# City Cakes Company Limited



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# **Product Specification**

Product	: Banoffi Pie / Banoffee Pie		
Size / weight	: 1565g Average Net Weight		
City Cakes Code	: BP		
Date	: 30/01/2015 Issue No	o. : 10	
Reason for Issue	: Amended 10. Food Intolerance Data section.		

#### 1. Product Description:

Fresh bananas on a biscuit base, topped with caramel sauce, finished with fresh cream twirls and milk chocolate flakes.

#### 2. Microbiological:

Parameter	Target Value	Limits	Method
TVC	<10000	>100000	External Laboratory
Coliforms	<10	>1000	External Laboratory
E.Coli	<20	>100	External Laboratory
Staph A	<20	>100	External Laboratory
Salmonella	Not detected	Present	External Laboratory
L. monocytogenes 25g	Not detected	Present	External Laboratory
Yeasts & Moulds	<100	>100	External Laboratory

#### 3. Metal Detection:

Non Ferrous 3.5mm, Ferrous 2.5mm, Stainless Steel 3.0mm.

## 4. Nutrition:

Test	Per 100g Typical - as supplied
Energy value (kJ)	1510 kJ/100 g
Energy value (kcal)	362 kcal/100 g
Protein	2.1 g/100 g
Carbohydrates (available)	38.2 g/100 g
of which sugars	21.6g/100 g
Fat	22.3g/100 g
of which saturates	10.8 g/100 g
mononsaturates	7.6 g/100 g
polyunsaturates	1.9 g/100 g
trans	0.98 g/100 g
Total dietry fibre (AOAC)	2.3 g/100 g
Sodium (Na)	0.13 g/100 g

Product Code: BP Issue Number: 10 Issue Date: 30/01/2015 Page No: 1/4

#### 5. Shelf Life:

Shelf life from date of production: 12 Months - Frozen stored at -18°C

#### 6. Storage and Transport Conditions:

#### 6.1. Storage Conditions:

Frozen product, Store at -18°C

To defrost: remove all packaging & leave in a refrigerator for 6-8 hours at temperature of 1-4°C

Shelf life once defrosted: 3-4 days, held at 1-4°C

Do not refreeze after defrosting.

#### 6.2. Transport Conditions:

Frozen, Store at -18°C

#### 7. Packaging:

#### 7.1 Primary and Secondary Packaging: (unit of sale)

Material and closure:

Cardboard Box Dimensions: (L x W x H) mm: 270 x 270 x 75mm (approximate).

Round Cake Board Dimensions: (Diameter x H) 254 x 3.5mm (approximate). 1500 micron total

thickness white polyethylene laminated to both sides to greyboard.

Cake Collar: (L x W) 813 x 70mm (approx). 350 micron total thickness polyethylene coated on

two sides of food grade board.

LLDPE Clear Bag: High clarity linear rich blend bags. Suitable for food contact.

Average weight of primary and secondary packaging: 273g (approximate).

Label position: Printed on front of box

Label information: A 3 digit number denotes day of manufacture, together with a Best Before date

that is stamped onto front of box.

#### 7.2 Palletisation:

Palletisation: Units per layer: 12 boxes per layer, Layers per pallet: 20.

Height of complete pallet: 1790mm.

Type: UK (1000 x 1200mm): Material: Wood.

#### 8. Weight Control:

Average Net weight: 1565g Average Gross weight: 1838g Minimum Target Weight: 1.2kg

#### 9. Ingredient Declaration (legal):

Cream (31%) (Pasteurised Cream, Sorbitol, Water, Acidity Regulators: E339, E340; Sugar,) Biscuit Base (31%)(Biscuit Crumb (Wheat Flour, Vegetable Oil, Sugar, Wholemeal Flour, Raising Agents: Sodium Bicarbonate, Ammonium Bicarbonate, Tartaric Acid, Disodium Diphposphate, Malic Acid; Partially Inverted Sugar Syrup, Salt, Dried Whey, Dried Malt Extract; Margarine (Vegetable Oils, Water, Emulsifier: E471), Sugar), Bananas (23%), Caramel (15%)(Sugar, Vegetable Oil, Glucose Syrup, Water, Whey Powder, Emulsifier: E471; Colours: E150, E150c; Flavouring, Preservative: E202; Acetic Acid, Sugar Syrup), Milk Chocolate Shavings(<1%)(Sugar, Cocoa Butter, Cocoa Mass, Whole Milk Powder, Whey Powder, Lactose, Emulsifier: Soya Lecithin; Vanilla.

Product Code: BP Issue Number: 10 Issue Date: 30/01/2015 Page No: 2/4

## 10. Food Intolerance Data:

The product is  $\underline{\textbf{FREE}}$  from the following:

Component	Yes / No	Detail including origin
Nuts & Nut derivatives (including tree nuts)	N	Made in a factory that uses nut
(and any possible sources of cross contamination)		ingredients.
Peanuts & Peanut Derivatives	Υ	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	N	Rapeseed Oil, Vegetable Oil.
Egg & Egg Derivatives	Υ	
Milk & Milk Derivatives	N	Whipping Cream, Whey powder.
Lactose	N	Whipping Cream, Whey powder
Wheat and Wheat Derivatives	N	Wheat Flour.
Modified Starches	Υ	
Gluten and Gluten Derivatives	N	Wheat Flour,
Rye, Barley & Oats or their Derivatives	N	Contains Barley
Yeast and Yeast Derivatives	Υ	•
Sulphites and Sulphur Dioxide	Y	Residual level SO2 (<10ppm) in sugar from refining process
Benzoates	Y	
Artificial Sweeteners	Υ	
Antioxidants BHA/BHT	Υ	
Azo and Coal Tar Dyes	Υ	
Preservatives ; Natural	N	Preservative: E202: Potassium Sorbate.
Preservatives ; Artificial	Y	
Additives ; Natural	N	Emulsifiers: E471, E472b; Colours: E150, E150c;
Additives ; Artificial	N	E500, E503, E334, E450i, E296
Flavourings: Natural	N	Flavourings
Flavourings: Artificial / Nature Identical	N	Flavourings
Glutamates	Υ	
Colours: Natural	N	Colours: E150, E150c;
Colours: Nature Identical	Υ	
Colours: Artificial	Υ	
Potassium Based Salt Substitute	N	Preservative: E202: Potassium Sorbate.
Celery	Y	
Mustard	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	Y	
- If No, are they derived from Identity Preserved Source?	N/A	
Or do they have a negative PCR Certificate?	N/A	
Components derived from Soya	N	E322 Soya lecithin
- If No, are they derived from Identity Preserved Source?	N/A	
Or do they have a negative PCR Certificate?	N/A	
Processing Aids derived from G.M.O.	Υ	
Beef	Υ	
Beef derivatives, stocks, extracts, offals, gelatin, fat, blood	Υ	
Pork	Υ	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Υ	
Lamb	Υ	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Υ	
Fish, Crustaceans or Molluscs	Υ	
Fish, Crustacean or Mollusc derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Beef, Pork, Lamb, Fish products or derivatives on site	Υ	
Lupin	Υ	

Product Code: BP Issue Number: 10 Issue Date: 30/01/2015 Page No: 3/4

#### 11. Diet Suitability:

The product is **SUITABLE** for the following diets:-

Vegetarians Υ Ovo - Lacto Vegetarians Υ Ν

Vegans

#### 12. Warranty:

We warrant that this product by City Cakes Company Ltd:

- Has been HACCP assessed and conforms to the HACCP system used by City Cakes Company Ltd.
- Comply in all aspects with this specification and will be clean, sound and undamaged on delivery. Shall not be injurious to health and shall be fit for any purpose for which they are intended to be used.
- Is made from quality ingredients, and comply with all aspects with the Food Safety Act 1990, with any regulations made thereunder and with all other United Kingdom and European Union legislation, regulations and quality standards including accepted codes of practice. Packaging shall comply with all legal Food Contact Material Requirements.
- Will be of the nature, substance or quality described and not presented in such a way to mislead as to the nature, substance or quality and be free from agricultural and veterinary contaminants.
- Will be manufactured in premises and with equipment and machinery which comply with the standards of cleanliness and hygiene required by the Food Safety Act, and regulations made thereunder. Will be stored and transported under such conditions as to conserve the nutritional value and quality of the product.
- Has been subject to such checks as a prudent manufacturer would reasonably carry out to meet all the above requirements.
- Shall be packed and shipped in such a way and at such a temperature that the quality of the product is not impaired. Products shall be stacked securely, using appropriate means to secure loads where applicable. Deliveries should be on clean, dry, undamaged pallets, free from off odours, taints and other contaminants.
- Shall be fully traceable to ingredient deliveries, such information being made available to City Cakes Company Ltd if required for a product recall.
- No alterations shall be made to this specification unless agreed in advance in writing with Cakes Company Ltd.

Signature:

Print Name: Mr Martin Lam

Position: Technical Manager

Date: 30/01/2015

Product: Banoffi Pie / Banoffee Pie

Product Code: BP Issue Number: 10 Issue Date: 30/01/2015 Page No: 4/4