

DestinyFoods

Innovation in patisserie & fine foods

PRODUCT SPECIFICATION

PRODUCT NAME	LARGE CHOCOLATE FUDGE CAKE
PRODUCT CODE	LCACH008001
PRODUCT DESCRIPTION	Rich chocolate cakes with chocolate fudge icing and chocolate pieces.
PACK QUANTITY	1 x 14 portion
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



CHOCOLATE FUDGE CAKE

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INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Fudge cake base (Fudge Cake Mix (Sugar, Wheat Flour (Calcium, Iron, Niacin, Thiamin), Vegetable Oils (Rape), Fat reduced Cocoa Powder, Whole Egg Powder, Raising Agents E450i, E500ii, Emulsifier E475, Salt, Stabiliser E415, Flavouring, Whey Solids (Milk)), Water)	59	UK, Mozambique, Barbados, Belize, Cote d'Ivoire, Fiji, Guyana, Jamaica, Kenya, Madagascar, Malawi, Mauritius, Reunion and African Comoros, St Kitts Nevis, Surinam, Swaziland, South Africa, Tanzania, Trinidad, Uganda, Zambia, Zimbabwe, Belgium, Germany, France, Netherlands, USA, China, India, Sweden, France, Hungary, Bulgaria, Romania, Slovakia, Poland, Czech Republic, Latvia, Lithuania, Austria, Russia, Ukraine, Australia, Denmark, Cameroon, Ivory Coast, Cote D'Ivoire, Ghana, Nigeria, Romania, Ireland
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)	18	Belgium
Chocolate Icing (Sugar, Water, Glucose Syrup, Non-Hydrogenated Coconut, Cocoa Powder, Humectant E420ii, Preservative E202, Citric Acid E330, Emulsifier E471)	18	Germany
Chocolate Decoration (Sugar, Non-Hydrogenated Vegetable Fat, Fat Reduced Cocoa Powder, Water, Glucose Syrup, Emulsifier Soya Lecithin E322)	5	UK, Malaysia, Indonesia, EU, Ivory Coast, West Africa, Holland, Belgium, Brazil, India

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	NO	YES
EGGS OR EGG PRODUCTS	YES	YES

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MILK OR MILK PRODUCTS	YES	YES
SESAME SEEDS	NO	NO
CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT OR HYBRIDISED STRAINS)	YES (WHEAT)	YES
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 ⁴	≥10 ⁵
ENTERO	<10 ²	≥10 ⁴
E. COLI	<20	≥100
SALMONELLA	ND 25g	DETECTED
LISTERIA SPECIES	ND 25g	DETECTED
C. PERFRINGENS	<10 ²	≥10 ⁴
B. CEREUS	<10 ³	≥10 ⁴
S. AUREUS	<20	≥100

NUTRITIONAL INFORMATION PER 100g

ENERGY (Kcal)	364
ENERGY(KJ)	1533
PROTEIN (g)	3.5
CARBOHYDRATES (g)	57
OF WHICH SUGARS (g)	44.3
DIETARY FIBRE (g)	1.6
FAT (g)	13.3
OF WHICH SATURATES (g)	6.2
SALT (g)	1



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 FROM DELIVERY 3 MONTH

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: 263/Width: 285 /Height: 108
INNER PACKAGING	Layer card, film
INNER DIMENSIONS (mm)	Diameter 230 mm Film: Length: 256/Width: 256
GROSS WEIGHT OF CASE	Product Net Weight: 1545g Packaging Weight: 182g + 45g +1g GROSS WEIGHT: 1773g
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	14
NUMBER OF OUTER CASES PER PALLET	168

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LABEL SAMPLE:

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DESTINY HOUSE, MANCHESTER, M18 8DB

Number
Ordered

CUSTOMER ADDRESS:

CUSTOMER POSTCODE:

DELIVERY DATE: e.g. SAT 25 DEC

LARGE FUDGE CAKE

INGREDIENTS: Fudge Cake Base (59%) (Fudge Cake Mix (Sugar, Wheat Flour (**Wheat** Flour, Calcium, Iron, Niacin, Thiamin), Rapeseed Oil, Fat Reduced Cocoa Powder, Whole **Egg** Powder, Raising Agents: E450i, E500ii; Emulsifier: E475; Salt, Stabiliser: E415; Flavouring, Whey Solids (**Milk**)), Water), Chocolate Fudge Icing (18%) (Sugar, Palm Oil, Water, Glucose Syrup, Fat Reduced Cocoa Powder, Humectant: E420; Sweetened Condensed **Milk**, Emulsifiers: E475, E471, E473; Colour: E172; Salt, Acidity Regulator: E334; Preservative: E202), Chocolate Icing (Sugar, Water, Glucose Syrup, Non-Hydrogenated Coconut Fat, Cocoa Powder, Humectant: E420ii; Preservative: E202; Acidity Regulator: Citric Acid; Emulsifier: E471), Chocolate Decoration (Sugar, Non-Hydrogenated Vegetable Fat, Fat Reduced Cocoa Powder, Water, Glucose Syrup, Emulsifier: **Soya** Lecithin)

Allergens: For allergens see ingredients in **bold**.
Produced in a factory that handles: Peanuts, Nuts and Sulphites.

Best Before: End of August 2016

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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: 19/10/2018
Reviewed By : Melanie Kirwan	Date: 27/08/21
CUSTOMER	
Approved by:	Signature:
Job Title:	Date: