


<b>Product Specification</b>  <b>Gluten Free Cappuccino Cake</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 light and moist, gluten free coffee sponge filled and topped with coffee icing and decorated with milk chocolate flakes

**Product Code(s):** **Cut 14 Portions: 075827**

**Minimum Weight:** 1400g **Minimum Height:** 70mm

**1. INGREDIENTS:**

INGREDIENTS: Sugar, Vegetable Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E471), Flavouring, Colour (Annatto, Curcumin)], Pasteurised Free Range **EGG**, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Milk Chocolate Flakes [Sugar, Cocoa Mass, Cocoa Butter, Whole **MILK** Powder, Skimmed **MILK** Powder, Emulsifier (**SOYA** Lecithin), Flavouring (Vanilla)], Café Direct Coffee Powder (0.93%), Raising Agents (E450, E500), Coffee Extract (0.58%) [Coffee, Water, Sugar], Skimmed **MILK** Powder, Stabiliser (Xanthan Gum), Natural Coffee Flavouring.

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

Please see section 12 of this document

**3. SHELF LIFE DETAILS:**

**FROZEN:** 12 Months / 365 Days **DEFROSTED:** 3 days

**4. NUTRITIONAL DATA:**

Nutrient:	Units	per 100g	per serving
Energy	kJ	1932	1932
	kcal	456	456
Protein	g	4.0	4.0
Carbohydrate	g	58.7	58.7
of which sugars	g	42.9	42.9
Fat	g	23.6	23.6
of which saturates	g	8.7	8.7
Fibre	g	0.8	0.8
Sodium	mg	409	409

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

## 5. ALLERGEN INFORMATION:

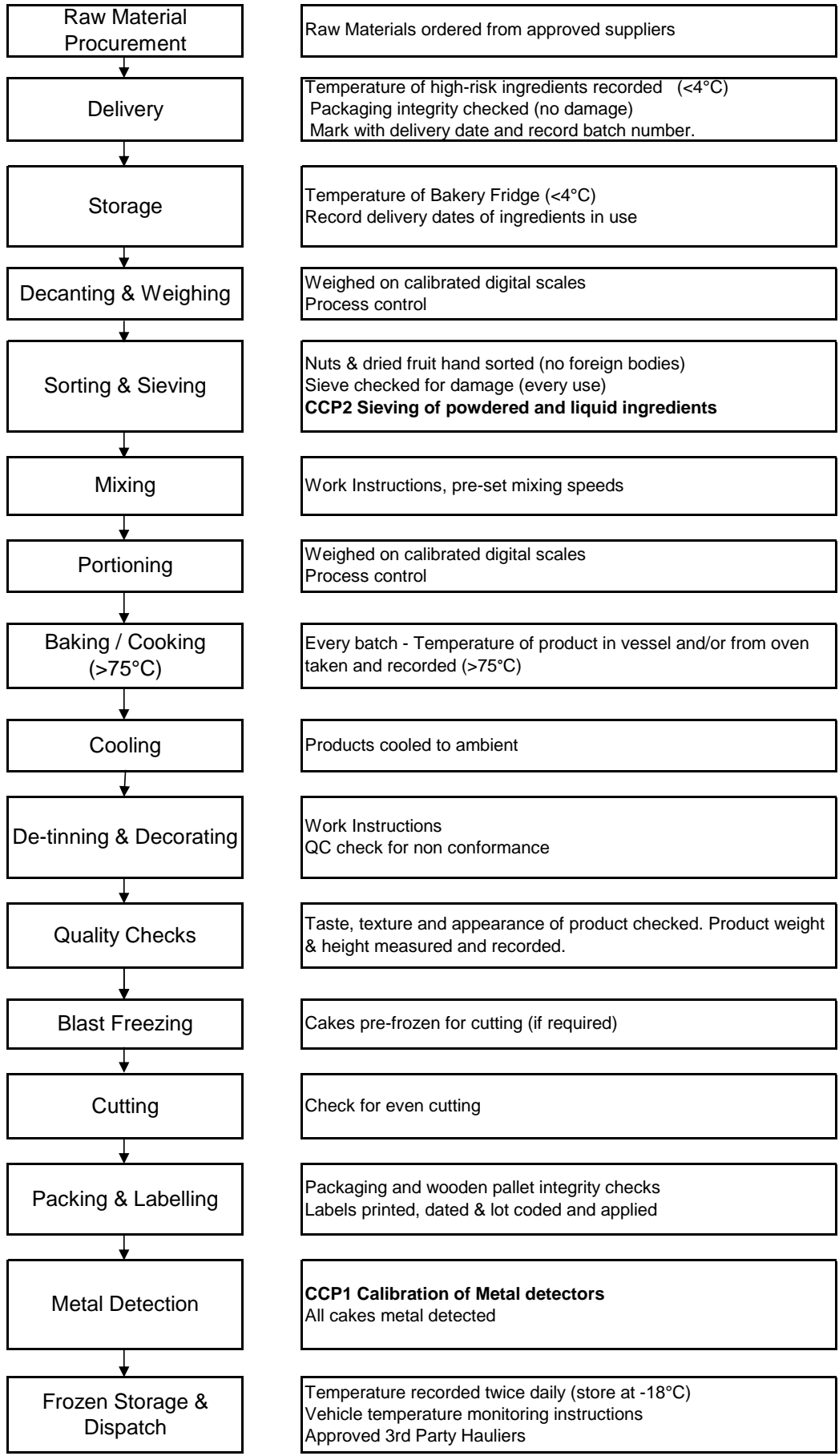
Items in **bold** are allergens according to Directive 2003/89/EC.

