



****NEW****

GLUTEN FREE PECAN & WALNUT SLICE

Product Code 076329

Serves 15

Format 15 x Squares

Product Description A crunchy gluten free shortcake base with a gooey treacle caramel topping embedded with chopped walnuts and pecan halves

Frozen Shelf Life 12 months

Defrosted Shelf Life 5 days

Minimum Weight 1005 g including foil tray

Minimum Height 22 mm

Ingredients List

Sugar, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring, Colours (Annatto, Curcumin)], **PECAN NUTS** (11%), Cornflour, Whipping Cream [Cream (**MILK**), Stabiliser (Carrageenan)], Butter (**MILK**), Black Treacle, Pasteurised Free Range **EGG, WALNUTS** (2.5%).

Allergen Information

For allergens see ingredients in **BOLD**.

Directions for Use

- Defrost at room temperature, in the plastic wrapper, 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)	2058	1481
Energy (kcal)	486	350
Fat (g)	30.5	22.0
of which saturates (g)	11.3	8.1
Carbohydrate (g)	50.5	36.4
of which sugars (g)	28.6	20.6
Fibre (g)	0.8	0.6
Protein (g)	3.1	2.2
Salt (g)	0.44	0.32

PRODUCT SPECIFICATION:

GLUTEN FREE PECAN & WALNUT SLICE

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



Allergen Information	Contains (and source)
Wheat, Rye, Barley, Oats, Kamut, Spelt and their derivatives	N
Gluten and Gluten derivatives	N
Nuts and Nut derivatives	Y - Pecan Nuts, Walnuts
Peanuts and Peanut derivatives	N - Peanut-Free Site
Milk and Milk derivatives	Y - Whipping Cream, Butter
Soya and Soya derivatives	N
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 Lupid derivatives	N

Dietary Suitability

Coeliacs, wheat intolerant individuals	Y	Gluten Free Code	GB-062-017
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	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	Start of life	<20	>100
Salmonella (/25g)		Start of life	Not detected	Detected
Enterobacteriaceae (cfu/g)		Start of life	<10	>100

Metal Detection

Ferrous: 3.5 mm

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	Plastic	Aluminium	Wood
Primary		3	24	
Secondary	88			
Tertiary	0.3	0.3		65.6

Palletisation

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

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Warantee

- 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 PECAN & WALNUT SLICE. Includes product code 076329, best before date 06.12.2017, ingredients list, nutritional information per 100g, and company contact details.

