

Product Specification

SUPPLIER ADDRESS	LOMOND FINE FOODS LTD 70 SPIERSBRIDGE ROAD THORNLIEBANK GLASGOW G46 7SN
TELEPHONE	0141 353 6777

PRODUCT TITLE	Biscoff Rocky Road Tray Bake	
PRODUCT CODE	50176	
PRODUCT DESCRIPTION	Marshmallow and biscuit base flavoured with Biscoff paste and white chocolate flavoured coating. Topped with Biscoff biscuits and drizzled with white chocolate flavour coating	
BARCODE	Inner: 5060268093386 Outer: 15060268093376	
COUNTRY OF ORIGIN	Scotland	
DECLARED WEIGHT & CASE COUNT	Packed to count: 1 x 15 portion	
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 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.	

INGREDIENT DECLARATION	Ingredients: White Chocolate Flavour Coating (43%) (Sugar, Palm Oil, Whey Powder (Milk), Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Thiamine), Emulsifier: Soya Lecithin; Natural Flavouring), Digestive Biscuits (Digestive Biscuit (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Wholemeal Wheat Flour, Vegetable Shortening (Palm Oil, Rapeseed Oil), Sugar, Partially Invert Sugar Syrup, Raising Agents: Sodium Bicarbonate, Ammonium Bicarbonate; Salt), Biscoff Biscuits and Biscoff Spread (24%) (Caramelised Biscuits (Wheat Flour, Sugar, Vegetable Oils (Palm, Devent) Cord Core Core Participa Core (Palm,
For allergens, including cereal containing gluten, see ingredients in bold.	Biscoff Biscuits and Biscoff Spread (24%) (Caramelised Biscuits (Wheat Flour, Sugar, Vegetable Oils (Palm, Rapeseed), Candy Sugar Syrup, Raising Agent: Sodium Hydrogen Carbonate; Soya Flour, Salt, Cinnamon), Vegetable Oil (Rapeseed), Sugar, Emulsifier: Soya Lecithin, Acid: Citric Acid), Marshmallows (7%) (Glucose-Fructose Syrup (Sulphites), Sugar, Water, Gelatine, Maize Starch,
Due to manufacturing processes this product may contain traces of oats, barley, egg, tree nuts	Dextrose, Vanilla Flavouring, Colour: Beetroot Red), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier: Mono and Diglycerides of Fatty Acids; Colours: Annatto Bixin, Curcumin).

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 current labelling legislation

Allergen data is based on specifications provided by ingredients suppliers.

ALLERGEN INFORMATION	CONTAINS (YES/NO)	CROSS
	IF YES STATE SOURCE	CONTAMINATION RISK- MAY CONTAIN (YES/NO)
CEREALS CONTAINING GLUTEN AND DERIVATIVES	Yes	Oats, Barley
(WHEAT/RYE/BARLEY/OATS/SPELT/KAMUT) CRUSTACEANS / CRUSTACEAN DERIVATIVES	No	No
EGG / EGG DERIVATIVES	No	Yes
FISH / FISH DERIVATIVES	No	No
PEANUTS / PEANUT DERIVATIVES	No	No
SOYA / SOYA DERIVATIVES	Yes	
MILK / MILK DERIVATIVES	Yes	
NUT / NUT DERIVATIVES	No	Yes. Tree Nuts
CELERY / CELERY DERIVATIVES	No	No
MUSTARD / MUSTARD DERIVATIVES	No	No
SESAME SEED / SESAME SEED DERIVATIVES	No	No
SULPHUR DIOXIDE & SULPHITES >10MG/KG	Yes	
LUPIN	No	No
MOLLUSCS	No	No
OTHER INGREDIENTS		
ADDITIVES	Yes	
ALCOHOL	No	
AZO COLOURS	No	
ADDED COLOURS	Yes	
ADDED FLAVOURINGS	Yes	
GELATINE	Yes. Pork	
GMO	No	
HYDROGENATED VEGETABLE OILS	No	
MAIZE	No	
ADDED PRESERVATIVES	No	
PALM OIL	Yes	

SUITABLE FOR	YES/NO
VEGETARIANS	No. Pork gelatine in the marshmallows
VEGANS	No
COELIACS	No
NUT AND PEANUT ALLERGY	No. Not present in the product but tree nuts are handled
SUFFERERS:	on site
HALAL	No
KOSHER	No

NUTRITIONAL INFORMATION PER 100g

	EXTERNAL ANALYSIS	CALCULATED (Nutricalc)
	EATERINAL AMALTSIS	
ENERGY kJ		1863
ENERGY kcal		444
FAT (g)		28.8
Of which saturates (g)		16.4
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)		62.0
Of which sugars (g)		38.2
DIETARY FIBRE (g)		0.2
PROTEIN (g)		4.1
SALT (g)		0.49

MICRO STANDARDS			
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

Packaging	Primary		Secondary	Tertiary	
Description					
(per unit)	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 All primary packaging	28.32g is sourced from suppliers as	5g ssuring that it conform	1.5g	320g lation (EC) number 1935/2004.	1.5g

COMPLETED FOR CAKE BY:	Anne McDonald
SIGNED FOR CAKE:	Anne G McDonald
POSITION:	Technical Manager
DATE:	19.09.2021
SPECIFICATION VERSION:	2