

****NEW******GLUTEN FREE GINGER CAKE****Product Code** 077685**Serves** 14**Format** Cut 14s**Product Description** A sticky gluten free spiced ginger cake, filled with a lemon mascarpone buttercream, topped with lemon icing drizzle and crystallised stem ginger**Frozen Shelf Life** 12 months**Defrosted Shelf Life** 3 days**Minimum Weight** 1400 g**Minimum Height** 65 mm**Ingredients List**

Sugar, Pasteurised Free Range **EGG**, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring, Colours (Annatto, Curcumin)], Stem Ginger (7%) [Ginger, Sugar], Black Treacle, Greek Style Yogurt [Skimmed **MILK**, Cream (**MILK**), Skimmed **MILK** Powder], Butter (**MILK**), Mascarpone Cheese (1.9%) (**MILK**), Ground Ginger (0.5%), Pasteurised Lemon Juice (0.5%), Ground Cinnamon, Ground Mixed Spice, Concentrated Lemon Juice (0.1%), Stabiliser (Xanthan Gum), Natural Ginger Flavouring.

Allergen Information

For allergens, see ingredients in **BOLD**. This product may contain traces of nuts as it has been made in a bakery that uses nut ingredients.

Directions for Use

Remove wrapping before defrosting.
Defrost at room temperature for 4 hours.
Serve at room temperature.
Once defrosted store in a cool dry place.
Do not refreeze once defrosted.
Consume within 3 days.

Nutritional Information

	Per 100g	Per Serving
Energy (kJ)	1658	1658
Energy (kcal)	395	395
Fat (g)	16.9	16.9
of which saturates (g)	7.5	7.5
Carbohydrate (g)	56.6	56.6
of which sugars (g)	42.9	42.9
Fibre (g)	0.9	0.9
Protein (g)	4.0	4.0
Salt (g)	0.87	0.87



Allergen Information	Contains (and source)
Wheat, Rye, Barley, Oats, Kamut, Spelt and their derivatives	N
Gluten and Gluten derivatives	N
Nuts and Nut derivatives	This product may contain traces of nuts as its been made in a bakery that uses nut ingredients
Peanuts and Peanut derivatives	N - Peanut free site
Milk and Milk derivatives	Y - Greek Style Yogurt, Mascarpone Cheese, Butter
Soya and Soya derivatives	N
Egg and Egg derivatives	Y - Pasteurised Free Range Egg
Sesame and Sesame derivatives	N
Fish and Fish derivatives	N
Crustaceans, Molluscs and derivatives	N
Celery and Celery derivatives	N
Mustard and Mustard derivatives	N
Sulphites and Sulphite derivatives	N
Lupin and Lupin derivatives	N

Dietary Suitability

Coeliacs, wheat intolerant individuals	Y	Coeliac UK License Number	GB-062-027
Lactose intolerant individuals	N		
Nut allergy sufferers	N		
Vegetarians	Y		
Vegans	N		
Halal	N		

PRODUCT SPECIFICATION:
GLUTEN FREE GINGER CAKE

The Bakery Tel: 01628 770908
Gardner Road Fax: 01628 639248
Maidenhead
SL6 7TU



Additional Ingredient Information

	Contains (and source)
Artificial Flavourings	N
Alcohol (ethanol)	Y - Flavouring carrier (non declarable)
Gelatine	N
Artificial Colours	N
Natural Colours	N
NI Flavourings	N
Natural Flavourings	Y - Natural Ginger Flavouring
Artificial Perservatives	N
Natural Preservatives	N
Hydrogenated Fats	N
Sustainable Palm Oil	Y - Vegetable Margarine (SG)
Maize and Maize derivatives	Y - Gluten Free Flour
Ingredients from GM/GMO sources	N
Irradiated Ingredients	N



Microbiological Testing

Organism	Test Frequency	Point of Application (defrosted)	Target	Unsatisfactory
Yeasts (cfu/g)	Each product at least annually	End of life	<100	>100000
Stapylocococcus aureus (cfu/g)		End of life	<200	>100000
Salmonella (/25g)		End of life	Not detected	Detected
Enterobacteriaceae (cfu/g)		End of life	<10	>100
Moulds (cfu/g)		End of life	<100	>100000
Listeria spp. (/25g)		End of life	Not detected	Detected

Metal Detection

Ferrous: 3 mm	Non-Ferrous: 2.5 mm	Stainless Steel: 3.5 mm
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Packaging Information

Product sits on a 222 mm poly-coated cake card and is sealed within food-grade, polypropylene film. Individually packed in a 239 x 239 x 100 mm corrugated box.

Per Case:	Paper (g)	Plastic (g)	Aluminium (g)	Wood (g)
Primary	50	3		
Secondary	113			
Tertiary	0.7	0.7		130

Palletisation

Cases per Layer	Layers per Pallet	Cases per Pallet	Pallet LxWxH (mm)
16	10	160	1200x1000x1150



Warranty

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

- 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.

Flow chart and HACCP details available on request

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



Product Label

GLUTEN FREE GINGER CAKE 
****NEW****

Product Code: 077685 BEST BEFORE: 09.02.2019  Serves: 14

Ingredients
 Sugar, Pasteurised Free Range **EGG**, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring, Colours (Annatto, Curcumin)), Stem Ginger (7%) (Ginger, Sugar), Black Treacle, Greek Style Yogurt (Skimmed **MILK**, Cream (**MILK**), Skimmed **MILK** Powder), Butter (**MILK**), Mascarpone Cheese (1.9%) (**MILK**), Ground Ginger (0.5%), Pasteurised Lemon Juice (0.5%), Ground Cinnamon, Ground Mixed Spice, Concentrated Lemon Juice (0.1%), Stabiliser (Xanthan Gum), Natural Ginger Flavouring.

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Keep frozen. Store at -18°C
Directions for use:
 Remove wrapping before defrosting.
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 Coeliac UK Licence Number: GB-062-027

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 Product Code: 077685
 BEST BEFORE: 09.02.2019


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The Handmade Cake Company Ltd
 Gardner Road, Maidenhead, SL6 7TU
 Tel: 01628 779057

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GLUTEN FREE GINGER CAKE

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Gardner Road Fax: 01628 639248
Maidenhead
SL6 7TU



Please sign and return the last page of this specification. If we do not hear back from you within 14 days we will assume this specification is acceptable.

Specification prepared by		Specification checked by	
Name	Position	Name	Position
Ben Morgan	Food Technologist	Mike John	Technical Manager

Approval on behalf of the customer			
Name	Position	Signature	Date