



## GLUTEN FREE CARROT CAKE

**Product Code** 075858**Serves** 14**Format** 14 Slices

**Product Description** A moist gluten-free carrot and walnut sponge, covered with a full fat soft cheese icing and decorated with nibbed walnuts.

**Frozen Shelf Life** 8 months**Defrosted Shelf Life** 3 days**Minimum Weight** 1500 g**Minimum Height** 70 mm

### Ingredients List

Sugar, Pasteurised Free Range **EGG**, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Carrots (10%), Rapeseed Oil, Butter (**MILK**), Sultanas (3.0%), **WALNUTS** (2.3%), Full Fat Soft Cheese (1.5%) [Full Fat Soft Cheese (**MILK**), Thickener (Guar Gum)], Raising Agents (E450, E501, Bicarbonate of Soda), Desiccated Coconut, Ground Mixed Spice, Ground Cinnamon, Stabiliser (Xanthan Gum), Natural Orange Flavouring.

### Allergen Information

For allergens see ingredients in **BOLD**.

### 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)	1753	1876
Energy (kcal)	419	449
Fat (g)	22.5	24.1
of which saturates (g)	8.9	9.5
Carbohydrate (g)	49.9	53.4
of which sugars (g)	36.6	39.2
Fibre (g)	1.2	1.3
Protein (g)	4.0	4.3
Salt (g)	0.57	0.61



Allergen Information	Contains (and source)
Wheat, Rye, Barley, Oats, Kamut, Spelt and their derivatives	N
Gluten and Gluten derivatives	N
Nuts and Nut derivatives	Y - Walnuts
Peanuts and Peanut derivatives	N - Peanut-Free Site
Milk and Milk derivatives	Y - Full Fat Soft 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-062-008
Lactose intolerant individuals	N		
Nut allergy sufferers	N		
Vegetarians	Y		
Vegans	N		
Halal	N		



**Additional Ingredient Information**

	<b>Contains (and source)</b>
Artificial Flavourings	N
Alcohol (ethanol)	N
Gelatine	N
Artificial Colours	N
Natural Colours	N
NI Flavourings	N
Natural Flavourings	N
Artificial Perservatives	N
Natural Preservatives	N
Hydrogenated Fats	N
Sustainable Palm Oil	N
Maize and Maize derivatives	Y - Gluten Free Flour
Ingredients from GM/GMO sources	N
Irradiated Ingredients	N

**Bloom advice**

As we do not add stabilisers, 'blooming' may occur on the icing. This is caused by temperature-sensitive ice crystals developing during storage. This poses no risk to food safety. The small crystals will disappear on defrosting.



**Microbiological Testing**

Organism	Test Frequency	Point of Application (defrosted)	Target	Unsatisfactory
Bacillus cereus (cfu/g)	Each product at least annually, each category at least quarterly	End of life	<1000	>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
Listeria (/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



**Warantee**

- 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 CARROT CAKE**

**Product Code: 075858** **BEST BEFORE: 09.07.2017** **Serves: 14**

**Ingredients**  
 Sugar, Pasteurised Free Range **EGG**, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Carrots (10%), Rapeseed Oil, Butter (**MILK**), Sultanas (3.0%), **WALNUTS** (2.3%), Full Fat Soft Cheese (1.5%) [Full Fat Soft Cheese (**MILK**), Thickener (Guar Gum)], Raising Agents (E450, E501, Bicarbonate of Soda), Desiccated Coconut, Ground Mixed Spice, Ground Cinnamon, Stabiliser (Xanthan Gum), Natural Orange Flavouring.

For allergens see ingredients in **BOLD**.

<p><b>Keep frozen. Store at -18°C</b>  <b>Directions for use:</b>                  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.</p> <p><small>As we do not add stabilisers, 'blooming' may occur on the icing. This is caused by temperature-sensitive ice crystals developing during storage. This poses no risk to food safety. The small crystals will disappear on defrosting.</small></p>	<p><b>Nutritional Information per 100g</b></p> <table border="0"> <tr><td>Energy</td><td>1753kJ/419kcal</td></tr> <tr><td>Fat</td><td>22.5 g</td></tr> <tr><td>of which Saturates</td><td>8.9 g</td></tr> <tr><td>Carbohydrates</td><td>49.9 g</td></tr> <tr><td>of which Sugars</td><td>36.6 g</td></tr> <tr><td>Fibre</td><td>1.2 g</td></tr> <tr><td>Protein</td><td>4.0 g</td></tr> <tr><td>Salt</td><td>0.57 g</td></tr> </table> <p style="text-align: right; font-size: small;">Issued 08/12/16 11:55</p>	Energy	1753kJ/419kcal	Fat	22.5 g	of which Saturates	8.9 g	Carbohydrates	49.9 g	of which Sugars	36.6 g	Fibre	1.2 g	Protein	4.0 g	Salt	0.57 g
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**Coeliac UK Licence**  
 Number: GB-062-008

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**BEST BEFORE: 09.07.2017**

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

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PRODUCT SPECIFICATION:

GLUTEN FREE CARROT CAKE

The Bakery    Tel: 01628 770908  
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
Madeleine Smith	Food Technologist	Mike John	Technical Manager

Approval on behalf of the customer			
Name	Position	Signature	Date