

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

PRODUCT TITLE	Fruit Loaf Cake
PRODUCT CODE	10962
PRODUCT DESCRIPTION	Rich Sponge cake packed with sultanas and topped with sugar nibs and a syrup glaze.
BARCODE	5060268090675
COUNTRY OF ORIGIN	Scotland
DECLARED WEIGHT & CASE COUNT	1 x 2 Loaf Cakes
PACKAGING DESCRIPTION	2 x Loaf cakes placed inside clear polypropylene bags inside a cake box, sealed with the outer label
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 For allergens, including cereal containing gluten, see ingredients in bold . Due to manufacturing	Cake Mix (Cake Concentrate (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Oil (Rapeseed), Wheat Starch, Maize Starch, Emulsifiers: Starch, Sodium Stearoyl Lactate, Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids; Milk Protein, Raising Agents: Disodium Diphosphate, Sodium Carbonate; Starch, Salt, Stabiliser: Carboxymethylcellulose; Preservative: Potassium Sorbate; Tapioca Starch, Emulsifier: Soya Lecithin, Flour
processes this product may	Treatment Agent: Amylase; Flavouring), Sultanas,

contain traces of oats, barley, tree nuts, sulphites	Pasteurised Free Range Egg , Vegetable Oil (Rapeseed), Water, Sugar, Partially Inverted Refiners Sugar, Humectant: Glycerine
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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	CONTAMINATION RISK-
	SOURCE	MAY CONTAIN (YES/NO)
CEREALS CONTAINING GLUTEN AND DERIVATIVES	Yes, Wheat	Oats, Barley
(WHEAT/RYE/BARLEY/OATS/SPELT/KAMUT)		
CRUSTACEANS / CRUSTACEAN DERIVATIVES	No	No
EGG / EGG DERIVATIVES	Yes, Cake Mix	
FISH / FISH DERIVATIVES	No	No
PEANUTS / PEANUT DERIVATIVES	No	No
SOYA / SOYA DERIVATIVES	Yes, Cake Mix	
MILK / MILK DERIVATIVES	Yes, Cake Mix	
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	No	Yes
LUPIN	No	No
MOLLUSCS	No	No
OTHER INGREDIENTS		
ADDITIVES	Yes	
ALCOHOL	No	
AZO COLOURS	No	
ADDED COLOURS	No	
ADDED FLAVOURINGS	Yes	
GELATINE	No	
GMO	No	
HYDROGENATED VEGETABLE OILS	No	
MAIZE	Yes	
ADDED PRESERVATIVES	Yes	
PALM OIL	Yes	

SUITABLE FOR	YES/NO
VEGETARIANS	Yes
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

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	EXTERNAL ANALYSIS	CALCULATED
ENERGY kJ	1,519	
ENERGY kcal	361	
FAT (g)	9.9g	
Of which saturates (g)	3.4g	
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)	61.9g	
Of which sugars (g)	41.4g	
DIETARY FIBRE (g)	4.0g	
PROTEIN (g)	4.0g	
SALT (g)	0.30g	

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 Description	Base Disc	Inner 1	Outer	Label
Material	Polycoated card	LDP Poly Bag x 2	D flute corrugated KTK Cardboard	1 x White, adhesive freezer grade label
Dimensions (mm)	250 diam	258 x 258	112Hx237Wx237L	100x75mm
Packaging Weight	4g	6g	100g	1.5g
All primary packaging is sourced from suppliers assuring that it conforms with European Regulation (EC) number 1935/2004.				

COMPLETED FOR CAKE BY:	Anne McDonald
SIGNED FOR CAKE:	Anne G McDonald
POSITION:	Technical Manager
DATE:	19.09.2021
SPECIFICATION VERSION:	3