

## PRODUCT SPECIFICATION

PRODUCT NAME	LG TORTE TIRAMISU
PRODUCT CODE	LTOTIR01001
PRODUCT DESCRIPTION	Layers of coffee liqueur-soaked sponge with mascarpone & cream mousse dusted with cocoa powder
PACK QUANTITY	1
PRODUCT STATE	FROZEN
SHELF LIFE ON DEFROST	3 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



**LG TORTE TIRAMISU**

INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Pasteurised Whipping Cream (From <b>Milk</b> )	27	UK
Tiramisu Syrup (Sugar, Water, Coffee Liqueur (Alcohol, Demineralised Water, Flavours), Coffee)	24	UK, Italy, Belgium
Mascarpone (Cream (From <b>Milk</b> ), <b>Milk</b> Protein, Citric Acid)	18	UK, EU, Australia, Austria
Cream Stabiliser (Glucose, Sugar, Beef Gelatine, Salt, Natural Vanilla Flavour, Natural Flavourings)	11	Germany,
Sponge Sheet ( <b>Wheat</b> Flour, Sugar, <b>Egg</b> , Water, Emulsifiers (Mono- And Diglycerides Of Fatty Acidse471, Polyglycerol Esters Of Fatty Acids E475))	10	EU
Sponge Sheet (Water, Sugar, Whole <b>Eggs</b> , <b>Wheat</b> Flour, Potato Starch, White <b>Eggs</b> Powder, Modified Starch E1414, Whole <b>Eggs</b> Powder, Baking Powders (E450i, E500ii), <b>Wheat</b> Dextrose, <b>Wheat</b> Starch, Gelifier E401, Peas Flour, Stabiliser Sorbitol, Emulsifiers (E471, E477), Preservative E282, Salt, Lactic Proteins ( <b>Milk</b> ))	5	France
Water	5	UK
Cocoa Powder	1	Ivory Coast, Nigeria, Cameroon, Ghana

## DIETARY SUITABILITY OF PRODUCT:

DIET TYPE	SUITABLE	COMMENTS
VEGETARIANS	NO	BEEF GELATINE
VEGANS	NO	MILK, EGG
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/ KAMULT OR HYBRIDISED STRAINS)	YES (WHEAT)	YES
SOYA OR SOYA PRODUCTS	NO	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 <sup>3</sup>	≥10 <sup>4</sup>
ENTERO	<10 <sup>2</sup>	≥10 <sup>4</sup>
E. COLI	<20	≥100
SALMONELLA	ND 25g	DETECTED
LISTERIA SPIECES	ND 25g	DETECTED
C. PERFRINGENS	<10 <sup>2</sup>	≥10 <sup>4</sup>
B. CEREUS	<10 <sup>3</sup>	≥10 <sup>4</sup>
S. AUREUS	<20	≥100

NUTRITIONAL INFORMATION PER 100g	
ENERGY (Kcal)	302
ENERGY(KJ)	1259
PROTEIN (g)	3.4
CARBOHYDRATES (g)	30.1
OF WHICH SUGARS (g)	24.1
DIETARY FIBRE (g)	0.8
FAT (g)	18.7
OF WHICH SATURATES (g)	11.6
SALT (g)	0.1

STORAGE INFORMATION:	KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	3 DAYS
FROZEN	18 MONTHS

PACKAGING DETAILS:	
OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled
OUTER DIMENSIONS (mm)	Length: 263/Width: 285 /Height: 108
INNER PACKAGING	Card layer, Plastic Foil
INNER DIMENSIONS (mm)	Diameter: 250, Length: 256 / Width 256
GROSS WEIGHT OF CASE	Product Net Weight: 1500g Packaging Weight: 182g + 62g + 2g GROSS WEIGHT: 1746g
LABEL ATTACHED	LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS, DELIVERY DATE, STORAGE INFORMATION,

# DestinyFoods

Innovation in patisserie & fine foods

	INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE OR USE BY DATE.
<b>PALLET DETAILS:</b>	
NUMBER OF OUTER CASES PER LAYER	12
NUMBER OF LAYERS PER PALLET	14
NUMBER OF OUTER CASES PER PALLET	168

<b>LABEL SAMPLE:</b>		
 <p>Innovation in patisserie &amp; fine foods DESTINY HOUSE, MANCHESTER, M18 8DB</p>		
<table border="1"> <tr> <td>Number Ordered</td> </tr> </table>		Number Ordered
Number Ordered		
<p><b>CUSTOMER ADDRESS:</b> <b>CUSTOMER POSTCODE:</b> <b>DELIVERY DATE:</b> e.g. SAT 25 DEC</p>		
<h2>LG TORTE TIRAMISU</h2>		
<p><b>INGREDIENTS:</b> Stabilised Cream (Cream (<b>Milk</b>), Cream Stabiliser (Glucose, Sugar, Beef Gelatine, Salt, Natural Vanilla Flavour, Natural Flavourings), Tiramisu Syrup (23%) (Sugar, Water, Coffee Liqueur (Alcohol, Demineralised Water, Flavourings), Coffee), Mascarpone Cheese (17%) (Cream (<b>Milk</b>), <b>Milk</b> Protein, Acidity Regulator: Citric Acid), Sponge Base (<b>Wheat</b> Flour, Sugar, <b>Egg</b>, Water, Emulsifiers (Mono- And Diglycerides Of Fatty Acids, Polyglycerol Esters Of Fatty Acids)), Sponge Sheet (5%) (Water, Sugar, Whole <b>Egg</b>, <b>Wheat</b> Flour, Potato Starch, <b>Egg</b> Albumen Powder, Modified Starch, Raising Agents: E450i, E500ii, Dextrose (<b>Wheat</b>), <b>Wheat</b> Starch, Gelling Agent: E401; Pea Flour, Stabiliser: Sorbitol; Emulsifiers: E471, E477; Preservative: E282; Salt, Lactic Proteins (<b>Milk</b>)), Water, Cocoa Powder (1%).</p>		
<p><b>Allergens:</b> For allergens please see ingredients in <b>bold</b>. <b>Produced in a factory that handles:</b> Peanuts, Nuts, Soya and Sulphites</p>		
<p><b>Best Before:</b> <b>STORAGE INFORMATION:</b> KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE. <b>Product Code:</b></p>		



Innovation in patisserie & fine foods

**PRODUCT SPECIFICATION APPROVAL PAGE**

FOR OFFICIAL USE ONLY:

DESTINY FOODS	
Authorised by: Dominika Regulska	Signature: <i>Regulska</i>
Job Title: Specification Technologist	Date: 13/06/2016
Reviewed By: Ciara Mannion	Date: 07.09.2022
CUSTOMER	
Approved by:	Signature:
Job Title:	Date:

CONTROLLED