



Product Specification

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

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| PRODUCT TITLE | Coffee and Walnut Cake |
| PRODUCT CODE | 75415 |
| PRODUCT DESCRIPTION | Coffee flavour sponge cake with walnut and coffee flavour fudge icing |
| BARCODE | 5060268093072 |
| COUNTRY OF ORIGIN | Scotland |
| DECLARED WEIGHT & CASE COUNT | 1 x 14 portion 1.700Kg (variable due to baking) |
| PACKAGING DESCRIPTION | Placed inside a clear polypropylene bag inside a cake box, sealed with the outer label |
| PRODUCT CODING | BB: DD/MM/YY |
| SHELF LIFE | Frozen: 18 months 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. |

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| <p>INGREDIENT DECLARATION</p> <p>For allergens, including cereal containing gluten, see ingredients in bold.</p> <p>Due to manufacturing processes this product may contain traces of barley, oats, soya, sulphites and other tree nuts</p> | <p>Ingredients: Sponge Cake (69%) (Cake Concentrate (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Oil (Rapeseed), Modified Maize Starch, Whey Powder (Milk), Emulsifiers: Glycerol Monostearate, Polyglycerol of Fatty Acids, Sodium Stearoyl; Raising Agents: Disodium Pyrophosphate, Sodium Bicarbonate; Wheat Protein, Starches (Rice, Potato), Flavouring, Salt, Stabilisers: Guar Gum, Cellulose Gum), Pasteurised Liquid Whole Free Range Egg, Vegetable Oil, Water, Walnuts (2%), Coffee Flavouring), Toffee Fudge Icing (29%) (Sugar, Vegetable Oils (Palm, Rapeseed), Water, Dextrose, Fructose, Skimmed Milk Powder, Emulsifiers: Mono and Di Glycerides of Fatty Acids, Sorbitan Tristearate; Colour: Plain Caramel; Salt, Preservative: Potassium Sorbate; Flavouring, Acid: Acetic Acid; Coffee Flavouring), Nibbed Walnuts (1.5%).</p> |
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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.

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| <u>ALLERGEN INFORMATION</u> | CONTAINS (YES/NO) IF YES STATE SOURCE | CROSS CONTAMINATION RISK- MAY CONTAIN (YES/NO) |
|--|--|---|
| CEREALS CONTAINING GLUTEN AND DERIVATIVES (WHEAT/RYE/BARLEY/OATS/SPELT/KAMUT) | Yes, Wheat Flour, Cake Mix | Oats, Barley |
| CRUSTACEANS / CRUSTACEAN DERIVATIVES | No | No |
| EGG / EGG DERIVATIVES | Yes, Free Range Egg | |
| FISH / FISH DERIVATIVES | No | No |
| PEANUTS / PEANUT DERIVATIVES | No | No |
| SOYA / SOYA DERIVATIVES | No | Yes |
| MILK / MILK DERIVATIVES | Yes, Cake Mix, Toffee Flavour Topping | |
| NUT / NUT DERIVATIVES | Yes, Walnuts | 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 | No | Yes |
| LUPIN | No | No |
| MOLLUSCS | No | No |
| <u>OTHER INGREDIENTS</u> | | |
| ADDITIVES | Yes | |
| ALCOHOL | No | |
| AZO COLOURS | No | |
| ADDED COLOURS | Yes | |
| ADDED FLAVOURINGS | Yes | |
| GELATINE | No | |
| GMO | No | |
| HYDROGENATED VEGETABLE OILS | No | |
| MAIZE | Yes | |
| ADDED PRESERVATIVES | No | |
| PALM OIL | Yes | |

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| SUITABLE FOR | YES/NO |
|-----------------------------------|---|
| VEGETARIANS | Yes |
| VEGANS | No |
| COELIACS | No |
| NUT AND PEANUT ALLERGY SUFFERERS: | No Not in the product but tree nuts are handled on site |
| HALAL | No |
| KOSHER | No |

| <u>NUTRITIONAL INFORMATION PER 100g</u> | | |
|--|-------------------|------------------------|
| | EXTERNAL ANALYSIS | CALCULATED (Nutricalc) |
| ENERGY kJ | | 1735 |
| ENERGY kcal | | 429 |
| FAT (g) | | 22.1 |
| Of which saturates (g) | | 4.6 |
| Mono- unsaturates (g) | | |
| Poly- unsaturates (g) | | |
| CARBOHYDRATE (g) | | 49.3 |
| Of which sugars (g) | | 36.9 |
| DIETARY FIBRE (g) | | 0.8 |
| PROTEIN (g) | | 4.4 |
| SALT (g) | | 0.12 |

| <u>MICRO STANDARDS</u> | | | |
|-------------------------------|--------------|--------------|---------|
| 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 |

Product Specification

| Packaging Description | Base Disc | Inner 1 | Outer | Label |
|---|-----------------|--------------|----------------------------------|---|
| Material | Polycoated card | LDP Poly Bag | D flute corrugated KTK Cardboard | 1 x White, adhesive freezer grade label |
| Dimensions (mm) | 250 diam | 258 x 258 | 112Hx237Wx237L | 100x75mm |
| Packaging Weight | 4g | 3g | 100g | 1.5g |
| All primary packaging is sourced from suppliers assuring that it conforms with European Regulation (EC) number 1935/2004. | | | | |

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| COMPLETED FOR CAKE BY: | Anne McDonald |
| SIGNED FOR CAKE: | <i>Anne G McDonald</i> |
| POSITION: | Technical Manager |
| DATE: | 19.09.2021 |
| SPECIFICATION VERSION: | 5 |