

Innovation in patisserie & fine foods

# **PRODUCT SPECIFICATION**

PRODUCT NAME	FLOURLESS & VEGAN CHOCOLATE ORANGE CAKE	
PRODUCT CODE	LCACHO24001	
PRODUCT DESCRIPTION	A rich moist chocolate cake flavoured with orange. Contains no	
	added gluten and is suitable for vegans.	
PACK QUANTITY	1 x Pre-cut 12 portions	
PRODUCT STATE	FROZEN	
SHELF LIFE ON DEFROST	5 DAYS	
PRODUCT PACKAGING	DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX	
COUNTRY OF MANUFACTURE	UK	

PRODUCTION SITE	TAVISTOCK INDUSTRIAL ESTATE, GORTON, MANCHESTER
SUPPLIER ADDRESS	DESTINY FOODS
	DESTINY HOUSE,
	PRESTON STREET,
	MANCHESTER,
	M18 8DB
CONTACT NUMBER	0844 856 0911





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INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier <b>Soya</b> Lecithin (E322), Vanilla Natural Flavouring)	21	Belgium
Cake Margarine (Non-Hydrogenated Vegetable Oils (Palm Oil, Rapeseed Oil), Water, Salt, Emulsifier E471, Natural Colourings E160b, E100, Natural Flavouring)	21	UK
Water	20	UK
Granulated Sugar	13	EU
Ground Almonds	11	USA
Medium Alkalised Cocoa Powder (Cocoa, Acidity Regulator E501)	7	Ivory coast, Ghana, Indonesia, Malaysia, Nigeria, Ecuador, Spain
Starch Blend (Potato Starch, Tapioca Starch, Calcium Carbonate, Citric Acid, Vegetable Gum, Hydroxypropyl Methyl Cellulose, Psyllium Husk)	6	Austria, Germany, India, Thailand, UK
Orange Oil	1	USA

DIETARY SUITABILITY OF PRODUCT:			
DIET TYPE SUITABLE COMMENTS			COMMENTS
VEGETARIANS		YES	
VEGANS		YES	
COELIAC		NO	NOT CERTIFIED
KOSHER		NO	NOT CERTIFIED
HALAL		NO	NOT CERTIFIED

PRODUCT ALLERGEN INFORMATION:			
ALLERGENS	IN PRODUCT	PRESENT IN FACTORY	
PEANUTS	NO	YES	
NUTS	YES (ALMONDS)	YES	
EGGS OR EGG PRODUCTS	NO	YES	
MILK OR MILK PRODUCTS	NO	YES	
SESAME SEEDS	NO	NO	
CEREALS CONTAINING GLUTEN	NO	YES	
(WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT			
OR HYBRIDISED STRAINS)			
SOYA OR SOYA PRODUCTS	YES	YES	
SULPHITES OR SULPHUR DIOXIDE >10mg	NO	YES	
CELERY OR CELERY PRODUCTS	NO	NO	
MUSTARD OR MUSTARD PRODUCTS	NO	NO	
CRUSTACEANS	NO	NO	
FISH OR FISH PRODUCTS	NO	NO	
LUPIN	NO	NO	
MOLLUSC	NO	NO	

MICROBIOLOGICAL TARGET FOR PRODUCT:		
TEST SATISFACTORY UNSATISFACTORY		
Version 2 Issue Date: 03.12.18. Created By: Vanda Kuibus Approved By: S. Hamlin		



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ACC	< <b>10</b> <sup>4</sup>	≥10⁵
ENTERO	<10 <sup>2</sup>	≥ <b>10</b> <sup>4</sup>
E. COLI	<20	≥100
SALMONELLA	ND 25g	DETECTED
L. MONOCYTOGENES	ND 25g	DETECTED
C. PREFINGENS	<20	≥ <b>10</b> <sup>4</sup>
B. CEREUS	<10 <sup>3</sup>	≥10⁵
S. AUREUS	<20	≥100

NUTRITIONAL INFORMATION PER 100g		
ENERGY (Kcal)	339	
ENERGY(KJ)	1422	
PROTEIN (g)	5.5	
CARBOHYDRATES (g)	30.9	
OF WHICH SUGARS (g)	28.8	
DIETARY FIBRE (g)	3.5	
FAT (g)	30.7	
OF WHICH SATURATES (g)	14.9	
SALT (g)	0.4	

STORAGE INFORMATION:	KEEP FROZEN. ONCE DEFROSTED, KEEP REFRIGERATED AND DO NOT REFREEZE.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	5 DAYS
FROZEN	18 MONTHS FROM MANUFACTURE / MINIMUM
	FROM DELIVERY 3 MONTH.

PACKAGING DETAILS:		
OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled	
OUTER DIMENSIONS (mm)	Length: 315/Width: 305/Height: 58	
INNER PACKAGING	Cake circle, film	
GROSS WEIGHT OF CASE	Product Net Weight: 1250g	
	Packaging Weight: 146g + 45g + 2g	
	GROSS WEIGHT: 1443g	
LABEL INFORMATION	LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS,	
	DELIVERY DATE, STORAGE INFORMATION,	
	INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE	
	OR USE BY DATE.	
PALLET DETAILS:		
NUMBER OF OUTER CASES PER LAYER	9	
NUMBER OF LAYERS PER PALLET	25	
NUMBER OF OUTER CASES PER PALLET	225	

LABEL SAMPLE:

Spec No.: 1099.





Number Ordered

Innovation in patisserie & fine foods DESTINY HOUSE, MANCHESTER, M18 8DB

#### CUSTOMER ADDRESS: CUSTOMER POSTCODE: DELIVERY DATE: e.g. SAT 25 DEC

## FLOURLESS CHOCOLATE ORANGE CAKE

#### **INGREDIENTS:**

Dark Chocolate (21%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier **Soya** Lecithin (E322), Vanilla Natural Flavouring), Cake Margarine (Non Hydrogenated Vegetable Oils (Palm Oil, Rapeseed Oil), Water, Salt, Emulsifier E471, Natural Colourings E160b, E100, Natural Flavouring), Water, Granulated Sugar, Ground **Almonds**, Medium Alkalised Cocoa Powder (Cocoa, Acidity Regulator E501), Starch Blend (Potato Starch, Tapioca Starch, Calcium Carbonate, Citric Acid, Vegetable Gum, Hydroxypropyl Methyl Cellulose, Psyllium Husk), Orange Oil (0.6%)

<u>Allergens</u>: For allergens see ingredients in **bold**. <u>Produced in a factory that handles</u>: Peanuts, Nuts, Egg, Gluten, Milk, Sulphites

Best Before: End of August 2016

STORAGE INFORMATION: KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE. Product Code:

### PRODUCT SPECIFICATION APPROVAL PAGE

### FOR OFFICIAL USE ONLY:

DESTINY FOODS		
Authorised by: Vanda Kujbus	Signature: Kujbus	
Job Title: Technical Support	Date: 06/12/2018	
Reviewed By: Ciara Mannion	Date: 08.09.2022	
CUSTOMER		
Approved by:	Signature:	
Job Title:	Date:	