


<b>Product Specification</b>  <b>Raspberry &amp; Coconut Slice</b>	<b>The Handmade Cake Company</b> <b>The Bakery</b> <b>Gardner Road</b> <b>Maidenhead</b> <b>SL6 7TU</b>		<b>Tel: 01628 770908</b> <b>Fax: 01628 639248</b>
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**Product Description:** A shortcake base spread with raspberry jam, finished with a toasted coconut topping

**Product Code(s):** **Cut 12 Triangle Portions:** 070167  
**Cut 15 Square Portions:** 074738

**Minimum Weight:** 970 g **Minimum Height:** 25 mm

**1. INGREDIENTS:**

Coconut (24%) [Coconut, Preservative (Sulphur Dioxide)], Raspberry Jam (18%) [Glucose Fructose Syrup, Raspberries (40%), Sugar, Gelling Agent (Pectin), Citric Acid, Colour (Anthocyanin), Acidity Regulator (Sodium Citrate)], Wheat Flour, Pasteurised Free Range Egg, Sugar, Butter, Vegetable Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E471), Colours (Annatto, Curcumin), Flavouring], Baking Powder [Raising Agents (E450, E501), Wheat Flour]

**2. STORAGE & INSTRUCTIONS FOR USE:**

- Keep frozen - store at -18°C.
- Defrost at room temperature, in the plastic wrapper, for approximately 2 hours.
- Please re-cut around the portions before removing from tray.
- Once defrosted, store in a cool 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 Triangle serving (12)	per Square serving (15)
Energy	kJ	1810.0	1466.0	1176.5
	kcal	433.0	351.0	281.5
Protein	g	5.2	4.2	3.4
Carbohydrate	g	45.8	37.1	29.8
of which sugars	g	31.1	25.2	20.2
Fat	g	25.9	21.0	16.8
of which saturates	g	18.8	15.2	12.2
Fibre	g	4.7	3.8	3.1
Sodium	mg	100.0	100.0	65.0

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

## 5. ALLERGEN INFORMATION:

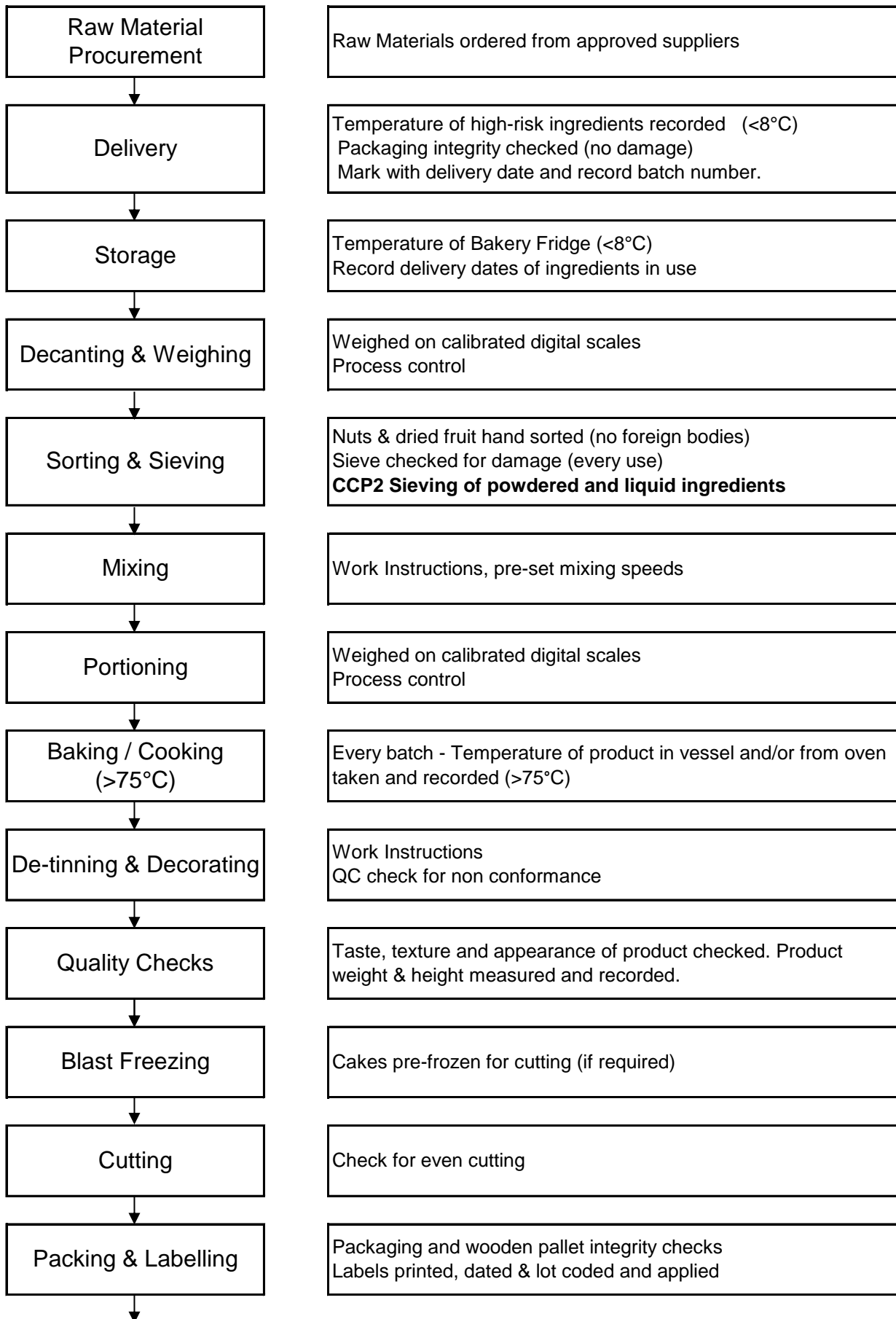
Items in **bold** are allergens according to Directive 2003/89/EC.

