

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

PRODUCT TITLE	Lemon Drizzle Cake	
PRODUCT CODE	53422	
PRODUCT DESCRIPTION	Lemon flavour sponge cake with lemon curd and lemon frosting filling, topped with a lemon flavour drizzle and nibbed sugar	
BARCODE	5060268093089	
COUNTRY OF ORIGIN	Scotland	
DECLARED WEIGHT & CASE COUNT	1 x 14 portion 1.150Kg (variable due to baking)	
PACKAGING DESCRIPTION	Placed inside a clear polypropylene bag inside a cake box, sealed with the outer label	
PRODUCT CODING	BB: DD/MM/YY	
SHELF LIFE	Frozen: 18 months 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	

Ingredients: Sponge Cake (75%) (Cake Concentrate (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Modified Maize Starch, Whey Powder (Milk), Emulsifiers: Glycerol Monostearate, Polyglycerol of Fatty Acids, Sodium Stearoyl; Raising Agents: Disodium Pyrophosphate, Sodium Bicarbonate; Wheat Protein, Starches (Rice, Potato), Flavouring, Salt, Stabilisers: Guar Gum, Cellulose Gum), Pasteurised Liquid Whole Free Range Egg, Vegetable Oil, Water, Lemon Flavouring), Lemon Flavour Filling (19%) (Icing Sugar, Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier: Mono- and Di Glycerides of Fatty Acids; Flavouring), Flavouring), Lemon Curd Filling (5%) (Sugar, Glucose-Fructose Syrup, Water, Vegetable Oil (Palm), Lemon Juice from Concentrate (3%), Cornflour, Dried Whole Egg, Gelling Agent: Pectin; Acid: Citric Acid; Acidity Regulator: Sodium Citrates; Colour: Beta Carotene; Antioxidant: Ascorbic Acid), Lemon Drizzle (1.3%) (Golden Syrup, Lemon Juice), Sugar Nibs (0.2%), Invert Sugar Syrup, Flavouring.

INGREDIENT DECLARATION

For allergens, including cereal containing gluten, see ingredients in **bold.**

Due to manufacturing processes this product may contain traces of oats, barley, soya, sulphites and nuts

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	Yes, Wheat, Wheat Flour, Cake Mix	Oats, Barley
DERIVATIVES (WHEAT/RYE/BARLEY/OATS/SPELT/KAMUT)	Cake MIX	
CRUSTACEANS / CRUSTACEAN DERIVATIVES	No	No
EGG / EGG DERIVATIVES	Yes, Free Range Egg, Lemon Curd	
FISH / FISH DERIVATIVES	No	No
PEANUTS / PEANUT DERIVATIVES	No	No
SOYA / SOYA DERIVATIVES	No	Yes
MILK / MILK DERIVATIVES	Yes	No
NUT / NUT DERIVATIVES	No	Yes: Almonds, Hazelnuts, Walnuts
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	1	
ADDITIVES	Yes	
ALCOHOL	No	
AZO COLOURS	No	
ADDED COLOURS	Yes	
ADDED FLAVOURINGS	Yes	
GELATINE	No	
GMO	No	
HYDROGENATED VEGETABLE OILS	No	
MAIZE	Yes	
ADDED PRESERVATIVES	No	
PALM OIL	Yes	

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

NUTRITIONAL INFORMATION PER 100g		
	EXTERNAL ANALYSIS	CALCULATED (Nutricalc)
ENERGY kJ		1701
ENERGY kcal		415
FAT (g)		22.2
Of which saturates (g)		4.1
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)		47.6
Of which sugars (g)		44.3
DIETARY FIBRE (g)		0.6
PROTEIN (g)		4.0
SALT (g)		0.25

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	D flute corrugated KTK	1 x White, adhesive freezer
			Cardboard	grade label
Dimensions (mm)	250 diam	258 x 258	112Hx237Wx237L	100x75mm
Packaging Weight	4g	3g	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:	03.03.2021
SPECIFICATION VERSION:	4