



Product Specification

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

PRODUCT TITLE	Red Velvet Cake
PRODUCT CODE	32799
PRODUCT DESCRIPTION	Rich red velvet cake with vanilla buttercream style icing topped with strawberry pieces
BARCODE	5060268093447
COUNTRY OF ORIGIN	Scotland
DECLARED WEIGHT & CASE COUNT	1 x 14 portion cake 1.780Kg (variable due to baking process)
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 oats, barley, soya, tree nuts and sulphites</p>	<p>Ingredients: Cake Mix (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, 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), Icing Sugar, Vegetable Oil (Rapeseed), Whole Egg, Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Distilled Monoglycerides, Natural Flavouring), Buttermilk (Milk), Colour: Ponceau 4R*, Cocoa Powder, Frozen Strawberry Pieces, Natural Vanilla Flavouring.</p> <p>*May have an adverse effect on attention and activity in children</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, Wheat Starch	Oats, Barley
CRUSTACEANS / CRUSTACEAN DERIVATIVES	No	No
EGG / EGG DERIVATIVES	Yes	
FISH / FISH DERIVATIVES	No	No
PEANUTS / PEANUT DERIVATIVES	No	No
SOYA / SOYA DERIVATIVES	No	Yes
MILK / MILK DERIVATIVES	Yes, Milk	
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	No	Yes
LUPIN	No	No
MOLLUSCS	No	No
<u>OTHER INGREDIENTS</u>		
ADDITIVES	Yes	
ALCOHOL	No	
AZO COLOURS	Yes	
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		1762
ENERGY kcal		423
FAT (g)		23.1
Of which saturates (g)		4.5
Mono- unsaturates (g)		
Poly- unsaturates (g)		
CARBOHYDRATE (g)		49.3
Of which sugars (g)		36.0
DIETARY FIBRE (g)		0.9
PROTEIN (g)		3.7
SALT (g)		1.52

<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

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Packaging Description (per unit)	Primary			Secondary	Tertiary
	Inner 1	Inner 2	Inner 3	Outer	
Material	Polycoated card	LDP Poly Bag	D flute corrugated KTK Cardboard	1 x White, adhesive freezer grade label	Material
Dimensions (mm)	250 diam	258 x 258	112Hx237Wx237L	100x75mm	Dimensions (mm)
Packaging Weight	4g	3g	100g	1.5g	Packaging Weight

COMPLETED FOR CAKE BY:	Anne McDonald
SIGNED FOR CAKE:	<i>Anne G McDonald</i>
POSITION:	Technical Manager
DATE:	08.10.2021
SPECIFICATION VERSION:	1