

Ingredients and Allergy Information

Date of last review:

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Version No.:

V2

Manufacturer's VPN : 27131083

John Lewis Stock Number	78440801
Name	Gingerbread House Kit
Ingredients	Gingerbread (brown sugar syrup, wheat flour, rye flour, spices, raising agent (ammonium hydrogen carbonate)), icing sugar (icing sugar), gummi candy (sugar, glucose syrup, water, gelatine, acids (lactic acid), flavouring, fruit and plant extracts (black carrot, spirulina, safflower, carrot, black currant), colours (E160c, E100)), hundreds and thousands (sugar, starch (corn/ wheat), glucose syrup, colouring concentrate from fruits and plants (apple, radish, safflower, spirulina, sweet potato, lemon), beetroot juice concentrate, glazing agents (beeswax white, carnauba wax), coconut oil, rapeseed oil).
For allergens, see ingredients in bold	
May contain statements	May contain traces of eggs, peanuts and nuts.
Net Quantity	950g
Country of Origin	Germany
Storage Instructions	Cool and dry, dark place
Manufacturer's name and address	Pertzborn GmbH & Co. KG Rheinstraße 1 D-53560 Vettelschoß, Germany
Instructions for use	At first, please check if you have all items and put it in front of you. Please make sure that the gingerbread pieces are firm. If the gingerbread is too soft, please put it briefly in the oven to dry at approx. 80 degrees for approx. 30 minutes. Now you can start with the sugar mass. Mix the egg white with the icing sugar until you get a stiff consistency. Add a few drops of lemon juice to make it more sticky. First, take the base plate and squirt the sugar mass along the incision marks. Now insert the roof gables into the markings filled with the mass. Then the gables are sprayed with sugar mass on both sides

	and put the roof on top. Make sugar mass in the last incision mark and put the gingerbread tree inside. Now you can decorate the house using your own imagination! Wishing you a lot of fun. The dough has to be quite firm so that the gingerbread house do not fall apart. A tip from your master baker: If you store the gingerbread in the fridge before eating, it becomes softer! Contents may vary slightly from the illustration shown.
Nutrition Labelling: Typical value	Per 100g
Energy (kJ/kcal)	1525 kJ / 359 kcal
Fat	0.4g
Of which saturated	0.1g
Carbohydrate	84g
Of which sugars	56g
Fibre	0g
Protein	4.6g
Salt	0.03g
Alcoholic Strength	N/A
Suitable for vegetarians	No
Suitable for vegans	No
Suitable for nut allergy sufferers	Yes
Suitable for gluten allergy sufferers	No
Suitable to wheat allergy sufferers	No
Suitable for egg allergy sufferers	Yes
Suitable for dairy allergy sufferers	Yes
Suitable for soya allergy sufferers	Yes
Free from alcohol	Yes
Free from artificial flavours	N/A
Free from artificial colours	No