


| | | |
|--|---|---|
| Product Specification Chocolate Fruit & Nut Slice | The Handmade Cake Company The Bakery Gardner Road Maidenhead SL6 7TU |  Tel: 01628 770908 Fax: 01628 639248 |
|--|---|---|

Product Description: Crushed digestive biscuits, sultanas, walnuts and cherries bound together in a chocolate fudge mixture, topped with plain chocolate and finished with a milk chocolate drizzle.

Product Code(s): **Cut 12 Portions:** 070037

Minimum Weight: 970 g **Minimum Height:** 18 mm

1. INGREDIENTS:

Digestive Biscuits [Wheat Flour, Vegetable Oil, Sugar, Wholemeal Wheat Flour, Partially Inverted Sugar Syrup, Raising Agents (E500, E503), Salt], Sweetened Condensed Milk, Plain Chocolate (15%) [Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], Dark Chocolate Coating (10%) [Sugar, Vegetable Fat, Fat-Reduced Cocoa, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], Vegetable Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E471), Colours (Annatto, Curcumin), Flavouring], Sultanas (6.7%), Walnuts (5%), Glacé Cherries (2%) [Cherries, Glucose/Fructose Syrup, Sugar, Acidity Regulator (Citric Acid), Fruit and Vegetable Concentrate, Preservative (Sulphur Dioxide)], Milk Chocolate (1%) [Sugar, Cocoa Butter, Whole Milk Powder, Cocoa Mass, Emulsifier (Soya Lecithin), Flavouring (Vanilla)]

2. STORAGE & INSTRUCTIONS FOR USE:

- Keep frozen - store at -18°C.
- Defrost at room temperature in the plastic wrap for approximately two hours
- Please re-cut around the portions before removing from tray.
- Once defrosted store in a cool place in an airtight container.
- Do not refreeze once defrosted

3. SHELF LIFE DETAILS:

FROZEN: 12 Months / 365 Days **DEFROSTED:** 5 days

4. NUTRITIONAL DATA:

| Nutrient: | Units | per 100g | per serving |
|--------------------|-------|----------|-------------|
| Energy | kJ | 2086.0 | 1669.0 |
| | kcal | 500.0 | 400.0 |
| Protein | g | 5.7 | 4.5 |
| Carbohydrate | g | 51.9 | 41.5 |
| of which sugars | g | 36.0 | 28.8 |
| Fat | g | 29.9 | 23.9 |
| of which saturates | g | 14.5 | 11.6 |
| Fibre | g | 3.2 | 2.6 |
| Sodium | mg | 245.0 | 196.0 |

Values calculated using values obtained from our ingredient suppliers and McCance & Widdowson

