

Product Specification

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| SUPPLIER ADDRESS | CAKE 70 SPIERSBRIDGE ROAD THORNIEBANK GLASGOW G46 7SN |
| TELEPHONE | 0141 353 6777 |

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| PRODUCT TITLE | Ultimate Teaser |
| PRODUCT CODE | |
| PRODUCT DESCRIPTION | Milk Chocolate Coated Rice Balls on a thick layer of luxury caramel and shortbread base |
| BARCODE | |
| COUNTRY OF ORIGIN | Scotland |
| DECLARED WEIGHT & CASE COUNT | |
| PACKAGING DESCRIPTION | Flow wrapped foil tray packed into a brown box with label applied. 10 packs per case |
| PRODUCT CODING | BB: DD/MM/YY |
| SHELF LIFE | Frozen: 1 year from date of manufacture Ambient: 90 days 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. |

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| <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 egg, nuts and sulphites</p> | <p>Butter Shortbread Base (38%): Wheat flour, Butter (Milk) (33%), Sugar.</p> <p>Chocolate Coated Rice Balls (31%): Rice Meal, Wheat Meal, Sucrose, Powdered Malt (Gluten), Dextrose, Salt, Thickeners; E414, Sugar, Cocoa Paste, Cocoa Butter, Whole Milk Powder, Emulsifier; Soya Lecithin, Vanilla Flavour), Caramel (27%): Sweetened Condensed Milk, Glucose Syrup, Invert Sugar Syrup, Vegetable Oil (Non Hydrogenated), Sugar, Butter (Milk), Salt, Emulsifier; E471, Stabiliser; Pectin, Flavouring, White Chocolate Topping (4%): Sugar, Hydrogenated Vegetable Oil, Whey Powder (Milk), Wheat flour, Emulsifier; Soya Lecithin, Flavouring</p> |
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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 and the Food Identification Regulations, 2014.

Allergen data is based on specifications provided by ingredients suppliers.

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| <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 | |
| CRUSTACEANS / CRUSTACEAN DERIVATIVES | No | No |
| EGG / EGG DERIVATIVES | NO | Yes |
| FISH / FISH DERIVATIVES | No | No |
| PEANUTS / PEANUT DERIVATIVES | No | No |
| SOYA / SOYA DERIVATIVES | Yes, Chocolate | |
| MILK / MILK DERIVATIVES | Yes, Milk, Coated Malt Balls | |
| NUT / NUT DERIVATIVES | No | Yes |
| 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 | No | |
| ALCOHOL | No | |
| AZO COLOURS | No | |
| ADDED COLOURS | No | |
| ADDED FLAVOURINGS | No | |
| GELATINE | No | |
| GMO | No | |
| HYDROGENATED VEGETABLE OILS | No | |
| MAIZE | No | |
| ADDED PRESERVATIVES | No | |
| PALM OIL | No | |

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| SUITABLE FOR | YES/NO |
|-----------------------------------|--|
| VEGETARIANS | Yes |
| VEGANS | No |
| COELIACS | No |
| NUT AND PEANUT ALLERGY SUFFERERS: | No Not present in the product but nuts are handled on site |
| HALAL | No |
| KOSHER | No |

| <u>NUTRITIONAL INFORMATION PER 100g</u> | | |
|--|-------------------|------------|
| | EXTERNAL ANALYSIS | CALCULATED |
| ENERGY kJ | | |
| ENERGY kcal | | |
| FAT (g) | | |
| Of which saturates (g) | | |
| Mono- unsaturates (g) | | |
| Poly- unsaturates (g) | | |
| CARBOHYDRATE (g) | | |
| Of which sugars (g) | | |
| DIETARY FIBRE (g) | | |
| PROTEIN (g) | | |
| SALT (g) | | |

| <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 |

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| Packaging Description (per unit) | Primary | | | Secondary | Tertiary |
|-------------------------------------|---------------------|---------------------|---|--|---|
| | Inner 1 | Inner 2 | Inner 3 | Outer | |
| Material | Aluminium Foil Tray | 30mic OPP Flow Wrap | 1 x White, adhesive freezer grade label | 1xCorrugated Cardboard + 5 x Corrugated Cardboard Pads | 1 x White, adhesive freezer grade label |
| Dimensions (h, w, l) | 30x201x323 | 380 x220mm | 100x75mm | | 100x75mm |
| Packaging Weight | 28.32g | 5g | 1.5g | 320g | 1.5g |

All primary packaging is sourced from suppliers assuring that it conforms with European Regulation (EC) number 1935/2004.

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| COMPLETED FOR CAKE BY: | Anne McDonald |
| SIGNED FOR CAKE: | |
| POSITION: | Technical Manager |
| DATE: | |
| SPECIFICATION VERSION: | |

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