



Product Specification

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

PRODUCT TITLE	Carrot Cake
PRODUCT CODE	10486
PRODUCT DESCRIPTION	Spiced carrot cake with topped and filled with cream cheese style icing & nibbed walnuts
BARCODE	5060268093041
COUNTRY OF ORIGIN	Scotland
DECLARED WEIGHT & CASE COUNT	1 x 14 portion cake 1.780Kg (variable due to baking process)
PACKAGING DESCRIPTION	Placed inside a clear polypropylene bag inside a cake box, sealed with the outer label
PRODUCT CODING	BB: DD/MM/YY
SHELF LIFE	Frozen: 18 months from date of manufacture 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.

Product Specification

<p>INGREDIENT DECLARATION</p> <p>For allergens, including cereal containing gluten, see ingredients in bold.</p> <p>Due to manufacturing processes this product may contain traces of oats, other tree nuts and sulphites</p>	<p>Sponge Cake (75%) (Cake Concentrate (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Oil (Rapeseed), Wheat Starch, Dextrose, Raising Agents: Sodium Acid Pyrophosphate, Sodium Carbonate; Ground Cassia, Emulsifiers: Soya Lecithin; Dried Egg Albumen, Ground Ginger, Natural Flavouring, Dried Caramelised Sugar, Colour: Carotene), Shredded Carrot (9%), Pastuerised Whole Free Range Egg, Water, Sultanas (4%), Vegetable Oil (Rapeseed)), Carrot Flavour Topping (24%) (Sugar, Margarine (Vegetable Oils (Palm, Rapeseed, Sunflower), Water, Salt, Emulsifier: Polyglycerol Esters of Fatty Acids, Flavouring, Colours: Curcumin, Annatto Norbixin; Water, Skimmed Milk Powder, Modified Starch, Glucose Syrup, Milk Cream Powder, Cheese Powder (Milk), Flavouring (Barley, Caffeine), Egg White Powder, Acids: Lactic Acid, Acetic Acid; Cornflour, Emulsifier: Polysorbate 60; Preservative: Potassium Sorbate; Emulsifying Salt: Sodium Phosphates; Salt, Thickener: Xanthan Gum; Colour: Annatto), Walnuts (1%).</p>
---	--

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.

Product Specification

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

Product Specification

SUITABLE FOR	YES/NO
VEGETARIANS	Yes
VEGANS	No
COELIACS	No
NUT AND PEANUT ALLERGY SUFFERERS:	No. Contains Walnuts
HALAL	No
KOSHER	No

<u>NUTRITIONAL INFORMATION PER 100g</u>		
	EXTERNAL ANALYSIS	CALCULATED (Nutricalc)
ENERGY kJ		1364
ENERGY kcal		324
FAT (g)		11.3
Of which saturates (g)		2.6
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)		49.9
Of which sugars (g)		34.2
DIETARY FIBRE (g)		1.2
PROTEIN (g)		5.0
SALT (g)		1.17

<u>MICRO STANDARDS</u>			
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

Product Specification

Packaging Description (per unit)	Primary			Secondary	Tertiary
	Inner 1	Inner 2	Inner 3	Outer	
Material	Polycoated card	LDP Poly Bag	D flute corrugated KTK Cardboard	1 x White, adhesive freezer grade label	Material
Dimensions (mm)	250 diam	258 x 258	112Hx237Wx237L	100x75mm	Dimensions (mm)
Packaging Weight	4g	3g	100g	1.5g	Packaging Weight

COMPLETED FOR CAKE BY:	Anne McDonald
SIGNED FOR CAKE:	<i>Anne G McDonald</i>
POSITION:	Technical Manager
DATE:	19.09.2021
SPECIFICATION VERSION:	5