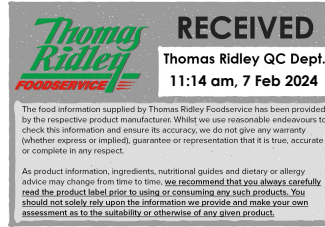


Changed Feb 06, 2024 17:34

Reviewed Feb 06, 2024 17:34

Erudus ID 2e6927b51c0e488eb1a8fc6bc5ef201c

Version 3.0



Thomas Ridley
FOODSERVICE

RECEIVED
Thomas Ridley QC Dept.
11:14 am, 7 Feb 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



GLUTEN FREE VICTORIA SPONGE 14 slices

Gluten Free Victoria Sponge 1x1400g

PRODUCT DESCRIPTION

A light, gluten free sponge filled with icing and raspberry jam. Sprinkled with caster sugar.

Brand	The Handmade Cake Co.
Manufacturer Product Code	075728
Product Type	Food
Product Category	Cakes and Tarts
Storage Type	Frozen
Erudus ID	2e6927b51c0e488eb1a8fc6bc5ef201c
Specification Type	Bakery Products



Outer Case GTIN 5060044075728



INGREDIENTS

Ingredient Declaration

Sugar, Gluten Free Flour (Rice, Potato, Tapioca, Maize, Buckwheat), Pasteurised Free Range **EGG**, Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring], Icing (12%) [Icing Sugar, Salted Butter [Butter (**MILK**), Salt], Raspberry Jam (9%) [Glucose-Fructose Syrup, Raspberry Puree, Sugar, Gelling Agent (Pectin), Acid (Citric Acid), Colour (Anthocyanins), Acidity Regulator (Sodium Citrates)], Baking Powder [Raising Agents (E575, E500(ii), E336(i)), Maize Starch], Skimmed **MILK** Powder, Stabiliser (Xanthan Gum), Caramelised Sugar Syrup.

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	No	Nuts (Tree)	May Contain
Barley	No	Almond nuts	May Contain
Oats	No	Brazil nuts	May Contain
Rye	No	Cashew nuts	May Contain
Wheat (including Spelt and Khorasan)	No	Hazelnuts	May Contain
Crustacea	No	Macadamia (Queensland) nuts	May Contain
Eggs	Yes	Pecan nuts	May Contain
Fish	No	Pistachio nuts	May Contain
Lupin	No	Walnuts	May Contain
Milk	Yes	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

Risk Source:

Tree Nuts (Risk Source)	Raw Material	Almond nuts (Risk Source)	Factory
Brazil nuts (Risk Source)	Raw Material	Cashew nuts (Risk Source)	Raw Material
Hazelnuts (Risk Source)	Factory	Macadamia nuts (Risk Source)	Raw Material
Pecan nuts (Risk Source)	Factory	Pistachio nuts (Risk Source)	Factory
Walnuts (Risk Source)	Factory		

Allergen Statement On Pack

For allergens see ingredients in BOLD. This product may contain traces of nuts as it has been made in a bakery that uses nut ingredients.

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

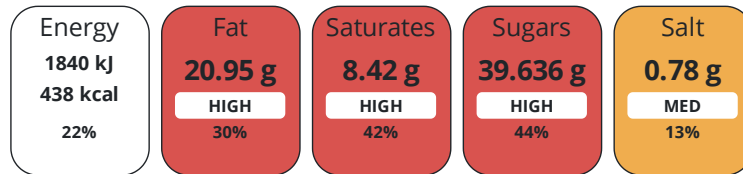
Product Contains:

Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No
Vegan Diet	No	Vegetarian Diet	Suitable for
Halal Diet	No	Kosher Diet	No

DIET SUITABILITY

NUTRITIONAL INFORMATION

Each 108g/ml serving contains:



of your reference intake.

Typical values per 108g/ml : Energy 438kcal / 1840kJ

Nutrient	per 100g	RI per 100g	per 108g serving	RI per 108g serving
Energy (kJ)	1704 kJ	20%	1840.3 kJ	22%
Energy (kcal)	406 kcal	20%	438.5 kcal	22%
Fat	19.4 g	28%	21 g	30%
of which Saturates	7.8 g	39%	8.4 g	42%
Carbohydrate	54 g	21%	58.3 g	22%
of which Sugars	36.7 g	41%	39.6 g	44%
Fibre	0.3 g		0.3 g	
Protein	3.8 g	8%	4.1 g	8%
Salt	0.72 g	12%	0.8 g	13%

Serving Size	108 g
Serving Size Description	One slice of cake
Number of Servings	14 Servings

Source of Nutritional Information Calculation from known/accepted datasets

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING & STORAGE INFORMATION

Directions For Use

Remove wrapping before defrosting. Defrost at room temperature for 4 hours. Serve at room temperature. Refresh with caster sugar after defrosting. Once defrosted store in a cool dry place. Do not refreeze once defrosted. Consume within 3 days.