	Contains?		If contains = Yes, give details of ingredient(s)
	YES	NO	
<b>Wheat &amp; wheat derivatives</b>	✓		Wheat Flour, Baking Powder
<b>Gluten &amp; gluten derivatives</b>	✓		Wheat Flour, Baking Powder
<b>Rye, Barley, Oats, Kamut, Spelt &amp; their derivatives</b>		✓	
<b>Nuts &amp; nut derivatives</b>		✓	This product may contain traces of nuts, as it has been made in a bakery that uses nut ingredients.
<b>Peanuts &amp; peanut derivatives</b>		✓	Peanut-free site
<b>Milk &amp; milk derivatives</b>	✓		Butter
<b>Soya &amp; soya derivatives</b>		✓	
<b>Egg &amp; egg derivatives</b>	✓		Pasteurised Free Range Egg
<b>Sesame &amp; sesame derivatives</b>		✓	
<b>Fish &amp; fish derivatives</b>		✓	
<b>Crustaceans, Molluscs &amp; derivatives</b>		✓	
<b>Celery &amp; celery derivatives</b>		✓	
<b>Mustard &amp; mustard derivatives</b>		✓	
<b>Sulphites &amp; Sulphur Dioxide (&gt; 10 ppm)</b>	✓		Coconut
<b>Lupin &amp; lupin derivatives</b>		✓	
Maize & maize derivatives		✓	
Alcohol (ethanol)		✓	
Gelatine		✓	
Artificial colours		✓	
Natural colours	✓		Annatto, Curcumin, Anthocyanin
Artificial flavourings		✓	
NI flavourings		✓	
Natural flavourings		✓	In Vegetable Margarine
Artificial Preservatives	✓		Sulphur Dioxide
Natural Preservatives		✓	
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:



Metal Detection



Frozen Storage &  
Dispatch

**CCP1 Calibration of Metal detectors**

All cakes metal detected

Temperature recorded twice daily (store at -18°C)

Vehicle temperature monitoring instructions

Approved 3rd Party Hauliers

## 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:	
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## 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 1441/2007 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:	A5	
Issue Date:	29/07/2013	
Authorised By:	Andy Wright	
Position:	NPD Manager	