

CHERRY & ALMOND SLICE

Product Code 071386NEW **Serves** 12 **Format** 12 x Triangles

Product Barcode 5060044071386

Product Description A buttery shortcake base, topped with cherry filling and an almond sponge, finished generously with flaked almonds.

Frozen Shelf Life 12 months

Defrosted Shelf Life (Days) 5

Minimum Weight 1000 g including foil tray

Minimum Height 20 mm

Ingredients List

Cherry Filling (20%) [Cherries (30%), Water, Cherry Puree (20%), Sugar, Modified Maize Starch, Lemon Juice, Gelling Agent (Pectin), Natural Flavouring], Sugar, **WHEAT** Flour (with Calcium Carbonate, Niacin, Iron, Thiamin), Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring], Pasteurised Free Range **EGG**, **ALMONDS** (9%), Salted Butter [Butter (**MILK**), Salt], Cornflour, Natural Flavouring.

Allergen Information

For allergens, including cereals containing gluten, see ingredients in **BOLD**.

Directions for Use

- Defrost at room temperature, in the plastic wrapper, for 2 hours.
- Please re-cut around the portions before removing from the tray.
- Once defrosted store in a cool place, in an airtight container.
- Do not refreeze once defrosted.
- Consume within 5 days.

Nutritional Information

	Per 100g	Per Serving
Energy (kJ)	1742	1516
Energy (kcal)	416	362
Fat (g)	24.4	21.2
of which saturates (g)	8.7	7.5
Carbohydrate (g)	42.7	37.1
of which sugars (g)	24.3	21.2
Fibre (g)	1.9	1.6
Protein (g)	5.6	4.9
Salt (g)	0.48	0.42

Allergen Information	Contains (and source)
Wheat, Rye, Barley, Oats, Kamut, Spelt and their derivatives	Y - Wheat Flour
Gluten and Gluten derivatives	Y - Wheat Flour
Nuts and Nut derivatives	Y - Almonds
Peanuts and Peanut derivatives	N - Peanut-Free Site
Milk and Milk derivatives	Y - Butter
Soya and Soya derivatives	N
Egg and Egg derivatives	Y - Pasteurised Free Range Egg
Sesame and Sesame derivatives	N
Fish and Fish derivatives	N
Crustaceans, Molluscs and derivatives	N
Celery and Celery derivatives	N
Mustard and Mustard derivatives	N
Sulphites and Sulphite derivatives	N
Lupin and Lupin derivatives	N

Dietary Suitability

Coeliacs, wheat intolerant individuals	N
Lactose intolerant individuals	N
Nut allergy sufferers	N
Vegetarians	Y
Vegans	N
Halal	N

Additional Ingredient Information

	Contains (and source)
Artificial Flavourings	N
Alcohol (ethanol)	N
Gelatine	N
Artificial Colours	N
Natural Colours	N
NI Flavourings	N
Natural Flavourings	Y - In Vegetable Margarine, In Cherry Filling, Almond Flavouring
Artificial Preservatives	N
Natural Preservatives	N
Hydrogenated Fats	N
Sustainable Palm Oil	Y - SG
Maize and Maize derivatives	Y - In Cherry Filling, Cornflour
Ingredients from GM/GMO sources	N
Irradiated Ingredients	N

RSPO certification number (if applicable): BMT-RSPO-000611

Additional Information

Although every effort has been taken to remove all cherry stones, some may still remain.

The Clean M rating for this product, for more information please see our website



Microbiological Testing

Organism	Test Frequency	Point of Application (defrosted)	Target	Unsatisfactory
Yeasts (cfu/g)	Each product at least annually	End of life	<100	>10000
S. Aureus (cfu/g)		End of life	<20	>10000
Salmonella (/25g)		End of life	Not detected	Detected
Enterobacteriaceae (cfu/g)		End of life	<100	>10000
Moulds (cfu/g)		End of life	<100	>10000

Metal Detection

Ferrous: 3 mm

Packaging Information

The product is baked in a foil tray which is sealed within a food grade, impervious film. Boxed individually in a 322 x 203 x 40 mm corrugated box.

Per Case:	Paper (g)	Plastic (g)	Aluminium (g)	Wood (g)
Primary		3	24	
Secondary	82			
Tertiary	0.3	0.3		65.6

Palletisation

Cases per Layer	Layers per Pallet	Cases per Pallet	Pallet LxWxH (mm)
16	20	320	1200x1000x950

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.

Flow chart and HACCP details available on request

Emergency Contact Details

The contact person in an emergency is Mike John
(Technical Manager)

During office hours (08:00 - 17:00): 01628 362303
Outside of office hours: 07793675996

Product Label



Please sign and return the last page of this specification. If we do not hear back from you within 14 days we will assume this specification is acceptable.

Specification prepared by		Specification checked by	
Name	Position	Name	Position
Mona Chang	Food Technologist	Mike John	Technical Manager

Approval on behalf of the customer			
Name	Position	Signature	Date