


**PRODUCT NAME & DESCRIPTION**

<p>Caramel Fudge Flapjack 80g € British rolled oats flapjack with fudge pieces (5%) and a caramel topping (15%).</p>	
<p>Variations: GFL-FUD – 20 x 80g GFL-FUD-BAL – 20 x 80g</p>	

**INGREDIENTS:**

<p>Gluten free <b>oats</b> (40%), golden syrup, sugar, vegetable oil (palm**, rapeseed), <b>milk</b> powder, sweetened condensed <b>milk</b> (<b>milk</b>, sugar), glucose syrup, cocoa powder, butteroil (<b>milk</b>), <b>soya</b> flour, flavouring, emulsifier: <b>soya</b> lecithin, colour: annatto bixin, salt.</p> <p>**sustainably sourced</p> <p>For allergens, see ingredients in <b>bold</b>. Also, may contain nuts and peanuts.</p>
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NUTRITION INFORMATION (in grams unless otherwise stated)	Per 100g	Per 80g bar
Energy (kJ/kcal)	1937/461	1549/369
Fat	23.0g	18.4g
of which saturates	13.1g	10.5g
Carbohydrate	56.2g	44.9g
of which sugars	32.4g	25.9g
Fibre	4.0g	3.2g
Protein	6.2g	4.9g
Salt	0.43g	0.34g

**WHOLEBAKE CONTACT DETAILS**

Commercial	Production	Technical
Bill Smith-Coats Commercial Director	Richard Jones – Operations Manager	Tanya Mortimer – Technical Manager
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Tel: 01244 886169	Tel: 01978 660987	Tel: 01978 660996
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**MICROBIOLOGICAL STANDARDS**

Test description	Target	Maximum	Frequency
Enterobacter	<100	≥100	Product is subject to annual checks for EOL micro and regular SOL sampling. All tests are carried out via a UKAS Accredited external laboratory
Yeast	<3,000	≥3,000	
Mould	<3,000	≥3,000	
Staph aureus	<100	≥100	
Salmonella	Absent in 25g	Present in 25g	
E-coli	Absent	Present	

**Metal Detection**

Fe (Ferrous)	Non Fe (Non-ferrous)	SS (Stainless steel)
1.0mm	1.0mm	1.5mm

**SHELF LIFE & STORAGE**

Shelf life: 12 months from date of production  
 Date format: Best Before on Primary, Secondary packaging and Pallet Label  
 Storage: Dry ambient conditions, >5 Deg C and < 25 Deg C, out of direct sunlight

**SENSORY DESCRIPTION**



Appearance: Light brown bar with visible oats a smooth coating of light brown caramel

Aroma: Sweet oaty aroma with fudge and caramel overtones

Flavour: Sweet oaty flavour with a sweet caramel fudge hit

Texture: Soft, crumbly flapjack with moist fudge inclusions

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**ALLERGEN INFORMATION**

	CONTAINS:	Handled on the same line	Present in the factory	Comments
Cereals containing gluten	No	No	No	Gluten free site. Annual validation testing carried out.
Crustaceans	No	No	No	
Eggs	No	No	No	
Fish	No	No	No	
Peanuts	No	Yes	Yes	May contain traces
Soybeans	Yes	Yes	Yes	In recipe
Milk	Yes	Yes	Yes	In recipe
Nuts	No	Yes	Yes	May contain traces
Celery	No	No	No	
Mustard	No	No	No	
Sesame seeds	No	No	No	
Sulphur dioxide (>10mg/Kg)	No	Yes	Yes	Only in some ingredients used in the factory- present at levels of less than 50ppm. <b>Finished product is significantly less than 10mg/Kg</b>
Lupin	No	No	No	
Mollusc	No	No	No	

**OTHER DIETARY INFORMATION**

<b>This Product Contains:</b>	<b>Yes/No</b>	<b>This Product Contains:</b>	<b>Yes/No</b>
Maize and maize derivatives?	No	Alcohol?	No
Yeast and yeast derivatives?	No	Animal derivatives?	No
Artificial colours and flavourings?	No	Any other additives?	No
Nature identical colours and flavourings?	No	GM Ingredients?	No
Natural colours and flavourings?	Yes	Suitable for vegetarians?	Yes
Artificial Preservatives?	No	Suitable for vegans?	No
Other Preservatives?	No	Suitable for coeliacs?	Yes
BHA/BHT?	No	Kosher?	Not Certified
Benzoates?	No	Halal?	Yes

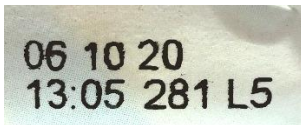
**PACKAGING DETAILS**

**Barcodes:**

GFL-FUD 20 x 80g e  
 Single 80g e bar: 5024278003049  
 Display Case (20 x 80g e): 5024278003247  
 Outer (4 x 20 x 80g e): 05024278000093

**Primary**

Individual bars flow wrapped in printed laminated polypropylene film  
 Weight <1g  
 Coding details – Best Before DD/MM/YY  
 Production Julian code & time, L - Line no



**Secondary**

Printed Crashlock Display Case for 20 Individual Bars  
 Dimensions (Length x Width x Height)  
 210mm x 130mm x 120mm,  
 Net weight 1.6kg  
 Gross weight 1.686kg

Coding details - Best Before DD/MM/YY



**Packed into** (when Required):

Cardboard Transit Case 4 x 20 bars  
 Dimensions (Length x Width x Height) 275mm x 219mm x 254mm,  
 Net Case Weight 6.4kg  
 Gross weight 7.1kg

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**PALLETISATION**

Euro Pallet without transit cases: 32 display cases per layer x 8 layers (max 256 display cases = 5120 bars)  
 Euro Pallet with transit cases: 14 transit cases per layer x 4 layers (max 56 transit cases = 224 Display = 4480 bars)  
 Chep Pallet without transit cases: 41 display cases per layer x 7 layers (max 287 display cases = 5740 bars)  
 Chep Pallet with transit cases: 18 transit cases per layer x 4 layers (max 72 transit cases = 288 Display = 5760 bars)

1 Transit case contains 4 Display Cases.  
 All cases secured on the pallet with stretch wrapping

Pallet identified with label detailing:  
 Product,  
 Order No,  
 No of Cases on Pallet  
 Best Before Date

**AUTHORISATION**

Commercial	Production	Technical	9BRAND
Bill Smith-Coats Commercial Director	Richard Jones Operations Manager	Tanya Mortimer Technical Manager	Georgia Williams Brand Manager
<b>Signed:</b> <i>Bill Smith-Coats</i>	<b>Signed:</b> <i>Richard Jones</i>	<b>Signed:</b> <i>Tanya Mortimer</i>	<b>Signed:</b> <i>Georgia Williams</i>
<b>Date:</b> 06/07/2021	<b>Date:</b> 06/07/2021	<b>Date:</b> 06/07/2021	<b>Date:</b> 11/08/2021

This product complies with all relevant UK and European Legislation.  
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