



VEGAN BELGIAN CHOCOLATE FUDGE CAKE

Product Code F90000**Serves** 14**Format** 14 Slices

Product Description 3 layer vegan chocolate fudge cake side masked with cocoa nibs and paddle design on top; pre-cut into 14 portions.

Frozen Shelf Life 18 months**Defrosted Shelf Life** 3 days**Minimum Weight** 1880 g**Minimum Height**

Ingredients List

Chocolate Fudge (49%) [Sugar, Margarine [Palm Oil, Rapeseed Oil, Water, Emulsifier (E471)], Belgian Dark Chocolate (5.2%) [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Flavouring], Fat Reduced Cocoa Powder (4.4%), Water, Glucose Syrup, Tapioca Starch, Flavouring, Rapeseed Oil, Stabiliser (E412)], Chocolate Sponge (48%) [Sugar, Water, **WHEAT** Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Fat Reduced Cocoa Powder (1.7%), Modified Maize Starch, Raising Agents (E500ii, E450i, E501), Flavouring, Lemon Juice, Dried **GLUTEN (WHEAT)**, Stabiliser (E415), Natural Flavouring], Cocoa Nibs.

Allergen Information

Allergy Advice: For allergens and cereals containing gluten please see ingredients in **BOLD**. This product may contain traces of peanuts and other nuts as it has been made in a bakery that uses these ingredients.

Directions for Use

For best results remove all packaging whilst product is still frozen & place on a serving plate.

Defrost for approximately 3-4 hours.

Alternatively remove the required number of slices from frozen product & defrost each slice on a plate at ambient for approximately 1-2 hours.

Once defrosted store in an airtight container & consume within 72 hours.

Nutritional Information

	Per 100g	Per Serving
Energy (kJ)	1581	2261
Energy (kcal)	377	539
Fat (g)	18.0	25.7
of which saturates (g)	4.8	6.9
Carbohydrate (g)	49.0	70.1
of which sugars (g)	36.0	51.5
Fibre (g)	4.7	6.7
Protein (g)	3.6	5.1
Salt (g)	0.20	0.29

PRODUCT SPECIFICATION:

VEGAN BELGIAN CHOCOLATE FUDGE CAKE

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	Y - Wheat Flour, Dried Wheat Gluten
Gluten and Gluten derivatives	Y - Wheat Flour, Dried Wheat Gluten
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	This product may contain traces of peanuts, as it has been made in a bakery that uses peanut ingredients.
Milk and Milk derivatives	N
Soya and Soya derivatives	Y - Dark Chocolate
Egg and Egg derivatives	N
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	N
Lactose intolerant individuals	Y
Nut allergy sufferers	N
Vegetarians	Y
Vegans	Y
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 Dark Chocolate, Chocolate Flavouring, Vanilla Flavouring
Artificial Perservatives	N
Natural Preservatives	N
Hydrogenated Fats	N
Sustainable Palm Oil	Y - In Vegetable Margarine (SG)
Maize and Maize derivatives	Y - Modified Maize Starch
Ingredients from GM/GMO sources	N
Irradiated Ingredients	N

Handmade Cake Company RSPO certification number (if applicable): BMT-RSPO-000843



Microbiological Testing

Organism	Test Frequency	Target	Unsatisfactory
TVC (cfu/g)	Annually	<50000	>500000
Enterobacteriaceae (cfu/g)		<20	>100
Yeast (cfu/g)		<100	>1000
Mould (cfu/g)		<100	>1000
Bacillus Cereus (cfu/g)		<10	>100
S. Aureus		<20	100
E. coli (cfu/g)		<10	>10
Listeria spp (/25g)		Absent	Present
Salmonella spp (/25g)		Absent	Present

Metal Detection

Ferrous: 2.5 mm	Non-Ferrous: 2.5 mm	Stainless Steel 4.0 mm
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Packaging Information

Product packed on a cake card, wrapped with a collar and placed inside a plastic bag. The cake is then packed into a 250x250x112mm outer case.

Per Case:	Paper (g)	Plastic (g)	Aluminium (g)	Wood (g)
Primary	41	2		
Secondary	138	2		
Tertiary	0.8	0.8		134

Palletisation

Cases per Layer	Layers per Pallet	Cases per Pallet	Pallet LxWxH (mm)
12	13	156	1200x1000x

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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

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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
Mike John	Technical Manager	Ben Morgan	Food Technologist

Approval on behalf of the customer			
Name	Position	Signature	Date