

LUUK PRODUCT SPECIFICATION			
Product Code	6002	Product Name	5" Fruited Tea Cake
Date	19.06.2020	Version No.	9.0
Changes Since last version		Spec review	

Manufacturer Information			
Manufacturer Name	Lantmannen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
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Product Information			
Product Description	A fully baked, fully sliced round large fruited tea cake, including sultanas and currants. Tea Cakes are supplied frozen.		
Country of Origin	UK		
Preparation instructions	To Thaw: Remove the packs required from the box and lie flat. Allow to thaw at room temperature for approximately 1 hour. The cut surface may be toasted until golden brown.		
Storage instructions	Can be stored until the best before date if stored at -18°C or below. Once defrosted, store in a cool dry place in a sealed bag and use within 4 days. Do not store defrosted products at chilled temperatures as this will accelerate staling. DO NOT REFREEZE ONCE DEFROSTED.		
Shelf life from manufacture	12 months	Shelf life once defrosted	4 days
Shelf life minimum at delivery	3 months	Storage Temperature	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)		51.76	UK
	<i>Wheat Flour</i>	<i>99.638%</i>	UK, Canada
	<i>Calcium Carbonate E170</i>	<i>0.34%</i>	UK
	<i>Iron</i>	<i>Trace</i>	Sweden, USA
	<i>Niacin</i>	<i>Trace</i>	China, India, USA
	<i>Thiamine</i>	<i>Trace</i>	China
Water		19.20	UK
Sultanas		8.44	Turkey
Currants		8.44	Greece
Sugar		3.38	UK
Yeast		4.65	Belgium, UK
All vegetable shortening		2.03	UK

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
	<i>Palm oil</i>	1.52	Malaysia, Indonesia, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador, Papua New Guinea.
	<i>Rapeseed oil</i>	0.51	UK, France, Germany, Netherlands.
Improver		1.04	UK
	<i>WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</i>	0.47	UK
	<i>Carrier (Calcium Sulphate E516)</i>	0.21 <i>(Not declared in final ingredients list)</i>	UK
	<i>Emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e)</i>	0.16	Ukraine, Australia, Denmark, UK, Netherlands, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria.
	<i>Emulsifier (mono- and diglycerides of fatty acids E471)</i>	0.13	Malaysia, Indonesia, Papua New Guinea
	<i>Preservative (calcium propionate E282)</i>	0.03	USA
	<i>Rapeseed Oil</i>	0.01	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Republic of Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, Ukraine, Russia, Australia, Kazakhstan
	<i>Processing aid (calcium carbonate E170)</i>	0.02 <i>(Not declared in final ingredients list)</i>	France, Spain
	<i>Flour Treatment Agent (Ascorbic Acid E300)</i>	0.009	China

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
	<i>Processing Aid (Enzymes)</i>	0.001 <i>(Not declared in final ingredients list)</i>	France, Denmark, Finland, Netherlands, Liechtenstein
Salt		0.90	UK
Bun spice		0.16	UK
	<i>Flavouring</i>	0.11	UK
	<i>Sunflower Oil</i>	0.05 <i>(Not declared in final ingredients list)</i>	France, Netherlands, UK, Argentina, Belgium, Russia, Ukraine

Ingredient Declaration	
Ingredient declaration	WHEAT Flour (with Calcium, Iron, Niacin and Thiamin), Water, Sultanas (8%), Currants (8%), Yeast, Sugar, Vegetable Oils (Palm and Rapeseed), Salt, Emulsifiers (E472e, E471), Flavourings, Preservative (E282), Flour Treatment Agent (E300).
Allergen Statement	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contain sesame seeds.