Storage Instructions

Keep Frozen. store at -18 degrees Celsius.

Shelf Life from Time of Production	365 Days	Exempt From Shelf Life Labelling	No
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ORIGIN	Other Accreditation																																									
	BRC Issue 7 Grade AA - Global standard for food safety																																									
	Product Country of Origin/Place of		United Kingdom																																							
PRODUCT CHARACTERISTICS	Provenance																																									
	Additional Origin Details																																									
	N/A																																									
	Standards Testing																																									
	Do you undertake trend analysis of microbiological results?		No	Is shelf life testing undertaken?		Yes																																				
	Microbiological Standards																																									
	<table border="1"> <thead> <tr> <th>Organism</th> <th>Description</th> <th>Frequency</th> <th>Target</th> <th>Maximum</th> <th>Sample (g or ml)</th> </tr> </thead> <tbody> <tr> <td>Enterobacteriaceae (cfu/g or ml)</td> <td></td> <td>Annually</td> <td><100</td> <td>10000</td> <td>1</td> </tr> <tr> <td>Staphylococcus Aureus (cfu/g or ml)</td> <td></td> <td>Annually</td> <td><20</td> <td>10000</td> <td>1</td> </tr> <tr> <td>Salmonella (cfu/g or ml)</td> <td></td> <td>Annually</td> <td><0</td> <td>0</td> <td>25</td> </tr> <tr> <td>Yeast (cfu/g or ml)</td> <td></td> <td>Annually</td> <td><100</td> <td>10000</td> <td>1</td> </tr> <tr> <td>Moulds (cfu/g or ml)</td> <td></td> <td>Annually</td> <td><100</td> <td>10000</td> <td>1</td> </tr> </tbody> </table>						Organism	Description	Frequency	Target	Maximum	Sample (g or ml)	Enterobacteriaceae (cfu/g or ml)		Annually	<100	10000	1	Staphylococcus Aureus (cfu/g or ml)		Annually	<20	10000	1	Salmonella (cfu/g or ml)		Annually	<0	0	25	Yeast (cfu/g or ml)		Annually	<100	10000	1	Moulds (cfu/g or ml)		Annually	<100	10000	1
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Moulds (cfu/g or ml)		Annually	<100	10000	1																																					
Case Configuration			Inner Pack Configuration																																							
Total Quantity of Inner Components in Outer Case		1 Units																																								
Is the Outer Case Splittable?		No																																								
PRODUCT WEIGHTS	Inner Component																																									
	Variable Weight Consumer Item		No																																							
	Inner Component Weight		1400 g																																							
	Outer Case																																									
	Outer Case Gross Weight		1.57 kg																																							
	Outer Case Net Weight		1.4 kg																																							
PRODUCT DIMENSIONS	Inner Component																																									
	Inner Component Depth		236 mm																																							
	Inner Component Width		236 mm																																							
	Inner Component Height		70 mm																																							
	Outer Case																																									
	Outer Case Depth		236 mm																																							
	Outer Case Width		236 mm																																							
	Outer Case Height		94 mm																																							
	PALLET INFORMATION	Quantity of Cases Per Pallet Layer		16 Cases		Pallet Height	0 MTR																																			
Quantity of Layers Per Pallet		10 Layers																																								
Quantity of Cases Per Pallet		160 Cases																																								

PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Film	Plastic	3 g	- %			
Film	Paper/Cardboard	50 g	- %			

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	119 g	- %			

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	200 g	- %			
Other	Paper/Cardboard	300 g	- %			
Other	Wood	25000 g	- %			

OTHER INFORMATION

Manufacturer Comments

N/A

CONTACT INFORMATION

Address

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The Bakery
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Maidenhead
Berkshire
SL6 7TU
United Kingdom

Technical Contact

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Complaints Contact

Technical Team
Maidenhead.Technical@mdesserts.com

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