

SUPPLIER ADDRESS	LOMOND FINE FOODS LTD 70 SPIERSBRIDGE ROAD THORNLIEBANK GLASGOW G46 7SN
TELEPHONE	0141 353 6777

PRODUCT TITLE	Toffee and Banana Loaf Cake	
PRODUCT CODE	69306	
PRODUCT DESCRIPTION	Rich toffee and banana flavour sponge topped with caramel and toffee pieces.	
BARCODE	5060268090712	
COUNTRY OF ORIGIN	Scotland	
DECLARED WEIGHT & CASE COUNT	1 x 2 loaf cakes	
PACKAGING DESCRIPTION	2 x Loaf cakes placed inside clear polypropylene bags inside a cake box, sealed with the outer label	
PRODUCT CODING	BB: DD/MM/YY	
SHELF LIFE	Frozen: 1 year from date of manufacture Once opened store in an airtight container and consume within 5 days	
STORAGE CONDITIONS	Storage: Store at -18°C or colder. Defrost for 6 - 8 hours before serving. Ambient: Store in a cool, dry place.	

(Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Wheat Starch, Maize Starch, Emulsifier: Sodium Stearoyl Lactate, Mono-and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids; Flavouring, Colour: Sulphite Ammonia Caramel (Sulphites), Gelling Agent: Gum Arabic; Burnt Sugar Syrup, Raising Agents: Diphosphates, Sodium Carbonates; Milk Protein, Maize Starch, Stabiliser: Sodium Carboxy Methyl Cellulose; Salt, Preservative: Potassium Sorbate; Tapioca Starch, Flour Treatment Agent; Amylase), Pasteurised Free Range Whole **Egg**, Rapeseed Oil, Water, Toffee (5%) (Partially Inverted Sugar Syrup, Glucose Syrup, Preservative: Sulphur Dioxide (Sulphites)), Sugar, Butter (Milk, Salt), Water, Sweetened Condensed Milk (Milk, Sugar), Modified Corn Starch, Salt, Gelling Agent: Pectin; Emulsifier: Soya Lecithin; Preservative: Potassium Sorbate; Flavouring (contains Milk)), Toffee Pieces (3%) (White Granulated Sugar, Glucose Syrup (Wheat), Sweetened Condensed Milk (Milk, Sugar), Palm Oil, Butter Oil (Milk), Flavouring), Humectant: Glycerine, Flavouring.

Ingredients: Toffee Flavour Cake Mix (Sugar, Wheat Flour

INGREDIENT DECLARATION

For allergens, including cereal containing gluten, see ingredients in **bold**.

Due to manufacturing processes this product may contain traces of oats, barley, soya, tree nuts

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.

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

SUITABLE FOR	YES/NO
VEGETARIANS	Yes

VEGANS	No
COELIACS	No
NUT AND PEANUT ALLERGY	No Not present in the product but tree nuts are handled
SUFFERERS:	on site
HALAL	No
KOSHER	No

NUTRITIONAL INFORMATION PER 100g		
	EXTERNAL ANALYSIS	CALCULATED (Nutricalc)
ENERGY kJ		1631
ENERGY kcal		388
FAT (g)		22.7g
Of which saturates (g)		3.4g
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)		42.4g
Of which sugars (g)		23.8g
DIETARY FIBRE (g)		0.8g
PROTEIN (g)		3.9g
SALT (g)		0.98g

MICRO STANDARDS			
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

Packaging Description	Base Disc	Inner 1	Outer	Label
Material	Polycoated card	LDP Poly Bag x 2	D flute corrugated KTK	1 x White, adhesive freezer
			Cardboard	grade label
Dimensions (mm)	250 diam	258 x 258	112Hx237Wx237L	100x75mm
Packaging Weight	4g	6g	100g	1.5g
All primary packaging is sourced from suppliers assuring that it conforms with European Regulation (EC) number 1935/2004.				

COMPLETED FOR CAKE BY:	Anne McDonald
SIGNED FOR CAKE:	Anne G McDonald
POSITION:	Technical Manager
DATE:	19.09.2021
SPECIFICATION VERSION:	3