



Innovation in patisserie & fine foods

PRODUCT SPECIFICATION

PRODUCT NAME	COFFEE AND WALNUT SLAB
PRODUCT CODE	LCASCO05001
PRODUCT DESCRIPTION	Sponge cake filled with walnuts topped with cream cheese flavoured topping
PACK QUANTITY	1 x 80
PRODUCT STATE	FROZEN
SHELF LIFE ON DEFROST	7 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

COFFE AND WALNUT SLAB

DestinyFoods

Innovation in patisserie & fine foods

INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Coffee And Walnut Cake Base (Satin Crème Cake Coffee Mix (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Wheat Starch, Raising Agents (E450, E500, E501), Molasses Powder, Whey Powder (Milk), Emulsifiers (E471, E481), Vegetable Oil (Rapeseed), Modified Potato Starch, Wheat Gluten , Natural Flavouring, Salt, Stabilisers (E466, E412)), Pasteurised Whole Liquid Egg , Vegetable Oil (Rapeseed Oil, Antifoaming Agent E900), Water, Walnut Pieces)	74.82	UK, POLAND, USA, INDIA, BULGARIA, UKRAINE, MOLDAVIA, CHILE, ROMANIA, CHINA
Cream Cheese Frosting (Sugar, Vegetable Oil (Palm, Rapeseed), Water, Cream Cheese Powder (Milk), Humectant Sorbitol, Citric Acid E330, Salt, Emulsifiers (E435, E471), Preservative Potassium Sorbate E202, Natural Flavouring, Colour Carotenes)	25.06	UK
Medium Alkalised Cocoa Powder (Cocoa, Acidity Regulator E501	0.08	Ivory coast, Ghana, Indonesia, Malaysia, Nigeria, Ecuador, Spain
Mocha Compound (Sugar, Water, Coffee Extract, Caramelised Sugar Syrup, Propylene Glycol E1520)	0.04	Belgium

DIETARY SUITABILITY OF PRODUCT:

DIET TYPE	SUITABLE	COMMENTS
VEGETARIANS	YES	
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 (WALNUT)	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/ KAMULT OR HYBRIDISED STRAINS)	YES (WHEAT)	YES
SOYA OR SOYA PRODUCTS	NO	YES
CELERY OR CELERY PRODUCTS	NO	YES
MUSTARD OR MUSTARD PRODUCTS	NO	YES
SULPHITES OR SULPHUR DIOXIDE >10mg	NO	YES
CRUSTACEANS	NO	NO
FISH OR FISH PRODUCTS	NO	YES
LUPIN	NO	YES
MOLLUSC	NO	NO

Disclaimer: The dietary information provided is correct to the best of our knowledge. The information is correlated from our raw material product suppliers. There has been no medical or specialist research undertaken by "Destiny Foods" to verify this information.

ADDITIVES	
(States E-numbers used and their function in the final food product)	
Colours	
Preservatives	E202
Antioxidants	
Emulsifiers	E471, E481, E435
Emulsifying salts	

DestinyFoods

Innovation in patisserie & fine foods

Thickeners	
Gelling agents	
Flavour enhancers	
Stabilizers	E466, E412
Acids	
Acidity regulators	E330, E501
Anti-caking agents	
Modified starch	
Sweeteners	
Raising agents	E450, E500, E501
Anti-foaming agents	E900
Glazing agents	
Flour treatment agents	
Firming agents	
Humectants	E420, E1520
Sequestrants	
Enzyme	
Bulking agents	
Propellent gas and packaging gas	

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

DestinyFoods

Innovation in patisserie & fine foods

S. AUREUS	<20	≥100
-----------	-----	------

NUTRITIONAL INFORMATION PER 100g	
ENERGY (Kcal)	400
ENERGY(KJ)	1675
PROTEIN (g)	4.5
CARBOHYDRATES (g)	47.6
OF WHICH SUGARS (g)	32.6
OF WHICH STARCH (g)	14.9
DIETARY FIBRE (g)	0.8
SODIUM (g)	0.2
FAT (g)	21.8
OF WHICH SATURATES (g)	5.8
OF WHICH MONO-UNSATURATES (g)	1.2
OF WHICH POLYUNSATURATES (g)	1.6
OF WHICH CHOLESTEROL (g)	0
WATER	23.4
SALT (g)	0.6
NITROGEN (g)	0.71

STORAGE INFORMATION:	KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	7 DAYS
FROZEN	18 MONTHS FROM MANUFACTURE/ MINIMUM 3 MONTHS FROM DELIVERY

PACKAGING DETAILS:	
OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled



Innovation in patisserie & fine foods

OUTER DIMENSIONS (mm)	Length: 330/Width: 235 /Height: 90
INNER PACKAGING	Tray
INNER DIMENSIONS (mm)	Length: 204 /Width: 155/Height: 40,
GROSS WEIGHT OF CASE	Product Net Weight: 1422g Packaging Weight: 164g + 37.5g GROSS WEIGHT: 1623.5g
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	12
NUMBER OF LAYERS PER PALLET	10
NUMBER OF OUTER CASES PER PALLET	120

LABEL SAMPLE:

<p>Innovation in patisserie & fine foods DESTINY HOUSE, MANCHESTER, M18 8DB</p>	Number Ordered
CUSTOMER ADDRESS: CUSTOMER POSTCODE: DELIVERY DATE: e.g. SAT 25 DEC	
<h2>COFFEE AND WALNUTS SLAB x 40PORTIONS</h2>	
INGREDIENTS: Coffee and walnut cake base (75%) (Satin Crème Cake Coffee Mix (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Wheat Starch, Raising Agents (E450, E500, E501), Molasses Powder, Whey Powder(Milk), Emulsifiers (E471, E481), Vegetable Oil (Rapeseed), Modified Potato Starch, Wheat Gluten, Natural Flavouring, Salt, Stabilisers (E466, E412)), Pasteurised Whole Liquid Egg, Vegetable Oil (Rapeseed oil, Antifoaming Agent E900), Water, Walnut Pieces), Cream Cheese Frosting (25%) (Sugar, Vegetable Oil (Palm, Rapeseed), Water, Cream Cheese Powder (Milk), Humectant Sorbitol, Citric acid E330, Salt, Emulsifiers (E435, E471), Preservative potassium sorbate E202, Natural flavouring, Colour carotenes), medium alkalised cocoa powder (cocoa, acidity regulator E501, Mocha Compound (Sugar, Water, Coffee extract, Caramelised sugar syrup, Propylene glycol E1520).	
Allergens: <i>for allergens see ingredients in bold.</i> Produced in a factory that handles: Peanuts, Nuts, Soya and Sulphites.	
Best Before: End of October 2017 STORAGE INFORMATION: KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE.	



PRODUCT SPECIFICATION APPROVAL PAGE

FOR OFFICIAL USE ONLY:

DESTINY FOODS	
Authorised by: Dominika Regulska	Signature: <i>Regulska</i>
Job Title: Specification writer	Date: 07/12/2015
Reviewed by: Ciara Mannion	Signature: <i>C.Mannion</i>
Job Title: Food Compliance Technologist	Date: 26.07.2022
CUSTOMER	
Approved by:	Signature:
Job Title:	Date: