


Product Specification Gluten Free Caramel Shortcake	The Handmade Cake Company The Bakery Gardner Road Maidenhead SL6 7TU	 Tel: 01628 770908 Fax: 01628 639248
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Product Description: A sticky caramel sandwiched between a shortcake base and Belgian milk chocolate topping.

Product Code(s): **Cut 15 Portions:** 075513

Minimum Weight: 970 g **Minimum Height:** 20 mm

1. INGREDIENTS:

Shortcake Base (42%) [Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Sugar, Butter (**MILK**), Cornflour, Vegetable Margarine [Palm and Rapeseed Oil, Water, Salt, Emulsifier (E471), Colours (Annatto, Curcumin), Flavouring], Caramel (42%) [Sweetened Condensed **MILK**, Butter (**MILK**), Sugar, Golden Syrup], Milk Chocolate [Sugar, Cocoa Butter, Whole **MILK** Powder, Cocoa Mass, Emulsifier (**SOYA** Lecithin), Flavouring (Vanilla)]

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	2092.0	1255.0
	kcal	500.0	300.0
Protein	g	3.3	2.0
Carbohydrate	g	59.3	35.6
of which sugars	g	42.6	25.6
Fat	g	27.9	16.8
of which saturates	g	17.9	10.7
Fibre	g	0.5	0.3
Sodium	mg	500.0	300.0

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

5. ALLERGEN INFORMATION:

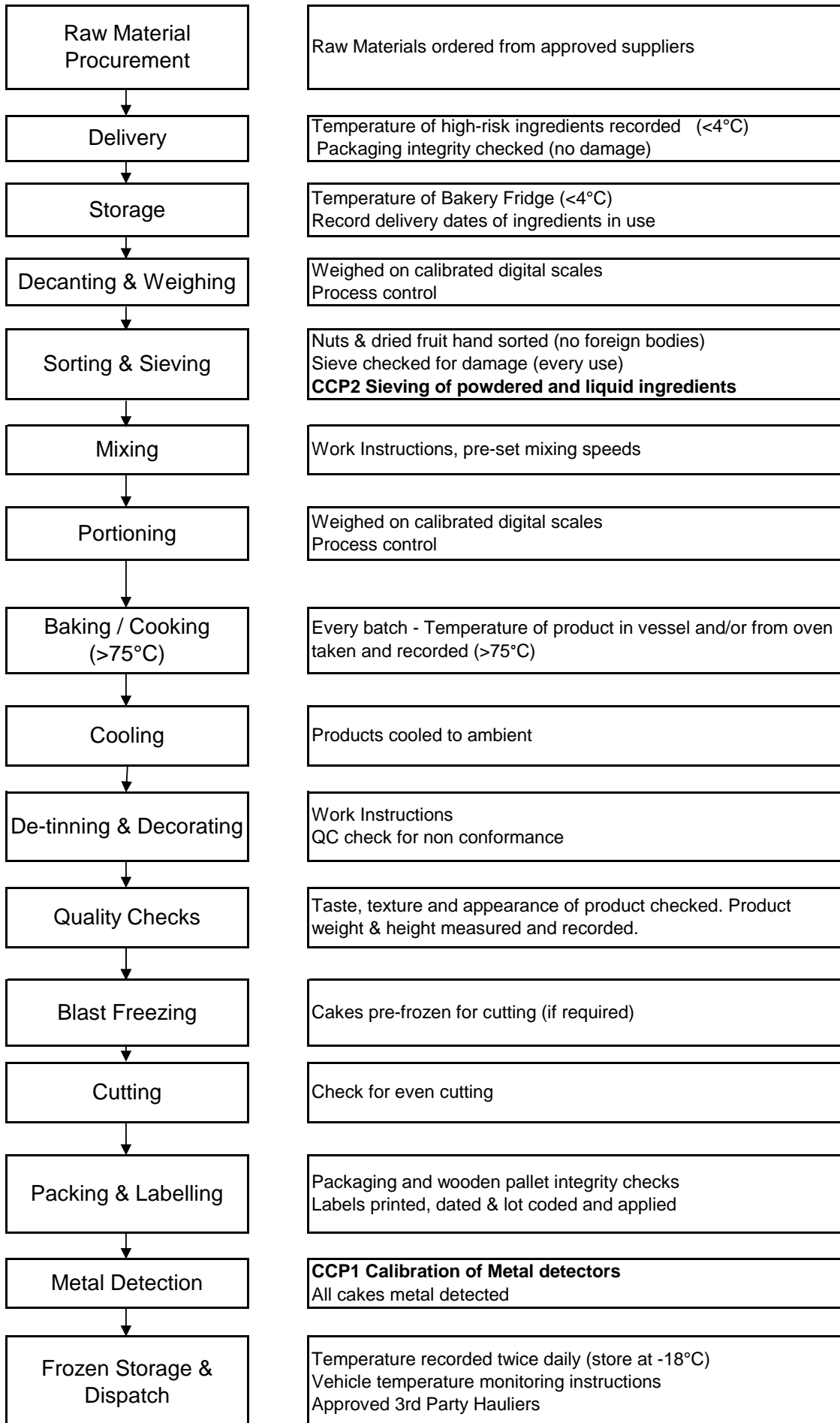
Items in **bold** are allergens according to Directive 2003/89/EC.

	Contains?		If contains = Yes, give details of ingredient(s)
	YES	NO	
Wheat & wheat derivatives		✓	
Gluten & gluten derivatives		✓	
Rye, Barley, Oats, Kamut, Spelt & their derivatives		✓	
Nuts & nut derivatives		✓	This product may contain traces of nuts, as it has been made in a bakery that uses nut ingredients.
Peanuts & peanut derivatives		✓	Peanut-free site
Milk & milk derivatives	✓		Butter, Sweetened Condensed Milk, Milk Chocolate
Soya & soya derivatives	✓		Milk Chocolate
Egg & egg derivatives		✓	This product has been made in a bakery that uses Eggs
Sesame & sesame derivatives		✓	
Fish & fish derivatives		✓	
Crustaceans, Molluscs & derivatives		✓	
Celery & celery derivatives		✓	
Mustard & mustard derivatives		✓	
Sulphites & Sulphur Dioxide (> 10 ppm)		✓	
Lupin & lupin derivatives		✓	
Maize & maize derivatives	✓		Cornflour
Alcohol (ethanol)		✓	
Gelatine		✓	
Artificial colours		✓	
Natural colours	✓		Annatto, Curcumin (Margarine)
Artificial flavourings		✓	
NI flavourings		✓	
Natural flavourings	✓		Vegetable Margarine, Vanilla (Milk Chocolate)
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. 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
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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 1831/2003 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 (Standard UK Pallet)	Cases per Layer	Layers per Pallet	Cases per Pallet	Pallet LxWxH (mm)
	16	20	320	1200x1000x890

12.LABEL:



 **GLUTEN FREE**
CARAMEL SHORTCAKE


PRODUCT CODE: 075513 CUT INTO: 16
BEST BEFORE: 15/12/2015 14:24 

Keep Frozen. Store at -18°C

Directions for use:


- Defrost at room temperature in the plastic wrap for 2 hours.
- Please re-cut around the portions before removing from tray.
- Once defrosted store in a cool place in an airtight container.
- Consume within 5 days.
- Do not refreeze once defrosted.

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 **Coeliac UK Licence number:**
CUK-M-193

Allergy advice: For allergens see ingredients in **BOLD**. This product may contain traces of nuts and eggs as it has been made in a bakery that uses these ingredients.

CARAMEL SHORTCAKE
PRODUCT CODE: 075513
BEST BEFORE: 15/12/2015



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The Handmade Cake Company, The Bakery,
Gardner Road, Maidenhead, Berks, SL6 7TU Tel: 01628 770908

Issued: 03/12/14

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.

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



Issue Number:	A1	
Issue Date:	19th December 2014	
Authorised By:	Laura Brown	
Position:	Senior Product Development Technologist	