# City Cakes Company Limited



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# **Product Specification**

Product	: Raspberry Torte		
Size / weight	: 2,347g Net Weigh	ht	
City Cakes Code	: RAS TORTE		
Date	: 02/07/2021	Issue No. : 5	
Reason for Issue	: Amended sections 4, 7.1 and 7.2.		

# 1. Product Description:

A cream cheese mousse sitting on a pastry base, topped with a layer of vanilla sponge finished with a neutral gel and topped with whole raspberries.

# 2. Microbiological:

Parameter	Target Value	Limits	Method
TVC	<10000	>100000	External Laboratory
Coliforms	<10	>1000	External Laboratory
E.Coli	<20	>100	External Laboratory
Staph A	<20	>100	External Laboratory
Salmonella	Not detected	Present	External Laboratory
L. monocytogenes 25g	Not detected	Present	External Laboratory
Yeasts & Moulds	<100	>100	External Laboratory

### 3. Metal Detection:

Non Ferrous 3.5mm, Ferrous 2.5mm, Stainless Steel 3.0mm.

#### 4. Nutrition:

Test	Per 100g
Energy value (kJ)	1248kJ
Energy value (kcal)	299kcal
Protein	3.1g
Carbohydrates (available)	24.8g
of which sugars	16.5g
Fat	20.5g
of which saturates	12.2g
mononsaturates	Unavailable
polyunsaturates	Unavailable
trans	Unavailable
Total dietry fibre (AOAC)	0.9g
Sodium (Na)	0.06g
Salt	0.14g

Product Code: RAS TORTE Issue Number: 5 Issue Date: 02/07/2021 Page No: 1/4

#### 5. Shelf Life:

Shelf life from date of production: 12 Months – Frozen stored at -18°C

#### 6. Storage and Transport Conditions:

# 6.1. Storage Conditions:

Frozen product, Store at -18°C

To defrost: remove all packaging & leave in a refrigerator for 6-8 hours at temperature of 1-4  $^{\circ}$ C Shelf life once defrosted: 3-4 days, held at 1-4  $^{\circ}$ C

Do not refreeze after defrosting.

#### **6.2. Transport Conditions:**

Frozen, Store at -18°C

# 7. Packaging:

# 7.1 Primary Packaging: (unit of sale)

Material and closure:

Cardboard Box Dimensions: (L x W x H) mm: 290 x 270 x 115mm (approx).

Round Cake Board Dimensions: (Diameter x H) 254 x 3.5mm (approx). 1500 micron total thickness white polyethylene laminated to both sides to greyboard.

Cake Collar: (L x W) 915 x 108mm (approx). 350 micron total thickness polyethylene coated on two sides of food grade board.

LLDPE Clear Bag: High clarity linear rich blend bags. Suitable for food contact.

Weight of primary packaging: 296g Label position: Printed on front of box

Label information: A 3 digit number denotes day of manufacture, together with a Best Before date

that is stamped onto front of box.

#### 7.2 Palletisation:

Palletisation: Units per layer: 12 boxes per layer, Layers per pallet: 14.

Height of complete pallet: 1790mm.

Type: UK (1000 x 1200mm): Material: Wood.

### 8. Weight Control:

Net Weight: 2,347g Gross Weight: 2,643g

#### 9. Ingredient Declaration (legal):

Mousse (48%) (Whipping Cream, Full Fat Cream Cheese, Sugar, Dextrose, Maltodextrins, Skimmed Milk Powder, Gelatine, Stabilisers: E412, E407; Flavours, Wheat Starch, Concentrated Lemon Juice, Preservative: E223; Sorbitol, Water, Acidity Regulators: E339, E340;), Pastry Base (21%) (Wheat Flour, Butter, Sugar, Margarine (Vegetable Oils: (Palm, Rapeseed), Water, Emulsifier: E471), Pasteurised Egg, Flavourings, Propylene Glycol, Caramel, Sugar Syrup), Raspberries (17%), Sponge (8%) (Pasteurised Egg, Sugar, Wheat Flour, Water, Skimmed Milk Powder, Sucrose, Propylene Glycol, Emulsifiers: E475, E471; Modified Starch, Milk Derivatives, Whole Milk Powder, Vegetable Fat, Stabilisers: E263, E450a; Dried Glucose Syrup, Emulsifiers: E472b; Flavouring, Salt, Colours: E160b, E101; Raising Agents: E450a, E500; Caramel, Sugar Syrup), Glaze (6%) (Sugar, Water, Glucose Syrup, Gelling Agent: E440; Acidity Regulator: E331c; Firming Agent: E509)

# 10. Food Intolerance Data:

The product is  $\begin{cases} \hline FREE \\ \hline \hline \end{cases}$  from the following:

