



## Product Specification

<b>SUPPLIER ADDRESS</b>	LOMOND FINE FOODS LTD 70 SPIERSBRIDGE ROAD THORNIEBANK GLASGOW G46 7SN
<b>TELEPHONE</b>	0141 353 6777

<b>PRODUCT TITLE</b>	Victoria Sponge Cake
<b>PRODUCT CODE</b>	87515
<b>PRODUCT DESCRIPTION</b>	Rich sponge cake with a fruit jam and vanilla flavour filling.
<b>BARCODE</b>	5060268093065
<b>COUNTRY OF ORIGIN</b>	Scotland
<b>DECLARED WEIGHT &amp; CASE COUNT</b>	1 X 14 ptn 1.500Kg (variable due to baking process)
<b>PACKAGING DESCRIPTION</b>	Placed inside a clear polypropylene bag inside a cake box, sealed with the outer label
<b>PRODUCT CODING</b>	BB: DD/MM/YY
<b>SHELF LIFE</b>	Frozen: 18 months from date of manufacture Once opened store in an airtight container and consume within 5 days
<b>STORAGE CONDITIONS</b>	Storage: Store at -18°C or colder. Defrost for 6 - 8 hours before serving. Ambient: Store in a cool, dry place.

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<p><b>INGREDIENT DECLARATION</b></p> <p>For allergens, including cereal containing gluten, see ingredients in <b>bold</b>.</p> <p>Due to manufacturing processes this product may contain traces of oats, barley, tree nuts, sulphites and soya.</p>	<p>Ingredients: Sponge Cake (76%) (Cake Concentrate (Sugar, <b>Wheat</b> Flour (<b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Modified Maize Starch, Whey Powder (<b>Milk</b>), Emulsifiers: Glycerol Monostearate, Polyglycerol of Fatty Acids, Sodium Stearoyl; Raising Agents: Disodium Pyrophosphate, Sodium Bicarbonate; <b>Wheat</b> Protein, Starches (Rice, Potato), Flavouring, Salt, Stabilisers: Guar Gum, Cellulose Gum), Pasteurised Liquid Whole Free Range <b>Egg</b>, Vegetable Oil (Rapeseed Oil), Water, Natural Vanilla Flavouring), Vanilla Flavour Buttercream Style Filling (19%) (Sugar, Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt, Emulsifier: Mono- and Di Glycerides of Fatty Acids; Flavouring), Natural Vanilla Flavouring), Mixed Fruit Jam (5%) (Glucose Syrup, Sugar, Apple Puree, Plum Puree, Apricot Puree, Colour: Anthocyanins; Acidity Regulators: Citric Acid, Trisodium Citrate; Gelling Agent: Pectin; Natural Flavouring), Dusting Sugar (Dextrose, <b>Wheat</b> Starch, Vegetable Oils (Palm, Rapeseed)).</p>
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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.**

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

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

<b>NUTRITIONAL INFORMATION PER 100g</b>		
	EXTERNAL ANALYSIS	CALCULATED (Nutricalc)
ENERGY kj		1686
ENERGY kcal		404
FAT (g)		21.2
Of which saturates (g)		3.8
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)		48.9
Of which sugars (g)		34.1
DIETARY FIBRE (g)		0.6
PROTEIN (g)		4.0
SALT (g)		0.22

<b>MICRO STANDARDS</b>			
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

# Product Specification

Packaging Description	Base Disc	Inner 1	Outer	Label
Material	Polycoated card	LDP Poly Bag	D flute corrugated KTK Cardboard	1 x White, adhesive freezer 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.				

<b>COMPLETED FOR CAKE BY:</b>	Anne McDonald
<b>SIGNED FOR CAKE:</b>	<i>Anne G McDonald</i>
<b>POSITION:</b>	Technical Manager
<b>DATE:</b>	19.09.2021
<b>SPECIFICATION VERSION:</b>	4