

PRODUCT SPECIFICATION

PRODUCT NAME	CHOCOLATE FUDGE CAKE WITH CURLS
PRODUCT CODE	LCACH026001
PRODUCT DESCRIPTION	Chocolate sponge filled with chocolate frosting and buttercream, topped with white chocolate curls
PACK QUANTITY	1X16pt
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



CHOCOLATE FUDGE CAKE WITH CURLS

INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Chocolate Cake Base (Cake Mix (Sugar, Wheat Flour (Contains Calcium, Niacin, Iron, Thiamine), Cocoa Powder, Emulsifier (E471 E475, E481), Modified Starch, Raising Agents (E500ii, E450i), Whey Powder (Milk), Rice Starch Salt, Thickener (E466)), Pasteurised Liquid Egg , Rapeseed Oil, Water)	55	EU, UK
Chocolate Frosting (Sugar, Vegetable Oil (Palm, Rapeseed Oil), Water, Glucose Syrup, Fat Reduced Cocoa Powder (Fat Reduced Cocoa Powder, Acidity Regulator Potassium Carbonate), Whey Powder (Milk), Emulsifiers Polysorbate 60, Mono- And Di-Glycerides Of Fatty Acids, Polyglycerol Esters Of Fatty Acids; Salt, Natural Flavouring, Preservative: Potassium Sorbate, Acidity Regulator Citric Acid)	36	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, El Salvador, Ethiopia, Fiji, France, Guadeloupe, Guatemala, Malaysia
Buttercream (Icing Sugar (Sugar, Maize Starch), Cake Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt), Invert Sugar Syrup, Vanilla Flavouring (Flavouring Substances, Natural Flavouring Substances, Water, Propylene Glycol; Caramel Sugar Syrup, Thickener: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate))	8	Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, UK, Mauritius
White Chocolate Shavings (Sugar, Whole Milk Powder, Cocoa Butter, Emulsifier Soya Lecithin, Natural Vanilla Flavouring)	1	Burkina Faso, Colombia, Costa Rica, Dominican Republic, El Salvador, Ethiopia, Fiji, France, Guadeloupe, Guatemala, Malaysia, EU

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
MILK OR MILK PRODUCTS	YES	YES
SESAME SEEDS	NO	NO
CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT	YES (WHEAT)	YES

OR HYBRIDISED STRAINS)		
SOYA OR SOYA PRODUCTS	YES	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

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

NUTRITIONAL INFORMATION PER 100g	
ENERGY (Kcal)	410
ENERGY(KJ)	1715
PROTEIN (g)	4.1
CARBOHYDRATES (g)	47.1
OF WHICH SUGARS (g)	33.8
DIETARY FIBRE (g)	1.6
FAT (g)	22.9
OF WHICH SATURATES (g)	5.9
SALT (g)	0.2

STORAGE INFORMATION:	KEEP FROZEN. ONCE DEFROSTED, KEEP REFRIGERATED AND DO NOT REFREEZE.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	5 DAYS
FROZEN	18 MONTHS FROM MANUFACTURE

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: 280/Width: 270 /Height: 110
INNER PACKAGING	Cake band, Cardboard layer, Film
INNER DIMENSIONS (mm)	Length: 110/Width: 90 D: 250
GROSS WEIGHT OF CASE	Product Net Weight: 1755g Packaging Weight: 208g + 10g + 50g +2g GROSS WEIGHT: 2025g
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

LABEL SAMPLE:

 Innovation in patisserie & fine foods DESTINY HOUSE, MANCHESTER, M18 8DB CHOCOLATE FUDGE CAKE WITH CURLS	Number Ordered
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CUSTOMER ADDRESS:
CUSTOMER POSTCODE:
DELIVERY DATE: e.g. SAT 25 DEC

INGREDIENTS:

Chocolate Cake Base (55%) (Cake Mix (Sugar, **Wheat** Flour (Contains Calcium, Niacin, Iron, Thiamine), Cocoa Powder, Emulsifier (E471 E475, E481), Modified Starch, Raising Agents (E500ii, E450i), Whey Powder (**Milk**), Rice Starch Salt, Thickener (E466)), Pasteurised Liquid **Egg**, Rapeseed Oil, Water), Chocolate Frosting (36%) (Sugar, Vegetable Oil (Palm, Rapeseed Oil), Water, Glucose Syrup, Fat Reduced Cocoa Powder (Fat Reduced Cocoa Powder, Acidity Regulator Potassium Carbonate), Whey Powder (**Milk**), Emulsifiers Polysorbate 60, Mono- And Di-Glycerides Of Fatty Acids, Polyglycerol Esters Of Fatty Acids; Salt, Natural Flavouring, Preservative: Potassium Sorbate, Acidity Regulator Citric Acid), Buttercream (8%) (Icing Sugar (Sugar, Maize Starch), Cake Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt), Invert Sugar Syrup, Vanilla Flavouring (Flavouring Substances, Natural Flavouring Substances, Water, Propylene Glycol; Caramel Sugar Syrup, Thickener: Xanthan Gum, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate)), White Chocolate Shavings (Sugar, Whole **Milk** Powder, Cocoa Butter, Emulsifier **Soya** Lecithin, Natural Vanilla Flavouring)

Allergens: For allergens please see ingredients in **bold**.

Produced in a factory that handles: Peanuts, Nuts and Sulphites.

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: Katalin Kadar	Signature: <i>Katalin Kadar</i>
Job Title: Specification Technologist	Date: 06/01/2021
CUSTOMER	
Approved by:	Signature:
Job Title:	Date: