

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

59232  
28 November 2016  
19 March 2020  
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## GLUTEN FREE BEETROOT & CHOCOLATE FUDGE CAKE (1 x 12 PRE-PORTIONED)

### Product Description:

A round moist gluten free chocolate beetroot flavour cake, filled and topped with beetroot chocolate fudge icing and decorated with a sprinkling of delicate rose petals. This gâteau is pre-portioned into 12 portions and packed 1 gâteau per outer.

### General Information

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

**Supplier's Product Code :**  
59232  
**Supplier:** D. Sidoli & Sons (Shrewsbury) Ltd  
Henfaes Lane  
  
Welshpool  
Powys  
SY21 7BE  
Wales  
P: 01938 555234

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	5015091592322	Outer Case Length :	245 mm
Packaging Type Description :	Case	Outer Case Width :	245 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	100 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	1.90 kg
		Product Net Weight :	1.40 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	20 Cases	Pallet Height :	1.40 MTR
Quantity of Layers Per Pallet :	12 Layers	Pallet Gross Weight :	4,565.00 kg
Quantity of Cases Per Pallet :	240 Cases		

### Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	20 Cases
Guaranteed Shelf Life on Delivery :	190 Days	Delivery Lead Time :	5 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Paper/Board :	118.80 g	Other :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-

### Other Information

<b>Supplier Comments :</b> N/a
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## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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**Additional Origin Details:**  
N/a

### Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description:	N/A
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	229 mm
Inner Unit Height:	80 mm
Inner Unit Width:	229 mm

**Weight/Volume:**  
1 x 1.400kg

### Handling Information

**Directions For Use:**

Serving Instructions: 1. Defrost prior to serving. 2. Store in a gluten free environment. Usage Instructions: 1. Keep in an airtight container once defrosted 2. Use within 72 hours of defrost. 3. Do not re-freeze once defrosted. Defrosting Instructions: 1. Whole: Remove all packaging, including the cakeboard, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 8 hours.  
2. Portion: Remove portion and then place on a plate, cover and defrost under refrigeration (8°C or below) for approximately 2 hours.

**Storage Instructions:**  
At or below -18°C (0°F)

## Dietary Information

### Ingredients :

Icing sugar, sugar, **EGG**, rapeseed oil, water, rice flour, potato flour, cocoa powder, glucose, fat reduced cocoa powder, red beetroot juice concentrate (beetroot juice, acidifier (citric acid)) (2%), palm oil, tapioca flour, maize flour, buckwheat flour, raising agent (monocalcium phosphate), colour (anthocyanins), stabiliser (xanthan gum), raising agent (sodium bicarbonate, potassium carbonate), glucose syrup, salt, rose petals, natural flavouring, gelling agent (pectin), modified maize starch, preservative (potassium sorbate).

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	May Contain
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) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
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 :	No
Sulphur Dioxide/Sulphites Concentration :	0

### Product contains :

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

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No

### Allergen Statement :

MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: MILK, & NUTS

## Nutritional Information

Average Serving :	116.00 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,586.00 kJ
Energy per 100 G\ML :	378.00 kcal
Fat per 100 G\ML :	16.1 g
- of which Saturates per 100 G\ML :	2.7 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 :	54 g
- of which Sugars per 100 G\ML :	44 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	1 g
Protein per 100 G\ML :	3.5 g
Salt per 100 G\ML :	0.2 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 :	0.00 g
Paper/Board :	59.87 g

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

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	Yes
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) :	No
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

<b>Other Accreditation :</b> N/a	
Intra Stat/Taric Code :	19059070
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results? : Yes

Is shelf life testing undertaken? : No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Occasionally	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Occasionally	<10	10	-	
Staphylococcus Aureus (cfu/g or ml)	Occasionally	<20	20	-	
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<100	100	-	

## Analytical Standards

Not available.