

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

59062  
07 September 2012  
27 August 2020  
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## GLUTEN FREE NAUGHTY CHOCOLATE CAKE

### Product Description:

A round moist gluten free chocolate sponge cake, which is filled and topped with layers of smooth chocolate fudge and finished with a sprinkling of chocolate pieces. This gateau is pre-portioned into 14 portions and packed 1 gateau per outer.

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Desserts

**Supplier's Product Code :**  
59062  
**Supplier:** D. Sidoli & Sons (Shrewsbury) Ltd  
Henfaes Lane  
  
Welshpool  
Powys  
SY21 7BE  
Wales  
P: 01938 555234

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	5015091590625	Outer Case Length :	245 mm
Packaging Type Description :	Case	Outer Case Width :	245 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	100 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.00 kg
		Product Net Weight :	1.65 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	20 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	12 Layers	Pallet Gross Weight :	480.00 kg
Quantity of Cases Per Pallet :	240 Cases		

### Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	20 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	5 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Paper/Board :	119.80 g	Other :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes

### Other Information

<b>Supplier Comments :</b> N/A
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## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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**Additional Origin Details :**  
N/A

### Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description:	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight :	0.000 kg

Inner Unit Length :	227 mm
Inner Unit Height :	70 mm
Inner Unit Width :	227 mm

**Weight/Volume :**  
1.650kg Min Net Weight

### Handling Information

**Directions For Use :**

**Serving Instructions**

1. Defrost prior to serving.
2. Store in a gluten free environment.

**Defrosting Instructions**

1. Whole: Remove all packaging, including the cakeboard, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 8 hours in a gluten free environment.
2. Portion: Remove portion and then place on a plate, cover and defrost under refrigeration (8°C or below) for approximately 2 hours.

**Usage Instructions**

1. Keep in an airtight container once defrosted.
2. Use within 72 hours of defrost.
3. Do not re-freeze, once defrosted.

**Storage Instructions :**

At or below minus 18°C (0°F)

## Dietary Information

### Ingredients :

Icing sugar, sugar, **EGG**, rapeseed oil, water, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), fat reduced cocoa powder (5%), rice flour, potato flour, tapioca flour, chocolate shavings (1%) (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), maize flour, buckwheat flour, raising agent (monocalcium phosphate, sodium bicarbonate, potassium carbonate), stabiliser (xanthan gum), cream powder (**MILK**), whey powder (**MILK**).

### Product contains:

GM Protein/DNA :	No
Celery/Celery (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No

### Allergen Statement :

MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGEN: NUTS.

## Nutritional Information

Average Serving :	117.00 g or ml
Count per 100g :	0.85 Pieces
Energy per 100 G/ML :	1,652.00 kJ
Energy per 100 G/ML :	395.00 kcal
Fat per 100 G/ML :	20.4 g
- of which Saturates per 100 G/ML :	3.8 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	48 g
- of which Sugars per 100 G/ML :	39 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.8 g
Protein per 100 G/ML :	3.4 g
Salt per 100 G/ML :	0.2 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	7.70 g
Paper/Board :	46.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b> N/A	
Intra Stat/Taric Code :	19059070
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results? :	-
Is shelf life testing undertaken? :	-

## Microbiological Standards

Not available.

## Analytical Standards

Not available.