

Product Specification

Laura's Triple Chocolate Cake

The Handmade Cake Company

The Bakery
Gardner Road
Maidenhead
SL6 7TU



Tel: 01628 770908
Fax: 01628 639248

Product Description: A moist sponge filled with chocolate fudge buttercream icing, topped with Belgian chocolate ganache and sprinkled with white and milk chocolate shavings.

Product Code(s): **Cut 14 Portions:** 071928

Minimum Weight: 2100 g **Minimum Height:** 75 mm

1. INGREDIENTS:

Sugar, Vegetable Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E471), Colours (Annatto, Curcumin), Flavouring], Pasteurised Free Range Egg, Wheat Flour, Fat Reduced Cocoa Powder (3.9%), Butter, Greek Style Yogurt [Skimmed Milk, Cream, Skimmed Milk Powder], Whipping Cream [Cream, Stabiliser (Carrageenan)], Plain Chocolate (2.9%) [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], Rapeseed Oil, Baking Powder [Raising Agents (E450, E501), Wheat Flour], Milk Chocolate Flakes (0.8%) [Sugar, Whole Milk Powder, Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], White Chocolate Flakes (0.8%) [Sugar, Whole Milk Powder, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], Skimmed Milk Powder

2. STORAGE & INSTRUCTIONS FOR USE:

Please see section 12 of this document

3. SHELF LIFE DETAILS:

FROZEN: 12 Months / 365 Days

DEFROSTED: 5 days

4. NUTRITIONAL DATA:

Nutrient:	Units	per 100g	per serving
Energy	kJ	1862.0	2793.0
	kcal	446.0	669.0
Protein	g	5.0	7.4
Carbohydrate	g	37.7	56.6
of which sugars	g	26.6	39.8
Fat	g	30.6	46.0
of which saturates	g	8.7	13.0
Fibre	g	2.1	3.1
Sodium	mg	300.0	500.0

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

5. ALLERGEN INFORMATION:

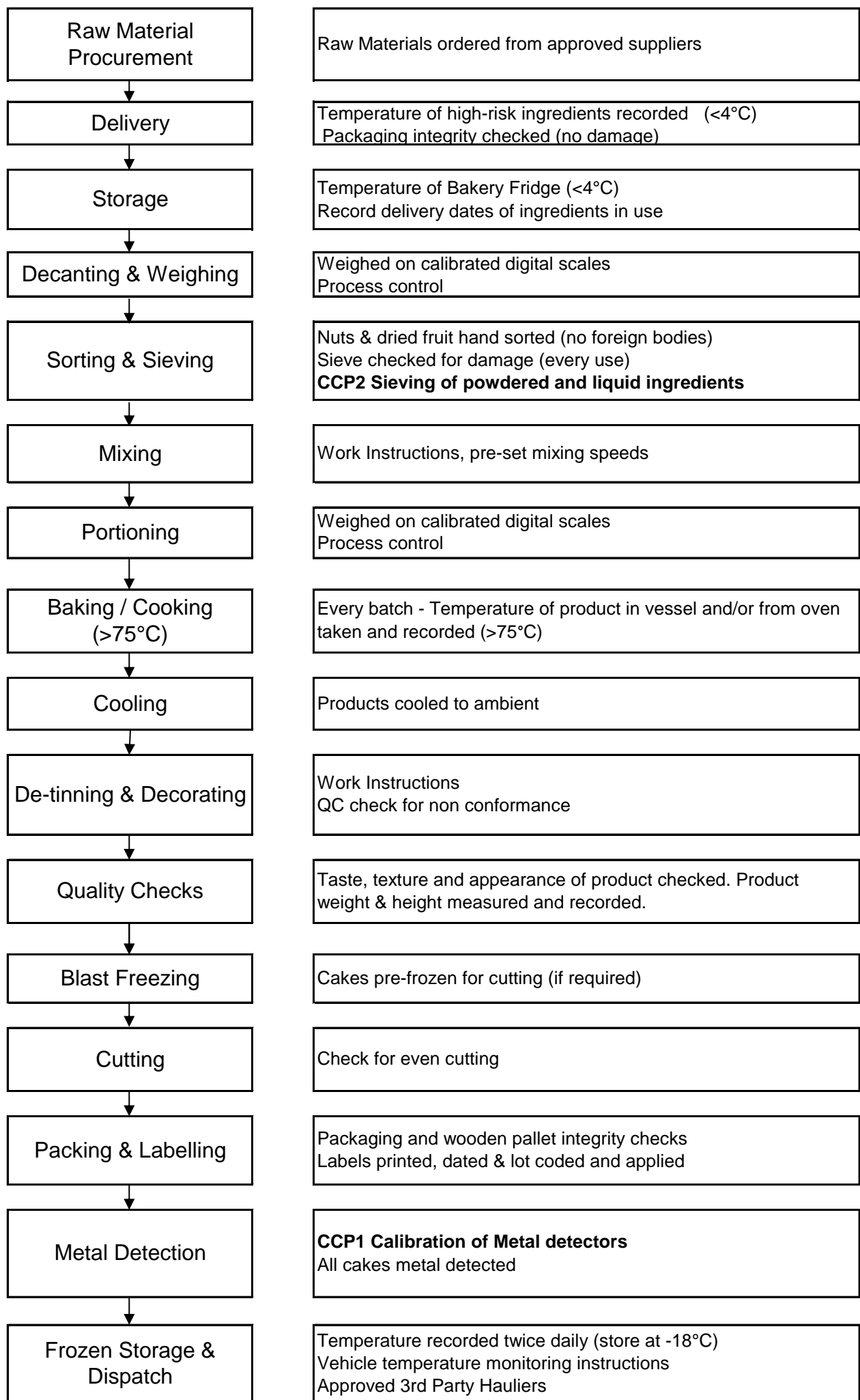
Items in **bold** are allergens according to Directive 2003/89/EC.

