

	QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 1 of 7

PRODUCT NAME	LG BROWNIE CAKE SLICE
PRODUCT CODE	LCASBR03001
PRODUCT DESCRIPTION	A rich chocolate cake topped with chocolate fudge icing.
PACK QUANTITY	1 x 80 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

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE:

 <small>Innovation in patisserie & fine foods</small>	QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 2 of 7

RECIPE, RAW MATERIALS & ALLERGENS

ING CODE	INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
ING 2460	Brownie Cake Base Cake Brownie Mix, (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Vegetable Oils: Palm, Rapeseed; Fat Reduced Cocoa Powder (6.2%), Pregelatinized Starch, Egg White Powder, Cocoa Mass (0.6%), Salt, Flavouring (Milk), Dried Glucose Syrup, Emulsifier: Lactic Acid Esters Of Mono- And Diglycerides of Fatty Acids, Propane-1,2-Diol Esters Of Fatty Acids, Mono- And Diglycerides Of Fatty Acids; Raising Agent: Sodium Carbonates, Skimmed Milk Powder).	75	China, India, UK
ING 1748	Chocolate fudge icing Sugar, Palm Oil, Water, Glucose syrup, Fat reduced cocoa powder, Humectant E420, Sweetened condensed Milk , Emulsifiers: E475, E471, E473; Colour E172, Salt, Acid: E334, Preservative E202	16	Belgium
ING 1842	Water Potable Mains	12	UK
ING 2155	Chocolate icing sugar, water, glucose syrup, non-hydrogenated coconut fat, cocoa powder, humectant E420ii, preservative: E202, acid: E330, Emulsifiers: E471	9	TBC
ING 1529	Walnut Pieces	5	TBC
ING 1936	Trennaktiv PR100 Releasing Agent and Surface Oil (600ml) Vegetable oils: rapeseed, sunflower; propellant: butane, propane, isobutane, carnauba wax; emulsifier: lecithin's; antioxidant: tocopherol-rich extracts.	0.4	TBC

Ingredient Listing
Brownie Cake Base (75%)(Cake Brownie Mix, (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Vegetable Oils: Palm, Rapeseed; Fat Reduced Cocoa Powder (6.2%), Pregelatinized Starch, Egg White Powder, Cocoa Mass (0.6%), Salt, Flavouring (Milk), Dried Glucose Syrup, Emulsifier: Lactic Acid Esters Of Mono- And Diglycerides of Fatty Acids, Propane-1,2-Diol Esters Of Fatty Acids, Mono- And Diglycerides Of Fatty Acids; Raising Agent: Sodium Carbonates, Skimmed Milk Powder), Chocolate fudge icing (16%)(Sugar, Palm Oil, Water, Glucose syrup, Fat reduced cocoa powder, Humectant E420, Sweetened condensed Milk , Emulsifiers (E475, E471, E473), Colour E172, Salt, Acid E334, Preservative E202),Water, Chocolate icing (8.8%)(sugar, water, glucose syrup, non-hydrogenated coconut fat , cocoa powder, humectant: E420ii, preservative: E202, acid: E330, Emulsifiers:

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE:

	QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 3 of 7

E471, Walnut Pieces (**Nuts**), Trennaktiv PR100 Releasing Agent and Surface Oil, Vegetable oils: rapeseed, sunflower; propellant: butane, propane, isobutane, carnauba wax; emulsifier: lecithin's, antioxidant: tocopherol-rich extracts).

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	SOURCE	PRESENT IN FACTORY
PEANUTS	NO		YES
NUTS	YES	Walnuts-Nuts	YES
EGGS OR EGG PRODUCTS	YES	Eggs	YES
MILK OR MILK PRODUCTS	YES	Skimmed Milk Powder (Milk) Flavouring (Milk)	YES
SESAME	NO		NO
CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT OR HYBRIDISED STRAINS)	YES	Wheat Flour-Wheat Flour	YES
SOYA OR SOYA PRODUCTS	NO		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

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE:

	QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 4 of 7

MICROLOGICAL AND NUTRITIONAL INFORMATION

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

NUTRITIONAL INFORMATION	PER 100g	PER PORTION (XG)
ENERGY (Kcal)	386	
ENERGY(KJ)	1621	
FAT (g)	14.9	
SATURATES (g)	5.7	
CARBOHYDRATES (g)	58.1	
SUGARS (g)	45.9	
DIETARY FIBRE (g)	2.1	
PROTEIN (g)	3.8	
SALT (g)	0.5	

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE:

	QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 5 of 7

STORAGE & PACKAGING DETAILS

STORAGE INFORMATION:	KEEP FROZEN AT -18C OR BELOW.
DEFROST INSTRUCTIONS:	Remove from outer packaging and defrost in a refrigerator (4C) for a minimum of 5 hours or until thoroughly defrosted. Once defrosted, do not refreeze.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	N/A
FROZEN	18 MONTHS FROM MANUFACTURE / MINIMUM FROM DELIVERY 3 MONTH.

PACKAGING DETAILS:					
PKG CODE	PACKAGING TYPE & MATERIAL	DIMENSIONS	WEIGHT	% RECYCLED CONTENT	RECYCLABLE
PKG 1278	Double Slab Box	467 X 360 X 90	308	-	-
PKG 1095	Bake In Trays 310mm x 408mm x 40mm	310 X 408 X 40	75	-	-
PKG 1102	cake box film	215 x 318	2g	-	-

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE:

	QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 6 of 7

Our production relies on volumetric processes and as such only gives indicative weights, either wet or dry weights – these are not be relied upon as validated.

GROSS WEIGHT OF CASE	Product Net Weight: 3147g Packaging Weight: 385g GROSS WEIGHT: 3532g
LABEL DETAILS	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	16
NUMBER OF OUTER CASES PER PALLET	96

CONTROLLED

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE:

	QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM	Issue No: 1
		Issue Date: 12/10/21
F3.6a	Product Specification	Page: Page 7 of 7

N.B.

An Important Distinction – NGCI & VEGAN

Our products that are labelled NGCI are made to recipes that don't contain any gluten whatsoever, but without segregation in our factory. NGCI products are made in an environment where gluten is used in other products and therefore, we cannot guarantee that they are 100% gluten free.

Our products that are labelled VEGAN are made to recipes that don't contain any animal products whatsoever, but without segregation in our factory, therefore we cannot guarantee that they are 100% animal product free.

PRODUCT SPECIFICATION APPROVAL PAGE

FOR OFFICIAL USE ONLY:

DESTINY FOODS	
Authorised by: Ciara Mannion	Signature: Ciara Mannion
Job Title: Food Compliance Technologist	Date: 29.07.2022

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE: