

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

VEGTGC14
12 January 2022
28 October 2022
94525cf65ee34d4ea0410c31cad8e4ee



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Vegan Sticky Toffee Gingerbread Cake

Short Product Name:

Vegan Sticky Toffee Gingerbread Cake

Product Description:

A double layer ginger sponge, filled and topped with toffee flavoured frosting and crystallised ginger. Hand decorated with ginger biscuit crumb.

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Bakery

Supplier's Product Code :
VEGTGC14
Supplier: Handmade Speciality Products Ltd
67 Blackhorse Road
Exhall
Coventry

CV6 6DP
United Kingdom
P: 02476 588350

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060202312627	Outer Case Length :	276 mm
Packaging Type Description :	Paper/Polyethylene	Outer Case Width :	264 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	108 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.20 kg
		Product Net Weight :	2.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.50 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	120 Cases		

Logistical Information

Shelf Life from Time of Production :	364 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	243 Days	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	173.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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Additional Origin Details :
UK.

Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item :	Yes
Net Drained Weight :	0.000 kg

Inner Unit Length :	0 mm
Inner Unit Height :	0 mm
Inner Unit Width :	0 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume :
1.99kg

Handling Information

Directions For Use : Defrost at room temperature then use within 5 days.

Storage Instructions :
Frozen: Store at or below -18C. Once defrosted store in a cool dry place in an airtight container.

Dietary Information

Ingredients :

Sugar, (sucrose, cane molasses), **SOYA** drink (**SOYA** base (water, hulled **SOYA** beans), acidity regulators (potassium phosphates), calcium (calcium carbonate), flavourings, sea salt, stabiliser (gellan gum), vitamins (riboflavin, cobalamin, ergocalciferol)), Gluten free self-raising flour (flour blend (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphates, sodium bicarbonate)), Margarine (vegetable oil (palm, rapeseed), emulsifier (mono- and diglycerides of fatty acids), flavouring, colours (annatto bixin, curcumin)), Treacle (cane molasses, partially inverted refiners syrup), Vegetable oil (rapeseed), Partially inverted refiners syrup, Water, Lemon juice (lemon juice, preservative (potassium metabisulphite)), Crystallised ginger (ginger, sugar, colour stabiliser (citric acid)), Humectant (glycerine), Spices (ginger, cinnamon), Gluten free baking powder (raising agents (mono-calcium phosphate, sodium bicarbonate), corn starch), Sodium bicarbonate, Chia seeds, Rice flour (rice), Natural flavouring, Salt, Thickeners (xanthan gum), Colour (plain caramel).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	Yes - above 10mg per kg/litre

Sulphur Dioxide/Sulphites Concentration : -

Allergen Statement :

For allergens see ingredients in bold. Produced in a factory which handles GLUTEN, NUTS, MILK, EGGS and SULPHITES.

Nutritional Information

Average Serving :	142.14 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,522.00 kJ
Energy per 100 G/ML :	363.00 kcal
Fat per 100 G/ML :	16.7 g
- of which Saturates per 100 G/ML :	4.6 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	50.2 g
- of which Sugars per 100 G/ML :	33.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.6 g
Protein per 100 G/ML :	1.7 g
Salt per 100 G/ML :	0.67 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	2.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	25.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? :	No
Is shelf life testing undertaken? :	No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every 6 months	<1000	100000	-	Start of shelf life.
Bacillus Cereus (cfu/g or ml)	Every 6 months	<10	100	-	Start of shelf life.
Coagulase-positive Staphylococci (cfu/g or ml)	Every 6 months	<10	10	-	Start of shelf life.
E. Coli (cfu/g or ml)	Every 6 months	<10	10	-	Start of shelf life.
Enterobacteriaceae (cfu/g or ml)	Every 6 months	<50	10000	-	Start of shelf life.
Moulds (cfu/g or ml)	Every 6 months	<100	10000	-	Start of shelf life.
Salmonella	Every 6 months	<0	0	-	ND in 25g. Start of shelf life.
Yeast (cfu/g or ml)	Every 6 months	<100	10000	-	Start of shelf life.

Analytical Standards

Not available.