5. ALLERGEN INFORMATION:

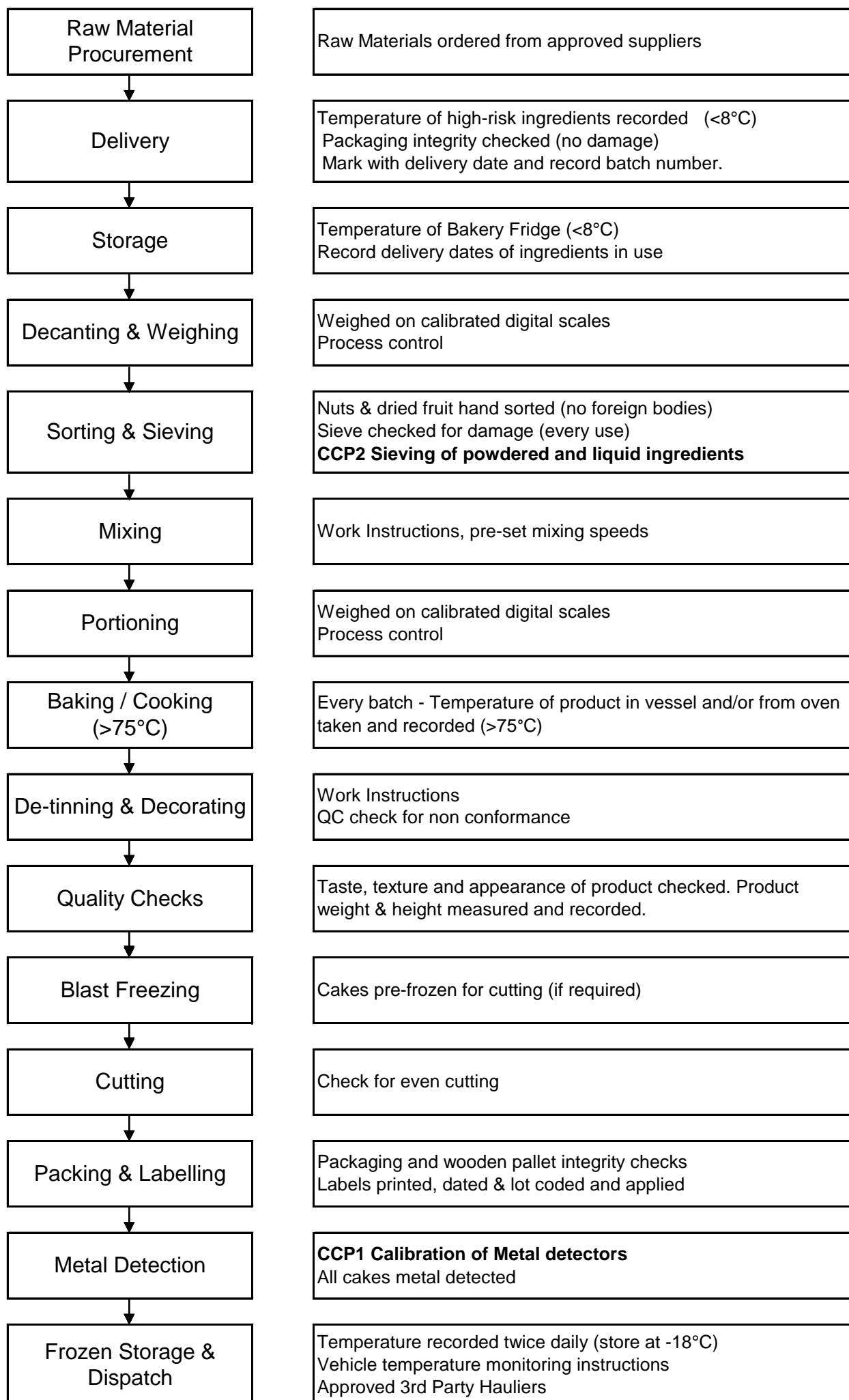
Items in **bold** are allergens according to Directive 2003/89/EC.

| | Contains? | | If contains = Yes, give details of ingredient(s) |
|--|-----------|----|---|
| | YES | NO | |
| Wheat & wheat derivatives | ✓ | | Digestive Biscuits |
| Gluten & gluten derivatives | ✓ | | Digestive Biscuits |
| Rye, Barley, Oats, Kamut, Spelt & their derivatives | | ✓ | |
| Nuts & nut derivatives | ✓ | | Walnuts |
| Peanuts & peanut derivatives | | ✓ | Peanut-free site |
| Milk & milk derivatives | ✓ | | Sweetened Condensed Milk |
| Soya & soya derivatives | ✓ | | Plain Chocolate, Dark Chocolate Coating |
| Egg & egg derivatives | | ✓ | This product has been made in a bakery that uses Eggs |
| Sesame & sesame derivatives | | ✓ | |
| Fish & fish derivatives | | ✓ | |
| Crustaceans, Molluscs & derivatives | | ✓ | |
| Celery & celery derivatives | | ✓ | |
| Mustard & mustard derivatives | | ✓ | |
| Sulphites & Sulphur Dioxide (> 10 ppm) | ✓ | | Glacé Cherries |
| Lupin & lupin derivatives | | ✓ | |
| Maize & maize derivatives | | ✓ | |
| Alcohol (ethanol) | | ✓ | |
| Gelatine | | ✓ | |
| Artificial colours | | ✓ | |
| Natural colours | ✓ | | Annatto, Curcumin & in Glacé Cherries |
| Artificial flavourings | | ✓ | |
| NI flavourings | | ✓ | |
| Natural flavourings | ✓ | | In Vegetable Margarine, Vanilla |
| Artificial Preservatives | | ✓ | |
| Natural Preservatives | ✓ | | Sulphur Dioxide |
| Ingredients from GM / GMO sources | | ✓ | |
| Hydrogenated fats | | ✓ | |

