


|   |   |   |  |
|---|---|---|--|
| <b>Product Specification</b><br><br><b>Rocky Road</b> | <b>The Handmade Cake Company</b><br><b>The Bakery</b><br><b>Gardner Road</b><br><b>Maidenhead</b><br><b>SL6 7TU</b> |  | <b>Tel: 01628 770908</b><br><b>Fax: 01628 639248</b> |
|---|---|---|--|

**Product Description:** Digestive biscuits, mini marshmallows and raisins bound together in a chocolate fudge mixture and topped with icing sugar.

**Product Code(s):** **Cut 12 Triangle Portions:** 072833  
**[Cut 15 Square Portions:** 074080 Only available in full pallet]

**Minimum Weight:** 950 g                      **Minimum Height:** 15 mm

**1. INGREDIENTS:**

Digestive Biscuits (26%) [Wheat Flour, Vegetable Oil, Sugar, Wholemeal Wheat Flour, Partially Inverted Sugar Syrup, Raising Agents (E500, E503), Salt], Sweetened Condensed Milk, Dark Chocolate Coating (14%) [Sugar, Vegetable Fat, Fat-Reduced Cocoa, Emulsifier (Soya Lecithin), Flavouring (Vanilla)], Marshmallows (12%) [Glucose Syrup, Sugar, Water, Maize Starch, Beef Gelatine, Natural Flavourings, Colour (Beetroot Red)], Vegetable Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E471), Colours (Annatto, Curcumin), Flavouring], Raisins (8%) [Raisins, Vegetable oil], Fat Reduced Cocoa Powder, Sugar

**2. STORAGE & INSTRUCTIONS FOR USE:**

Please see section 12 of this document

**3. SHELF LIFE DETAILS:**

**FROZEN:** 12 Months / 365 Days                      **DEFROSTED:** 5 days

**4. NUTRITIONAL DATA:**

| Nutrient:          | Units | per 100g | per serving |
|--------------------|-------|----------|-------------|
| Energy             | kJ    | 1828.0   | 1517.0      |
|                    | kcal  | 437.0    | 363.0       |
| Protein            | g     | 5.9      | 4.9         |
| Carbohydrate       | g     | 54.1     | 44.9        |
| of which sugars    | g     | 41.2     | 34.2        |
| Fat                | g     | 21.3     | 17.7        |
| of which saturates | g     | 11.7     | 9.7         |
| Fibre              | g     | 3.4      | 2.8         |
| Sodium             | mg    | 300.0    | 200.0       |

*Values calculated using values obtained from our ingredient suppliers and McCance & Widdowson*

## 5. ALLERGEN INFORMATION:

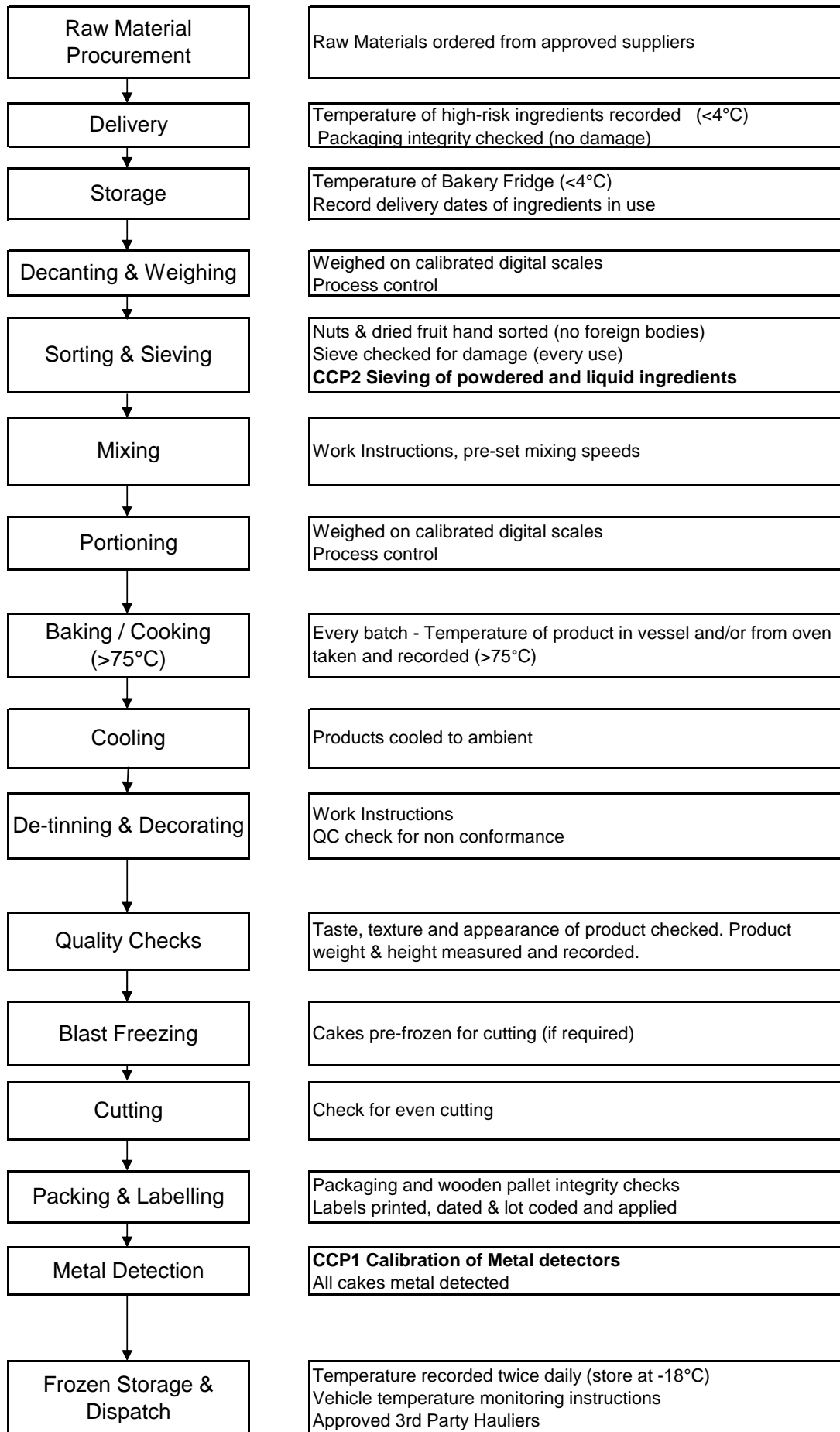
Items in **bold** are allergens according to Directive 2003/89/EC.

|  | Contains? |    | If contains = Yes, give details of ingredient(s)  |
|--|-----------|----|---|
|  | YES       | NO |   |
| <b>Wheat &amp; wheat derivatives</b>                           | ✓         |    | Digestive Biscuits  |
| <b>Gluten &amp; gluten derivatives</b>                         | ✓         |    | Digestive Biscuits  |
| <b>Rye, Barley, Oats, Kamut, Spelt &amp; their derivatives</b> |           | ✓  |   |
| <b>Nuts &amp; nut derivatives</b>                              |           | ✓  | This product may contain traces of nuts, as it has been made in a bakery that uses nut ingredients. |
| <b>Peanuts &amp; peanut derivatives</b>                        |           | ✓  | Peanut-free site  |
| <b>Milk &amp; milk derivatives</b>                             | ✓         |    | Sweetened Condensed Milk  |
| <b>Soya &amp; soya derivatives</b>                             | ✓         |    | Dark Chocolate Coating  |
| <b>Egg &amp; egg derivatives</b>                               |           | ✓  | This product has been made in a bakery that uses Eggs   |
| <b>Sesame &amp; sesame derivatives</b>                         |           | ✓  |   |
| <b>Fish &amp; fish derivatives</b>                             |           | ✓  |   |
| <b>Crustaceans, Molluscs &amp; derivatives</b>                 |           | ✓  |   |
| <b>Celery &amp; celery derivatives</b>                         |           | ✓  |   |
| <b>Mustard &amp; mustard derivatives</b>                       |           | ✓  |   |
| <b>Sulphites &amp; Sulphur Dioxide (&gt; 10 ppm)</b>           |           | ✓  |   |
| <b>Lupin &amp; lupin derivatives</b>                           |           | ✓  |   |
| Maize & maize derivatives                                      | ✓         |    | Marshmallows  |
| Alcohol (ethanol)  |           | ✓  |   |
| Gelatine   | ✓         |    | Marshmallows (Beef Gelatine)  |
| Artificial colours   |           | ✓  |   |
| Natural colours  | ✓         |    | Annatto, Curcumin, Beetroot Red   |
| Artificial flavourings   |           | ✓  |   |
| NI flavourings   |           | ✓  |   |
| Natural flavourings  | ✓         |    | Vanilla, In Marshmallows, In Vegetable Margarine  |
| Artificial Preservatives                                       |           | ✓  |   |
| Natural Preservatives  |           | ✓  |   |
| Ingredients from GM / GMO sources                              |           | ✓  |   |
| Hydrogenated fats  |           | ✓  |   |

## 6. DIETARY SUITABILITY:

| Suitable for:                          | YES | NO |
|--|-----|----|
| Coeliacs, wheat intolerant individuals |     | ✓  |
| Lactose intolerant individuals         |     | ✓  |
| Nut allergy sufferers                  |     | ✓  |
| Vegetarians                            |     | ✓  |
| Vegans                                 |     | ✓  |

## 7. HACCP Summary Flow Chart:



## 8. CCP DETAILS:

| CCP No | Hazard to be controlled  | Control Measure   | Critical Limits                        | Monitoring   |  |  |
|--------|--|---|--|--|--|--|
|        |  |   |  | Procedure  | Frequency  | Responsibility                                     |
| 1      | Presence of metal due to incorrectly functioning metal detector.<br>Contamination of product from metal. | Metal detector correctly tested before use.                                   | Must reject test strip during testing. | Testing procedure carried out at beginning and end of each product run and recorded on PC Sheet. | All products, all batches  | Trained Packing Staff                              |
| 2      | Physical foreign body contamination due to ineffective sieving   | Effective sieving of powdered and liquid ingredients based on risk assessment | Sieve mesh is maximum 2.50 mm          | Process control sheet: sign off and record of finds. Check integrity of sieve.                   | Powdered and liquid ingredients for every batch are sieved based on risk assessment. Sieves checked every batch. | Prep Staff, Bakers, Finishing Staff, Packing Staff |

## 9. METAL DETECTION SENSITIVITIES:

|          |       |
|----------|-------|
| Ferrous: | 2.5mm |
|----------|-------|

## 10. MICROBIOLOGICAL CRITERIA:

| Organism / Test               | Satisfactory | Borderline | Unsatisfactory |
|-------------------------------|--------------|------------|----------------|
| Enterobacteriaceae (cfu/g)    | <10          | 10 - 100   | > 100          |
| Salmonella (/25g)             | not detected |            | detected       |
| Staphylococcus aureus (cfu/g) | <20          | 20 - 100   | > 100          |

*Based on Regulation (EC) No 1441/2007 and Health Protection Agency microbiological criteria for ready-to-eat foods*

## 11. PACKAGING INFORMATION:

Product is baked in a foil tray which is sealed within a food grade, impervious film.  
Boxed individually in a 320 x 200 x 37 mm corrugated box.

| Per Case: | Paper (g) | Plastic (g) | Aluminium (g) | Wood (g) |
|-----------|-----------|-------------|---------------|----------|
| Primary   | 0         | 3           | 28            |          |
| Secondary | 83        | 0           |               |          |
| Tertiary* | 0.3       | 0.3         |               | 65.6     |

*\* only applies if the product is supplied on a pallet*

| Palletisation<br>(Standard UK Pallet) | Cases per Layer | Layers per Pallet | Cases per Pallet | Pallet LxWxH (mm) |
|---------------------------------------|-----------------|-------------------|------------------|-------------------|
|                                       | 16              | 20                | 320              | 1200x1000x890     |

**12. LABEL:**

**13. WARRANTY:**

We warrant that all food products and packaging materials supplied by The Handmade Cake


- Shall comply in all respects with this specification, shall be clean, sound, non-injurious to health and shall be fit for the purpose for which they are intended.
- Shall comply with all aspects with the Food Safety Act 1990, and with associated regulations, and with all other relevant United Kingdom and European Union legislation, regulations, standards and codes of practice. Packaging shall comply with legal requirements for Food Contact Materials.
- Shall be of the nature, substance and quality described and shall not be presented in such a way which may mislead the purchaser.
- Shall be stored, stacked, handled and transported under suitable conditions so as to maintain safety and quality at all times.
- Shall be fully traceable back to the date of manufacture, and to the ingredients used.

**14. EMERGENCY CONTACT DETAILS:**

The contact person in an emergency is Michael Wheeler (Bakery Director).

During office hours (08:00 - 17:00): 01628 770908  
 Outside of office hours: 07939 532625



|                |                      |   |
|----------------|----------------------|---|
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| Authorised By: | Melissa Shaw         |   |
| Position:      | Technical Controller |   |