Component	Yes / No	Detail including origin
Nuts & Nut derivatives (including tree nuts)	N	Made in a factory that uses nut
(and any possible sources of cross contamination)		ingredients!
Peanuts & Peanut Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	N	Vegetable Oil: Rapeseed
Egg & Egg Derivatives	N	Pasteurised Egg
Milk & Milk Derivatives	N	Skimmed Milk Powder
Lactose	N	Skimmed Milk Powder
Wheat and Wheat Derivatives	N	Wheat Flour
Modified Starches	N	Modified Starch
Gluten and Gluten Derivatives	N	Wheat Flour
Rye, Barley & Oats or their Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Sulphites and Sulphur Dioxide	N	E223
Benzoates	Y	
Artificial Sweeteners	Ý	
Antioxidants BHA/BHT	Y	
Azo and Coal Tar Dyes	T Y	
Preservatives	N	E223
Additives	N	Emulsifiers: E471, E475
		Stabilisers: E412, E407, E263, E450a Raising Agents: E450a, E500 Thickener: E466 Gelling Agents: E440, E407 Acidity Regulators: E339, E331, E341 Acidifier: E330
Flavourings	N	Flavourings
Glutamates	Y	
Colours:	N	Colours: E160b, E101
Potassium Based Salt Substitute	Υ	
Celery	Y	
5.4 ( )		
Mustard	Υ	
Mustard Genetically Modified Ingredients	Y	
Genetically Modified Ingredients Components derived from Maize	Υ	
Genetically Modified Ingredients	Y	
Genetically Modified Ingredients Components derived from Maize Components derived from Soya	Y Y Y	
Genetically Modified Ingredients Components derived from Maize Components derived from Soya Processing Aids derived from G.M.O.	Y Y Y	Gelatine
Genetically Modified Ingredients Components derived from Maize Components derived from Soya Processing Aids derived from G.M.O. Beef	Y Y Y Y	Gelatine
Genetically Modified Ingredients Components derived from Maize Components derived from Soya Processing Aids derived from G.M.O. Beef Beef derivatives, stocks, extracts, offals, gelatin, fat, blood	Y Y Y Y Y N	Gelatine
Genetically Modified Ingredients Components derived from Maize Components derived from Soya Processing Aids derived from G.M.O. Beef Beef derivatives, stocks, extracts, offals, gelatin, fat, blood Pork	Y Y Y Y Y N Y	Gelatine
Genetically Modified Ingredients Components derived from Maize Components derived from Soya Processing Aids derived from G.M.O. Beef Beef derivatives, stocks, extracts, offals, gelatin, fat, blood Pork Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y Y Y Y Y N Y	Gelatine
Genetically Modified Ingredients Components derived from Maize Components derived from Soya Processing Aids derived from G.M.O. Beef Beef derivatives, stocks, extracts, offals, gelatin, fat, blood Pork Pork derivatives, stocks, extracts, offals, gelatin, fat, blood Lamb Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y Y Y Y Y N Y Y	Gelatine
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# 11. Diet Suitability:

The product is **SUITABLE** for the following diets:-

Vegetarians N Ovo - Lacto Vegetarians N

Vegans N

# 12. Warranty:

We warrant that this product by City Cakes Company Ltd:

- Has been HACCP assessed and conforms to the HACCP system used by City Cakes Company Ltd.
- Comply in all aspects with this specification and will be clean, sound and undamaged on delivery. Shall not be injurious to health and shall be fit for any purpose for which they are intended to be used.
- Is made from quality ingredients, and comply with all aspects with the Food Safety Act 1990, with any regulations made thereunder and with all other United Kingdom and European Union legislation, regulations and quality standards including accepted codes of practice. Packaging shall comply with all legal Food Contact Material Requirements.
- Will be of the nature, substance or quality described and not presented in such a way to mislead as to the nature, substance or quality and be free from agricultural and veterinary contaminants.
- Will be manufactured in premises and with equipment and machinery which comply with the standards of cleanliness and hygiene required by the Food Safety Act, and regulations made thereunder. Will be stored and transported under such conditions as to conserve the nutritional value and quality of the product.
- Has been subject to such checks as a prudent manufacturer would reasonably carry out to meet all the above requirements.
- Shall be packed and shipped in such a way and at such a temperature that the quality of the
  product is not impaired. Products shall be stacked securely, using appropriate means to
  secure loads where applicable. Deliveries should be on clean, dry, undamaged pallets, free
  from off odours, taints and other contaminants.
- Shall be fully traceable to ingredient deliveries, such information being made available to City Cakes Company Ltd if required for a product recall.
- No alterations shall be made to this specification unless agreed in advance in writing with Cakes Company Ltd.

Signature:

Print Name: Mr Martin Lam

Position: Technical Manager

Date: 02/07/2021

Product: Raspberry Torte

Product Code: RAS TORTE Issue Number: 5 Issue Date: 02/07/2021 Page No: 4/4