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



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:	3.0 mm	Non-Ferrous	2.5 mm	Stainless Steel:	3.5 mm
----------	--------	-------------	--------	------------------	--------

10. MICROBIOLOGICAL CRITERIA:

Organism / Test	Satisfactory	Borderline	Unsatisfactory
Enterobacteriaceae (cfu/g)	<10	10 - 100	> 100
Salmonella (/25g)	not detected		detected
Staphylococcus aureus (cfu/g)	<2.00E + 02	2.00E+02 - 9.00E +04	≥1.00E + 05

Based on Regulation (EC) No 1441/2007 and Health Protection Agency microbiological criteria for ready-to-eat foods

11. PACKAGING INFORMATION:

Product sits on a 245mm poly-coated cake card and is sealed within food-grade, polypropylene film.
Individually packed in a 255 x 255 x 115 mm corrugated box.


Per Case:	Paper (g)	Plastic (g)	Aluminium (g)	Wood (g)
Primary	64	5	0	
Secondary	155	0		
Tertiary*	0.8	0.8		175.0

** 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)
	12	10	120	1200x1000x1300

12. LABEL:

LAURA'S TRIPLE CHOCOLATE CAKE



Product Code: 071928 V 16:13 **Serves: 14**

BEST BEFORE: 18.03.2015

INGREDIENTS: Sugar, Vegetable Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E471), Colours (Annatto, Curcumin), Flavouring], Pasteurised Free Range Egg, Wheat Flour, Fat Reduced Cocoa Powder (3.9%), Butter, Greek Style Yogurt [Skimmed Milk, Cream, Skimmed Milk Powder], Whipping Cream [Cream, Stabiliser (Carrageenan)], Plain Chocolate (2.9%) [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], Rapeseed Oil, Baking Powder [Raising Agents (E450, E501), Wheat Flour], Milk Chocolate Flakes (0.8%) [Sugar, Whole Milk Powder, Cocoa Mass, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], White Chocolate Flakes (0.8%) [Sugar, Whole Milk Powder, Cocoa Butter, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], Skimmed Milk Powder


This product contains: Wheat (Gluten), Egg, Milk, Soya
This product may contain traces of nuts, as it has been made in a bakery that uses nut ingredients.

Keep frozen. Store at -18°C
Directions for use:
 Remove wrapping before defrosting
 Defrost at room temperature for 4 hours
 Serve at room temperature
 Once defrosted store in a cool dry place
 Do not refreeze once defrosted
 Consume within 5 days

As we do not add stabilisers, 'blooming' may occur on the icing. This is caused by temperature-sensitive ice crystals developing during storage. This poses no risk to food safety. The small crystals will disappear on defrosting.

Issued: 18.03.2014

LAURA'S TRIPLE CHOCOLATE CAKE



5 060044 071928

Product Code: 071928
BEST BEFORE: 18.03.2015

The Handmade Cake Company Ltd
 Gardner Road, Maidenhead, SL6 7TU
 Tel: 01628 779057

13. WARRANTY:

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


- 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.

14. 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:	20th March 2014	
Authorised By:	Melissa Shaw	
Position:	Technical Controller	