

**\*\*VEGAN\*\*****GLUTEN FREE BLACKCURRANT CRUMBLE****Product Code** 077517**Serves** 15**Format** 15 x Squares**Product Description** A vegan, gluten free slice sandwiching a sticky blackcurrant jam between a shortcake base and crunchy oatly crumble.**Frozen Shelf Life** 12 months**Defrosted Shelf Life** 5 days**Minimum Weight** 1150 g including foil tray**Minimum Height** 13 mm**Ingredients List**

Crumble Topping (41%) [Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Soft Brown Sugar, Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring, Colours (Annatto, Curcumin)], Gluten Free **OATS** (11%)], Shortcake Base (33%) [Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring, Colours (Annatto, Curcumin)], Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Sugar, Cornflour, Stabiliser (Xanthan Gum)], Blackcurrant Filling (25%) [Blackcurrant Jam (96%) [Glucose Syrup, Sugar, Blackcurrant Puree, Gelling Agent (Pectin), Acidity Regulators (Citric Acid, Trisodium Citrate), Colour (Anthocyanins)], Concentrated Lemon Juice].

**Allergen Information**For allergens see ingredients in **BOLD**. This product has been made in a bakery that uses nuts, egg, milk and soya.**Directions for Use**

- Remove film and defrost at room temperature for 2 hours.
- Please re-cut around the portions before removing from the tray.
- Once defrosted store in a cool place in an airtight container.
- Do not refreeze once defrosted.
- Consume within 5 days.

**Nutritional Information**

	Per 100g	Per Serving
Energy (kJ)	1819	1382
Energy (kcal)	434	330
Fat (g)	18.1	13.8
of which saturates (g)	6.7	5.1
Carbohydrate (g)	65.6	49.9
of which sugars (g)	31.7	24.1
Fibre (g)	1.3	1.0
Protein (g)	2.0	1.5
Salt (g)	0.47	0.36



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 it has been made in a bakery that uses nut ingredients.
Peanuts and Peanut derivatives	N - Peanut-Free Site
Milk and Milk derivatives	This product has been made in a bakery that uses milk ingredients.
Soya and Soya derivatives	This product may contain traces of soya, as it has been made in a bakery that uses soya ingredients.
Egg and Egg derivatives	This product has been made in a bakery that uses egg ingredients.
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	OATS-GB-062-025
Lactose intolerant individuals	N		
Nut allergy sufferers	N		
Vegetarians	Y		
Vegans	Y		
Halal	N		



**Additional Ingredient Information**

	<b>Contains (and source)</b>
Artificial Flavourings	N
Alcohol (ethanol)	N
Gelatine	N
Artificial Colours	N
Natural Colours	Y - In Vegetable Margarine
NI Flavourings	N
Natural Flavourings	Y - In Vegetable Margarine
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
Staphylococcus aureus (cfu/g)	Each product at least annually, each category at least quarterly	End of life	<200	>100000
Salmonella (/25g)		End of life	Not detected	Detected
Enterobacteriaceae (cfu/g)		End of life	<10	>100

### Metal Detection

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

The product is baked in a foil tray which is sealed within a food grade, impervious film. Boxed individually in a 322 x 203 x 40 mm corrugated box.

Per Case:	Paper (g)	Plastic (g)	Aluminium (g)	Wood (g)
Primary		3	24	
Secondary	82			
Tertiary	0.3	0.3		65.6

### Palletisation

Cases per Layer	Layers per Pallet	Cases per Pallet	Pallet LxWxH (mm)
16	20	320	1200x1000x950



**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 BLACKCURRANT CRUMBLE**

**\*\*VEGAN\*\***

Product Code: 077517 BEST BEFORE: 15.09.2018  CUT INTO: 15

**Ingredients**

Crumble Topping (41%) [Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Soft Brown Sugar, Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring, Colours (Annatto, Curcumin)], Gluten Free OATS (11%)], Shortcake Base (33%) [Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring, Colours (Annatto, Curcumin)], Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Sugar, Cornflour, Stabiliser (Xanthan Gum)], Blackcurrant Filling (25%) [Blackcurrant Jam (96%) [Glucose Syrup, Sugar, Blackcurrant Puree, Gelling Agent (Pectin), Acidity Regulators (Citric Acid, Trisodium Citrate), Colour (Anthocyanins)], Concentrated Lemon Juice].

For allergens see ingredients in **BOLD**. This product has been made in a bakery that uses nuts, egg, milk and soya.

**Keep frozen. Store at -18°C**  
**Directions for use:**

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- Do not refreeze once defrosted.
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Nutritional Information per 100g	
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Fat	18.1 g
of which Saturates	6.7 g
Carbohydrates	65.6 g
of which Sugars	31.7 g
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Salt	0.47 g

Issue: 14/09/17 14:54

Coeliac UK Licence  
 Number: OATS-GB-062-025

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Product Code: 077517  
 BEST BEFORE: 15.09.2018

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

PRODUCT SPECIFICATION:

GLUTEN FREE BLACKCURRANT CRUMBLE

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
Ben Morgan	Food Technologist	Mike John	Technical Manager

Approval on behalf of the customer			
Name	Position	Signature	Date