contain traces of milk protein.

Packaging: Home compostable plant-based tube.

Method: Mix together 3 large eggs, 1 tsp vanilla essence and 150ml of rapeseed or vegetable oil. Preheat oven to 180°C/160°C (fan). Add the packet contents to the wet ingredients and mix well.

Spread evenly in a greaseproof-lined baking tray, approx. 22cm square. Bake for 20-25 mins. Cool on wire rack, before cutting into squares.

Makes 16 slices.

Handmade by Kandy Kitchen Creations Ltd
Unit 3C Moss Mill,
Rochdale, OL16 5LB.
Co Registration number - 11930098.



Typical nutritional values for 100g (Incl 3 large eggs and rapeseed oil)

Energy	kJ	1870
	kcal	447
Fat		25g
of which saturates		5g
Carbohydrate		50g
of which sugars		35g
Fibre		2g
Protein		5g
Salt		<0.2g

*Reference Intake of an average adult 8400kJ/2000kcal



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