6. DIETARY SUITABILITY:

| Suitable for: | YES | NO |
|--|-----|----|
| Coeliacs, wheat intolerant individuals | | ✓ |
| Lactose intolerant individuals | | ✓ |
| Nut allergy sufferers | | ✓ |
| Vegetarians | ✓ | |
| Vegans | | ✓ |

7. HACCP Summary Flow Chart:



8. CCP DETAILS:

| CCP No | Hazard to be controlled | Control Measure | Critical Limits | Monitoring | | |
|--------|--|---|--|--|--|--|
| | | | | Procedure | Frequency | Responsibility |
| 1 | Presence of metal due to incorrectly functioning metal detector. Contamination of product from metal. | Metal detector correctly tested before use. | Must reject test strip during testing. | Testing procedure carried out at beginning and end of each product run and recorded on PC Sheet. | All products, all batches | Trained Packing Staff |
| 2 | Physical foreign body contamination due to ineffective sieving | Effective sieving of powdered and liquid ingredients based on risk assessment | Sieve mesh is maximum 2.50 mm | Process control sheet: sign off and record of finds. Check integrity of sieve. | Powdered and liquid ingredients for every batch are sieved based on risk assessment. Sieves checked every batch. | Prep Staff, Bakers, Finishing Staff, Packing Staff |

9. METAL DETECTION SENSITIVITIES:

| | | | | | |
|----------|-------|-------------|--|------------------|--|
| Ferrous: | 2.5mm | Non-Ferrous | | Stainless Steel: | |
|----------|-------|-------------|--|------------------|--|

10. MICROBIOLOGICAL CRITERIA:

| Organism / Test | Satisfactory | Borderline | Unsatisfactory |
|-------------------------------|--------------|------------|----------------|
| Enterobacteriaceae (cfu/g) | <10 | 10 - 100 | > 100 |
| Salmonella (/25g) | not detected | | detected |
| Staphylococcus aureus (cfu/g) | <20 | 20 - 100 | > 100 |

Based on Regulation (EC) No 1831/2003 and Health Protection Agency microbiological criteria for ready-to-eat foods

11. PACKAGING INFORMATION:

Product is baked in a foil tray which is sealed within a food grade, impervious film.
Boxed individually in a 320 x 200 x 37 mm corrugated box.

| Per Case: | Paper (g) | Plastic (g) | Aluminium (g) | Wood (g) |
|-----------|-----------|-------------|---------------|----------|
| Primary | 0 | 3 | 28 | |
| Secondary | 83 | 0 | | |
| Tertiary* | 0.3 | 0.3 | | 65.6 |

** only applies if the product is supplied on a pallet*

| Palletisation (Standard UK Pallet) | Cases per Layer | Layers per Pallet | Cases per Pallet | Pallet LxWxH (mm) |
|---------------------------------------|-----------------|-------------------|------------------|-------------------|
| | 16 | 20 | 320 | 1200x1000x890 |

12. WARRANTY:

We warrant that all food products and packaging materials supplied by The Handmade Cake Company:

- Shall comply in all respects with this specification, shall be clean, sound, non-injurious to health and shall be fit for the purpose for which they are intended.
- Shall comply with all aspects with the Food Safety Act 1990, and with associated regulations, and with all other relevant United Kingdom and European Union legislation, regulations, standards and codes of practice. Packaging shall comply with legal requirements for Food Contact Materials.
- Shall be of the nature, substance and quality described and shall not be presented in such a way which may mislead the purchaser.
- Shall be stored, stacked, handled and transported under suitable conditions so as to maintain safety and quality at all times.
- Shall be fully traceable back to the date of manufacture, and to the ingredients used.

13. EMERGENCY CONTACT DETAILS:

The contact person in an emergency is Michael Wheeler (Bakery Director).

During office hours (08:00 - 17:00): 01628 770908
Outside of office hours: 07939 532625



| | | |
|----------------|-------------------|---|
| Issue Number: | A6 |  |
| Issue Date: | 8th March 2013 | |
| Authorised By: | Maria Kyritsi | |
| Position: | Food Technologist | |