

PRODUCT SPECIFICATION

PRODUCT NAME	CHOCOLATE OPERA CAKE SLAB
PRODUCT CODE	LTOSOP01001
PRODUCT DESCRIPTION	Chocolate and coffee mousse layered between sponge sheet topped with chocolate filling
PACK QUANTITY	1
PRODUCT STATE	FROZEN
SHELF LIFE ON DEFROST	3 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



CHOCOLATE OPERA CAKE SLAB

INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Sponge (Whole Eggs , Sugar, Wheat Flour, Cacao Powder (7.13%), Water, Roasted Barley Flour, Peas Flour, Baking Powder E450-E500 (Carrier: Wheat Starch), Emulsifier E471 (E477, Stabilizer: Propylene Glycol), Almonds Flavour, Preservative E282, Potato Starch, Milk Proteins)	29	Holland
Pasteurised Whipping Cream (From Milk)	22	UK
Chocolate Glaze (Dark Chocolate Covertures (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier Soya Lecithin E322, Flavouring), Water, Sugar, Humectant Sorbitol E420, Vegetable Fat (Coco, Palm), Caramelised Sugar Syrup, Emulsifier Soya Lecithin E322, Preservative Potassium Sorbate E202)	22	EU, West Africa, Brazil, Indonesia, Malaysia, South America, Papua New Guinea, China.
Dark Chocolate Mousse (Sugar, Low Fat Cocoa Powder, Glucose Syrup, Palm Oil, Modified Starch E1414, Beef Gelatine, Emulsifier E472a, Skimmed Milk Powder, Milk Protein, Thickener E415, Colouring E150c, Salt)	11	Germany
Water	10	UK
Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier Soy Lecithin, Natural Vanilla Flavouring)	4	Ivory Coast, New Guinea, Nigeria, Ghana, Cameroon, Belgium, India, Madagascar
Cream Stabiliser (Glucose, Sugar, Beef Gelatine, Salt, Natural Vanilla Flavour With Other Natural Flavourings)	2	Germany
Mocha Compound (Sugar, Water, Coffee Extract, Caramelised Sugar Syrup, Propylene Glycol E1520)	1	Belgium

DIETARY SUITABILITY OF PRODUCT:

DIET TYPE	SUITABLE	COMMENTS
VEGETARIANS	NO	BEEF GELATINE
VEGANS	NO	EGG, MILK
COELIAC	NO	GLUTEN
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	YES	YES
MILK OR MILK PRODUCTS	YES	YES
SESAME SEEDS	NO	NO
CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/	YES (WHEAT, BARLEY)	YES

KAMUT OR HYBRIDISED STRAINS)		
SOYA OR SOYA PRODUCTS	YES	YES
CELERY OR CELERY PRODUCTS	NO	NO
MUSTARD OR MUSTARD PRODUCTS	NO	NO
SULPHITES OR SULPHUR DIOXIDE >10mg	NO	YES
CRUSTACEANS	NO	NO
FISH OR FISH PRODUCTS	NO	NO
LUPIN	NO	NO
MOLLUSC	NO	NO

MICROBIOLOGICAL TARGET FOR PRODUCT:		
TEST	SATISFACTORY	UNSATISFACTORY
ACC	<10 ⁵	≥10 ⁶
ENTERO	<10 ²	≥10 ⁴
E. COLI	<20	≥100
SALMONELLA	ND 25g	N/A
LISTERIA SPP	ND 25g	N/A
C. PERFRINGENS	<20	≥10 ⁴
B. CEREUS	<10 ³	≥10 ⁵
S. AUREUS	<20	≥100


NUTRITIONAL INFORMATION PER 100g	
ENERGY (Kcal)	324
ENERGY(KJ)	1353
PROTEIN (g)	4.5
CARBOHYDRATES (g)	36.2
OF WHICH SUGARS (g)	23.7
DIETARY FIBRE (g)	1.9
FAT (g)	17.6
OF WHICH SATURATES (g)	11.4
SALT (g)	0.1

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

PACKAGING DETAILS:	
Our production relies on volumetric processes and as such <u>only gives indicative weights</u> , either wet or dry weights – these are not be relied upon as validated.	
OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled
OUTER DIMENSIONS (mm)	Length: 470/Width: 360 /Height: 90
INNER PACKAGING	Paper tray
INNER DIMENSIONS (mm)	Length: 408/Width: 310 /Height: 40

GROSS WEIGHT OF CASE	Product Net Weight: 1850g Packaging Weight: 356g + 75g GROSS WEIGHT: 2282g
LABEL ATTACHED	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	6
NUMBER OF LAYERS PER PALLET	10
NUMBER OF OUTER CASES PER PALLET	60

LABEL SAMPLE:

 Innovation in patisserie & fine foods DESTINY HOUSE, MANCHESTER, M18 2DB	Number Ordered
CUSTOMER ADDRESS: CUSTOMER POSTCODE: DELIVERY DATE: e.g. SAT 25 DEC	
<h2>CHOCOLATE OPERA CAKE SLAB</h2>	
INGREDIENTS: Sponge (29%) (Whole Eggs , Sugar, Wheat Flour, Cacao Powder (7.13%), Water, Roasted Barley Flour, Peas Flour, Baking Powder E450-E500 (Carrier: Wheat Starch), Emulsifier E471 (E477, Stabilizer: Propylene Glycol), Almonds Flavour, Preservative E282, Potato Starch, Milk Proteins), Pasteurised Whipping Cream (22%) (From Milk), Chocolate Glaze (21%) (Dark Chocolate Covertures (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier Soya Lecithin E322, Flavouring), Water, Sugar, Humectant Sorbitol E420, Vegetable Fat (Coco, Palm), Caramelised Sugar Syrup, Emulsifier Soya Lecithin E322, Preservative Potassium Sorbate E202), Dark Chocolate Mousse (11%) (Sugar, Low Fat Cocoa Powder, Glucose Syrup, Palm Oil, Modified Starch E1414, Beef Gelatine, Emulsifier E472a, Skimmed Milk Powder, Milk Protein, Thickener E415, Colouring E150c, Salt), Water, Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier Soy Lecithin, Natural Vanilla Flavouring), Cream Stabiliser (Glucose, Sugar, Beef Gelatine, Salt, Natural Vanilla Flavour With Other Natural Flavourings), Mocha Compound (Sugar, Water, Coffee Extract, Caramelised Sugar Syrup, Propylene Glycol E1520)	
Allergens: For allergens see ingredients in bold . Produced in a factory that handles: Sulphites and Peanuts.	
Best Before: 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: <i>Kujbus</i>
Job Title: Technical Support	Date: 24/10/2018
Reviewed By: Ciara Mannion	Date: 28.10.2022
CUSTOMER	
Approved by:	Signature:
Job Title:	Date: