

	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
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<b>PRODUCT NAME</b>	<b>Gluten Free Carrot Cake</b>
<b>PRODUCT CODE</b>	<b>GFCACA01001</b>
<b>PRODUCT DESCRIPTION</b>	<b>Lightly spiced moist gluten free cake with carrots and walnuts then coated with a cream cheese frosting.</b>
<b>PACK QUANTITY</b>	1 x 14
<b>PRODUCT STATE</b>	FROZEN
<b>SHELF LIFE ON DEFROST</b>	5 DAYS
<b>PRODUCT PACKAGING</b>	DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX
<b>COUNTRY OF MANUFACTURE</b>	UK

<b>PRODUCTION SITE</b>	TAVISTOCK INDUSTRIAL ESTATE, GORTON, MANCHESTER
<b>SUPPLIER ADDRESS</b>	DESTINY FOODS DESTINY HOUSE, PRESTON STREET, MANCHESTER, M18 8DB
<b>CONTACT NUMBER</b>	0844 856 0911

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**RECIPE, RAW MATERIALS & ALLERGENS**

Ing Code	Ingredients	% Amount Per 100g	Country Of Origin
ING 1175	<b>Sugar</b>	<b>31.0</b>	UK, USA
ING 2391	<b>Gluten Free Self-Raising Flour</b> Flour Blend (Rice, Potato, Tapioca, Maize, Buckwheat), Raising Agents: Mono-Calcium Phosphate, Sodium Bicarbonate; Thickener: Xanthan Gum	<b>15.73</b>	UK
ING 2175	<b>Rapeseed Oil</b>	<b>13.14</b>	Austria, Belgium, Bulgaria, Croatia, Cyprus, Denmark, Estonia, Finland, France, Germany
ING 1805	<b>Egg</b> Pasteurised Whole Hen Egg	<b>12.35</b>	UK
ING 2343	<b>Margarine</b> Vegetable Oil (Palm, Rapeseed), Water, Salt	<b>10.18</b>	UK
ING 2374	<b>Carrot</b>	<b>5.93</b>	UK
ING 2375	<b>Medium Fat Soft Cheese</b> Fat Cheese Base (Skimmed Milk, Cream, Bacterial Starter Culture), Salt, Native Starch, Stabilisers: Locust Bean Gum, Xanthan Gum	<b>5.09</b>	Australia, Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, USA, Morocco, Turkey,
ING 1929	<b>Apple Puree</b> Apples Puree 76%, Sugar	<b>2.22</b>	France

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 <small>Innovation in patisserie &amp; fine foods</small>	<b>QUALITY MANAGEMENT SYSTEM</b> <b>3.0 FOOD SAFETY &amp; QUALITY MANAGEMENT SYSTEM</b>	Issue No: <b>1</b>
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ING 1499	<b>Invert Sugar Syrup</b>	<b>1.18</b>	Confidential
ING 1674	<b>Coconut Milk</b> Coconut	<b>0.95</b>	Indonesia, Philippines
ING 1522	<b>Ground Cinnamon</b>	<b>0.69</b>	UK
ING 2225	<b>Nibbed Walnuts</b>	<b>0.57</b>	Confidential
ING 1842	<b>Water</b> Mains Potable	<b>0.49</b>	UK
ING 2129	<b>Mixed Spices</b> Cassia Cinnamon, Coriander, Ginger, Allspice, Clove, Nutmeg	<b>0.33</b>	UK
ING 1974	<b>Bicarbonate of Soda</b> Raising Agent	<b>0.09</b>	UK
ING 1615	<b>Xanthan Gum</b> Thickener	<b>0.04</b>	France

<b>Ingredient Listing</b>
<p>Sugar, Gluten Free Self-Raising Flour (Flour Blend (Rice, Potato, Tapioca, Maize, Buckwheat), Raising Agents: Mono-Calcium Phosphate, Sodium Bicarbonate; Thickener: Xanthan Gum), Rapeseed Oil, <b>Egg</b>, Cake Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt), Carrot (5%), Medium Fat Soft Cheese (3.2% Fat Cheese Base (Skimmed <b>Milk</b>, Cream (<b>Milk</b>)), Salt, Starch, Stabilisers: Locust Bean Gum, Xanthan Gum), Apple Puree (Apple Puree (76%), Sugar), Invert Sugar Syrup, Coconut Milk (Coconut), Ground Cinnamon, <b>Walnuts</b>, Water, Mixed Spices, Raising Agent: Bicarbonate Of Soda; Thickener: Xanthan Gum.</p>

DIETARY SUITABILITY OF PRODUCT:		
DIET TYPE	SUITABLE	COMMENTS
<b>VEGETARIANS</b>	<b>YES</b>	
<b>VEGANS</b>	<b>NO</b>	<b>Milk, Eggs</b>
<b>COELIAC</b>	<b>YES</b>	<b>Certified</b>
<b>KOSHER</b>	<b>NO</b>	<b>NOT CERTIFIED</b>
<b>HALAL</b>	<b>NO</b>	<b>NOT CERTIFIED</b>

PRODUCT ALLERGEN INFORMATION:			
ALLERGENS	IN PRODUCT	SOURCE	PRESENT IN FACTORY
<b>PEANUTS</b>	NO		YES
<b>NUTS</b>	<b>YES</b>	<b>Walnuts</b>	YES
<b>EGGS OR EGG PRODUCTS</b>	<b>YES</b>	<b>Liquid Egg</b>	YES

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<b>MILK OR MILK PRODUCTS</b>	<b>YES</b>	<b>Cream Cheese</b>	YES
<b>SESAME</b>	NO		NO
<b>CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT OR HYBRIDISED STRAINS)</b>	NO		YES
<b>SOYA OR SOYA PRODUCTS</b>	NO		YES
<b>SULPHITES OR SULPHUR DIOXIDE &gt;10mg</b>	NO		YES
<b>CELERY OR CELERY PRODUCTS</b>	NO		NO
<b>MUSTARD OR MUSTARD PRODUCTS</b>	NO		NO
<b>CRUSTACEANS</b>	NO		NO
<b>FISH OR FISH PRODUCTS</b>	NO		NO
<b>LUPIN</b>	NO		NO
<b>MOLLUSC</b>	NO		NO

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**MICROLOGICAL AND NUTRITIONAL INFORMATION**

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

NUTRITIONAL INFORMATION	PER 100g	PER PORTION ( XG)
ENERGY (Kcal)	415	
ENERGY(KJ)	1733	
FAT (g)	24.2	
SATURATES (g)	4.8	
CARBOHYDRATES (g)	46.1	
SUGARS (g)	32.0	
DIETARY FIBRE (g)	0.7	
PROTEIN (g)	3.1	
SALT (g)	0.34	

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### STORAGE & PACKAGING DETAILS

<b>STORAGE INFORMATION:</b>	KEEP FROZEN AT -18C OR BELOW.
<b>DEFROST INSTRUCTIONS:</b>	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.
<b>SHELF LIFE OF PRODUCT:</b>	
<b>AMBIENT</b>	N/A
<b>CHILLED</b>	N/A
<b>FROZEN</b>	18 MONTHS FROM MANUFACTURE / MINIMUM FROM DELIVERY 3 MONTH.

PACKAGING DETAILS:					
PKG CODE	PACKAGING TYPE & MATERIAL	DIMENSIONS	WEIGHT	% RECYCLED CONTENT	RECYCLABLE
PKG 1306	Individual Box	295 x 295 x 108mm	212g	100	Y
PKG 1123	Box Film	300 x 300mm	4g	-	-
PKG 1198	Cake Board	D:230mm	45g	-	-
PKG 1098	Cake board Band	870 x 80mm	10g	-	-
PKG 1141	Fragile		2g	-	-

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**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.**

<b>GROSS WEIGHT OF CASE</b>	Product Net Weight: 2000g Packaging Weight: 273g GROSS WEIGHT: 2273g
<b>LABEL DETAILS</b>	LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS, DELIVERY DATE, STORAGE INFORMATION, INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE OR USE BY DATE.
<b>PALLET DETAILS:</b>	
<b>NUMBER OF OUTER CASES PER LAYER</b>	12
<b>NUMBER OF LAYERS PER PALLET</b>	14
<b>NUMBER OF OUTER CASES PER PALLET</b>	168

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**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	
<b>Authorised by: Ciara Mannion</b>	<b>Signature: Ciara Mannion</b>
<b>Job Title: Food Compliance Technologist</b>	<b>Date: 06.09.2022</b>

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