

****NEW****

GLUTEN FREE MINT CHOCOLATE CHIP CAKE

Product Code 077012**Serves** 14**Format** 14 Slices

Product Description A moist chocolate sponge filled with a mint buttercream studded with milk chocolate chips and topped with mint buttercream and sprinkled with milk chocolate flakes.

Frozen Shelf Life 12 months**Defrosted Shelf Life** 3 days**Minimum Weight** 1295 g**Minimum Height** 75 mm

Ingredients List

Sugar, Pasteurised Free Range **EGG**, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Butter (**MILK**), Rapeseed Oil, Fat Reduced Cocoa Powder (3.3%), Milk Chocolate Chips (2.6%) [Sugar, Whole **MILK** Powder, Cocoa Butter, Cocoa Mass, Whey Powder (**MILK**), Skimmed **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring], Raising Agents (E450, E500, E501), Milk Chocolate Flakes (0.7%) [Sugar, Cocoa Mass, Cocoa Butter, Whole **MILK** Powder, Skimmed **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Vanilla Flavouring], Skimmed **MILK** Powder, Café Direct Coffee Powder, Green Colouring Blend (Safflower Extract, Spirulina Extract, Inverted Sugar Syrup, Water, Trehalose, Maltodextrin, Trisodium Citrate), Natural Peppermint Flavouring.

Allergen Information

For allergens see ingredients in **BOLD**. This product may contain traces of nuts as it has been made in a bakery that uses nut ingredients.

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)	1859	1729
Energy (kcal)	443	412
Fat (g)	21.3	19.8
of which saturates (g)	9.8	9.1
Carbohydrate (g)	57.3	53.3
of which sugars (g)	44.1	41.0
Fibre (g)	1.8	1.7
Protein (g)	4.7	4.4
Salt (g)	0.54	0.50



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	Y - Butter, Milk Chocolate Chips, Milk Chocolate Flakes, Skimmed Milk Powder
Soya and Soya derivatives	Y - Milk Chocolate Chips, Milk Chocolate Flakes
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-062-022
Lactose intolerant individuals	N		
Nut allergy sufferers	N		
Vegetarians	Y		
Vegans	N		
Halal	N		



Additional Ingredient Information

	Contains (and source)
Artificial Flavourings	N
Alcohol (ethanol)	N
Gelatine	N
Artificial Colours	N
Natural Colours	N
NI Flavourings	N
Natural Flavourings	Y - In Milk Chocolate Chips, Natural Peppermint Flavouring, Milk Chocolate Flakes
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
Staphylococcus aureus (cfu/g)	Each product at least annually, each category at least quarterly	Start of life	<20	>100
Salmonella (/25g)		Start of life	Not detected	Detected
Enterobacteriaceae (cfu/g)		Start of life	<10	>100

Metal Detection

Ferrous: 3 mm	Non-Ferrous: 2.5 mm	Stainless Steel: 3.5 mm
---------------	---------------------	-------------------------

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

PRODUCT SPECIFICATION:

GLUTEN FREE MINT CHOCOLATE CHIP CAKE

The Bakery Gardner Road Maidenhead SL6 7TU Tel: 01628 770908 Fax: 01628 639248



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.
• 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

Product label for GLUTEN FREE MINT CHOCOLATE CHIP CAKE. Includes ingredients list, nutritional information table, and company contact details.

PRODUCT SPECIFICATION:

GLUTEN FREE MINT CHOCOLATE CHIP 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