	Contains?		If contains = Yes, give details of ingredient(s)
	YES	NO	
<b>Wheat &amp; wheat derivatives</b>		✓	
<b>Gluten &amp; gluten derivatives</b>		✓	
<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, Skimmed Milk Powder, Milk Chocolate Flakes
<b>Soya &amp; soya derivatives</b>	✓		Milk Chocolate Flakes
<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>		✓	
<b>Lupin &amp; lupin derivatives</b>		✓	
Maize & maize derivatives	✓		Gluten Free Flour
Alcohol (ethanol)		✓	
Gelatine		✓	
Artificial colours		✓	
Natural colours	✓		Vegetable Margarine (Annatto, Curcumin)
Artificial flavourings		✓	
NI flavourings		✓	
Natural flavourings	✓		Vegetable Margarine, Milk Chocolate Flakes
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
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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)	<2.00E + 02	2.00E+02 - 9.00E+04	≥ 1.00 E +05

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

## 11. PACKAGING INFORMATION:

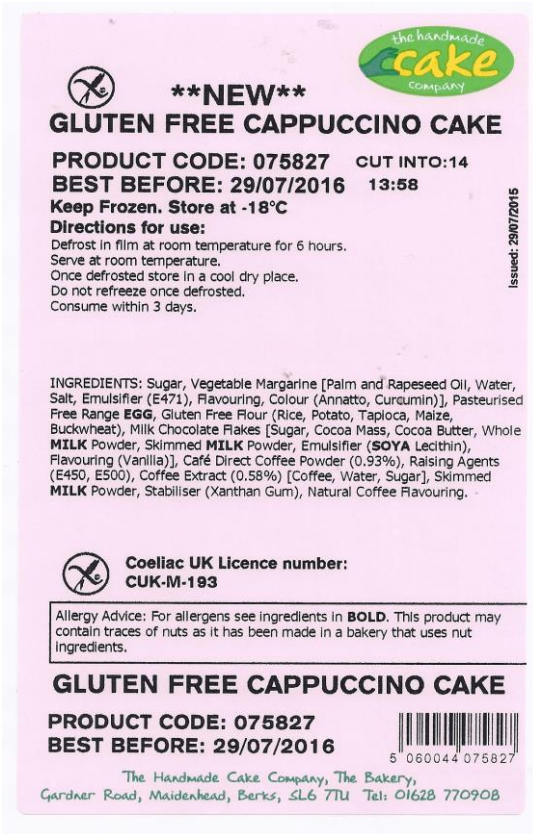
Product sits on a 222mm poly-coated cake card and is sealed within food-grade, polypropylene film.  
Individually packed in a 236 x 236 x 94 mm corrugated box.

Per Case:	Paper (g)	Plastic (g)	Aluminium (g)	Wood (g)
Primary	50	3		
Secondary	119			
Tertiary*	0.7	0.7		130.0

*\* 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)
	16	10	160	1200x1000x1203

**12. LABEL:**



**13. 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.

**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



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Authorised By:	Madeleine Smith	
Position:	Food Technologist	