

SUPPLIER ADDRESS	LOMOND FINE FOODS LTD 70 SPIERSBRIDGE ROAD THORNLIEBANK GLASGOW G46 7SN	
TELEPHONE	0141 353 6777	

PRODUCT TITLE	Chocolate Crunch	
PRODUCT CODE	13490	
PRODUCT DESCRIPTION	Biscuit crumble base with puffed rice, sultanas, cherries and a milk chocolate flavour topping	
BARCODE	Inner: 5060268090033 Outer: 15060268090030	
COUNTRY OF ORIGIN	Scotland	
DECLARED WEIGHT & CASE COUNT	Packed to a count: 1 x 12 ptn	
PACKAGING DESCRIPTION	Flow wrapped foil tray packed into a brown box with label applied. 10 packs per case	
PRODUCT CODING	BB: DD/MM/YY	
SHELF LIFE	Frozen: 1 year from date of manufacture Ambient: 90 days Once opened store in an airtight container and consume within 5 days	
STORAGE CONDITIONS	Storage: Store at -18°C or colder. Defrost for 6 - 8 hours before serving. Ambient: Store in a cool, dry place.	

INGREDIENT DECLARATION

For allergens, including cereal containing gluten, see ingredients in **bold**.

Due to manufacturing processes this product may contain traces of oats, tree nuts and egg.

Milk Chocolate Coating (28%) (Sugar, Vegetable Fats (Palm Oil), Whey Powder (Milk), Cocoa Powder, Emulsifiers: Soya Lecithin, Polyglycerol Polyricinoleate, Flavouring), Biscuit Crumb (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron Niacin, Thiamin), Wholemeal Flour, Vegetable Oils (Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents: Sodium Bicarbonate, Ammonium Bicarbonate; Salt), Invert Sugar Syrup, Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier: Mono- and Diglycerides of Fatty Acids; Colours: Annatto, Curcumin; Flavouring), Biscuit Pieces (Wheat Flour (Wheat Flour, Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Oils (Palm Oil, Rapeseed), Wheat Starch, Partially Inverted Refiners Syrup, Raising Agents: Ammonium Bicarbonate, Sodium Bicarbonate; Soya Flour, Glucose Syrup Powder, Salt, Flavourings), Sultanas, Glace Cherries (Cherries, Sucrose, Acidity Regulator: Citric Acid; Preservatives: Potassium Sorbate, Sulphur Dioxide (Sulphites); Colour: Erythrosine; Sugar, Water), Puffed Rice (Rice, Sugar, Barley Malt Flour, Skimmed Milk Powder, Salt, Emulsifier: Glycerol Monostearate; Rapeseed Oil, Emulsifier: Soya Lecithin).

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 current labelling legislation.

Allergen data is based on specifications provided by ingredients suppliers.

ALLERGEN INFORMATION	CONTAINS (YES/NO)	CROSS
	IF YES STATE SOURCE	CONTAMINATION RISK- MAY CONTAIN (YES/NO)
CEREALS CONTAINING GLUTEN AND DERIVATIVES	Yes, Wheat Flour, Barley	Oats
(WHEAT/RYE/BARLEY/OATS/SPELT/KAMUT)		
CRUSTACEANS / CRUSTACEAN DERIVATIVES	No	No
EGG / EGG DERIVATIVES	No	Yes
FISH / FISH DERIVATIVES	No	No
PEANUTS / PEANUT DERIVATIVES	No	No
SOYA / SOYA DERIVATIVES	Yes, Puffed Rice	
MILK / MILK DERIVATIVES	Yes, Chocolate, Puffed Rice	
NUT / NUT DERIVATIVES	No	Yes. Tree Nuts
CELERY / CELERY DERIVATIVES	No	No
MUSTARD / MUSTARD DERIVATIVES	No	No
SESAME SEED / SESAME SEED DERIVATIVES	No	No
SULPHUR DIOXIDE & SULPHITES >10MG/KG	Yes, Cherries	
LUPIN	No	No
MOLLUSCS	No	No
OTHER INGREDIENTS		
ADDITIVES	Yes	
ALCOHOL	No	
AZO COLOURS	No	
ADDED COLOURS	Yes	
ADDED FLAVOURINGS	Yes	
GELATINE	No	
GMO	No	
HYDROGENATED VEGETABLE OILS	No	
MAIZE	No	
ADDED PRESERVATIVES	No	
PALM OIL	Yes	

SUITABLE FOR	YES/NO
VEGETARIANS	Yes

VEGANS	No
COELIACS	No
NUT AND PEANUT ALLERGY SUFFERERS:	No Not present in the product but tree nuts are handled on site
HALAL	No
KOSHER	No

NUTRITIONAL INFORMATION PER 100g		
	EXTERNAL ANALYSIS	CALCULATED
ENERGY kJ	2030g	
ENERGY kcal	483g	
FAT (g)	24.2g	
Of which saturates (g)	15.0g	
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)	64.5g	
Of which sugars (g)	45.2g	
DIETARY FIBRE (g)	2.4g	
PROTEIN (g)	3.5g	
SALT (g)	0.34g	

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

Packaging	Primary		Secondary	Tertiary	
Description					
(per unit)	Inner 1	Inner 2	Inner 3	Outer	
Material	Aluminium Foil	30mic OPP	1 x White,	1xCorrugated Cardboard + 5 x	1 x White,
	Tray	Flow Wrap	adhesive	Corrugated Cardboard Pads	adhesive
		·	freezer grade		freezer
			label		grade label
Dimensions	30x201x323	380	100x75mm		100x75mm
(h, w, l)		x220mm			
Packaging	28.32g	5g	1.5g	320g	1.5g
Weight					
All primary packaging i	s sourced from suppliers as	ssuring that it confor	ms with European Regi	ulation (EC) number 1935/2004.	

COMPLETED FOR CAKE BY:	Anne McDonald
SIGNED FOR CAKE:	Anne G McDonald
POSITION:	Technical Manager
DATE:	19.09.2021
SPECIFICATION VERSION:	3