

## **SULTANA SCONES**

ADDRESS: CAKE

70 Spiersbridge Road

Thornliebank Glasgow G46 7SN

Tel: 0141 353 6777

info@handmadecakeuk.co.uk

Product Description	Sultana Scones Light Oven Scones with Juicy Sultanas			
Country of origin	Scotland			
Order Code	62640		Bar Code:	
Portions	1x6	Nett Weight (kg)	660g	
Packaging Description	Base Card	Outer	Label	
Material	Polycoated Card	Flow Wrap	Paper	
Dimensions (mm)	197x270	210x290	100x75	
Packaging Weight	8.5g			
All primary packaging is source	ed from suppliers assuring	that it conforms with Euro	opean Regulation (EC) number	1935/2004.
Storage Instructions	Frozen Products: For best quality store > -180C or colder  Defrost Instruction: Remove required number of scones and defrost at room temperature for 1- 2 hours. Once defrosted use immediately or place into an airtight container, store ambient and use within 2 days			
Shelf life	Frozen: Best Before End 12 months from day of production.  Defrost fully before use. Once defrosted use within 2 days			
Ingredients	Wheat Flour (Calcium, Iron, Niacin, Thiamin), Raising Agents (Sodium Acid Pyrophosphate,			
Declaration	Sodium Bicarbonate), Buttermilk, Sultanas (17%) (Sultanas 99%, Sunflower Oil), Sugar, Egg, Rapeseed Oil, Water, Glycerine, Raising Agent (Bicarbonate of Soda).			
Allergen Declaration	For allergens, including cereals containing gluten, refer to ingredients in <b>bold</b> print Also, not suitable for consumers with an allergey to nuts, soya and sulphites due to manufacturing methods			

Allergen Intolerance data		
Data is based on specifications provided by ingredients suppliers.		

Date: 18.12.2016

Allergen	Contains	May	Absent	Commei	nt
		Contain			
Nuts		✓		Nuts use	ed in production
Peanuts			✓		
Wheat Gluten	✓			Wheat F	lour in the recipe
Barley Gluten			✓		
Oat Gluten			✓		
Spelt			✓		
Kamut			✓		
Milk	✓			Butterm	ilk within the recipe
Egg	✓			Egg used	d within the recipe
Sulphite		✓		Sulphite	used in production
Sesame			✓		
Soya		✓		Soya use	ed in production
Lupin			✓		
Celery			✓		
Fish			✓		
Molluscs			✓		
Crustacean			✓		
Mustard			✓		
Maize			✓		
Yeast			✓		
Pine nuts			✓		
Coconut			✓		
GMO Material			✓		
Suitable for			Yes		No
Vegans	Vegans				✓
Vegetarians			✓		
Ovo Lacto Vegetarians			✓		
Coeliacs					<b>√</b>
Kosher Diets					<b>√</b>
Halal Diets					<b>√</b>
Nut allergy Sufferers					✓

Nutritional In	formation: N/A	
Typical Values per 100g as sold	G/100g	
Energy:	1232kj/292kcal	

Protein	6.9g	
Carbohydrate	52.3g	
Of which sugars	19.9g	
Fat	5.5g	
Of which Saturates	0.6g	
Dietry Fibre	2.8g	
Salt	1.38g	

Micro Standards					
Organism	Target cfu/g	Accept cfu/g	Reject		
ACC	<1000	10000	>10,000		
Entrobacteriaceae	<10	100	>100		
E.Coli	ND	10	>10		
Salmonella spp	Ab/25g	N/A	Present		
Staph A	Ab/25g	N/A	Present		
Yeasts	<100	1000	>10,000		
Moulds	<100	1000	>10,000		
Listeria spp	ND	100	>100		

Whilst every effort has been made to ensure that products are labelled correctly and manufactured so as to prevent cross contamination, our risk assessment of the UK bakery supply chain indicates it is not possible to guarantee that products could not have some degree of allergen cross contamination at a level that could affect the most sensitive of individuals. Cake™ products are manufactured and labelled in accordance with the requirements of; The Food Labelling Amendment (No 2) (Scotland) Regulations 2004, The Food Labelling (Declaration of Allergens) (Scotland) Regulations 2008, The Food Labelling (Declaration of Allergens) (Scotland) Regulations 2009.

Date: 18.12.2016