PLAIN SCONES

ADDRESS: CAKE

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Product Description	Plain Scones				
	Light Oven Scones				
Country of Origin	Scotland				
Order Code	73011		Bar Code:		
Portions	1x6	Nett Weight (kg)	660g		
Packaging Description	Base Card	Outer	Label		
Material	Polycoated Card	Flow Wrap	Paper		
Dimensions (mm)	197x270	210x290	100x75		
Packaging Weight	8.5g				
All primary packaging is source	ced from suppliers assuring	that it conforms with Eur	opean Regulation (EC) num	ber 1935/2004.	
Storage Instructions	Fuencia Due di cata Ca		1000 an aaldan		
Storage mistractions	Frozen Products: For best quality store > -180C or colder.				
		Defrost Instruction: Remove required number of scones and defrost at room temperature for 1-2			
	hours. Once defrosted use immediately or place into an airtight container, store ambient and			it container, store ambient and use	
Shelf life	within 2 days Frozen: Best Before End 12 months from day of production.				
Shell life	Defrost fully before use. Once defrosted use within 2 days				
Ingredients	Wheat Flour (Calcium, Iron, Niacin, Thiamin), Raising Agents (Sodium Acid Pyrophosphate,				
Declaration	Sodium Bicarbonate), Buttermilk, Sugar, Egg, Rapeseed Oil, Water, Glycerine, Raising Agent				
(Bicarbonate of Soda).			water, drycernie, Raising Agent		
	(Blear boriate or sou	u).			
Allergen Declaration	For allergens, inclu	ding cereals containir	ng gluten, refer to ingr	redients in bold print	
	For allergens, including cereals containing gluten, refer to ingredients in bold print Also, not suitable for consumers with an allergey to nuts, soya and sulphites due to manufacturing				
methods			and surprises and is manufacturing		

Data is based on specifications	provided by ingredients su	uppliers.		
Allergen	Contains	May Contain	Absent	Comment
Nuts		✓		Nuts used in production
Peanuts			✓	
Wheat Gluten	✓			Wheat Flour in the recipe
Barley Gluten			✓	
Oat Gluten			✓	
Spelt			✓	
Kamut			✓	
Milk	✓			Buttermilk within the recipe
Egg	✓			Egg used within the recipe
Sulphite		✓		Sulphite used in production
Sesame			✓	
Soya		✓		Soya used in production
Lupin			✓	
Celery			✓	
Fish			✓	
Molluscs			✓	
Crustacean			✓	
Mustard			✓	
Maize			✓	
Yeast			✓	
Pine nuts			✓	
Coconut			✓	
GMO Material			✓	

Suitable for	Yes	No	
Vegans		✓	
Vegetarians	✓		
Ovo Lacto Vegetarians	✓		
Coeliacs		✓	
Kosher Diets		✓	
Halal Diets		✓	
Nut allergy Sufferers		✓	

Nutritional Information: N/A				
Typical Values per 100g as sold	G/100g			

Energy:	1250kJ/296kcal	
Protein	7.5g	
Carbohydrate	50.3g	
Of which sugars	8.6g	
Fat	6.7g	
Of which Saturates	0.7g	
Dietry Fibre	2.4g	
Sodium mg/100g	600	
Salt	1.5g	

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	

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; The Food Labelling Amendment (No 2) (Scotland) Regulations 2004, The Food Labelling (Declaration of Allergens) (Scotland) Regulations 2008, The Food Labelling (Declaration of Allergens) (Scotland) Regulations 2009.