Product Suitability	
Criteria	Contains (Y/N)
Contains Artificial Colours	N
Contains Natural Flavourings	Y
Contains Artificial Flavours	N
Contains Flavour Enhancers	N
Contains Artificial Preservatives	Y, E282
Contains Artificial Sweeteners	N
Contains Palm Oil (<i>If yes, describe status e.g. SG, MB</i>)	Y, Segregated (SG)
Suitable for Vegetarians	Y
Suitable for Vegans	Y
Suitable for Lactose Intolerants	Y
Suitable for Coeliac	N, Contains wheat flour
Suitable for Kosher Diet	N
Suitable for Halal Diet	Y, Halal Certified
Organically Produced	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Fish or Fish Products	N	N	N	N
Crustaceans	N	N	N	N
Shellfish	N	N	N	N
Molluscs	N	N	N	N
Milk or Milk Products	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Tree Nuts or Nut Trace	N	N	N	N
<i>Almonds</i>	N	N	N	N
<i>Brazil Nut</i>	N	N	N	N
<i>Cashew Nut</i>	N	N	N	N
<i>Hazelnut</i>	N	N	N	N
<i>Macadamia</i>	N	N	N	N
<i>Pecan Nut</i>	N	N	N	N
<i>Pistachio</i>	N	N	N	N
<i>Walnut</i>	N	N	N	N
Peanuts or Peanut Trace	N	N	N	N
Sesame Seeds or Sesame Seed Products	N	Y	Y	Yes, may contain sesame seeds.
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Lupin or Lupin Products	N	N	N	N
Garlic / Onion Products	N	N	N	N
Cereals that contain Gluten	Y	Y	Y	Contains Wheat flour.
<i>Wheat</i>	Y	Y	Y	Contains Wheat flour.
<i>Spelt</i>	N	N	N	N
<i>Kamut</i>	N	N	N	N
<i>Rye</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	Y	Y	No, used on line and site, controlled cross-contamination risk through production planning, cleaning schedules.
Soya	N	N	N	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Sulphur Dioxide (>10mg/kg)	N	N	N	N
Sulphites	N	N	N	N
Alcohol or Alcohol based products	N	N	N	N
Maize or Maize derivatives	Y	Y	Y	Contains E300 which is derived from maize.
Added Trans Fats	N	N	N	N
GM Material	N	N	N	N
MSG	N	N	N	N
Irradiated Food	N	N	N	N

Product Quality Attributes		
Attributes – as sold	Target	Tolerance
Weight (g)	93.5	87-100
Diameter (mm)	120	116-124
Height (mm)	42	37-47
Slice Height (mm)	17	15-19
Organoleptic Standards – As sold	Target	Reject
Appearance (External)	A consistently shaped product with even distribution of fruit over crown. Some wrinkling may be present on the top surface (refer to photo standards). The crown is an even brown colour Lighter brown baked colour on the sides of the product and the base is brown where it comes into contact with the baking tray. Some flour may be present on the base of the bun but not excessive.	Badly misshapen product/Excessive flour on top or base of product, over or under baked.
Appearance (Internal)	Sliced horizontally all the way through the bun with no evidence of blade dragging.	Un sliced or not sliced all the way through. Severe blade dragging or doming of slice.
Flavour	Sweet spicy bun with fruity pieces	Excessive spice burning mouth feel or taints.
Aroma	Sweet and fruity with a sweet spicy note	Any off aromas or taints strong spice
Texture	Soft until toasted, with an open crumb and juicy fruit pieces	Stale dry crumb or crust.

Packaging Information			
Pack size	8 cakes per bag	Case Size	6 bags x 8 cakes = 48 cakes per case
Nett Weight (KG)	4.488	Gross Weight (KG)	4.763

Packaging Information						
Food Contact Packaging						
Bag Dimensions (mm)	(L)395 x (W)301		Material / Colour	LLDPE/Clear		
Weight of Bag (g)	5.86		Plain or Printed?	Printed		
Closure type	Heat sealed		Barcode	5037173100171		
Batch Code / Date Mark format	BEST BEFORE DDMMYY L14100 09.15 EB1B1 L14 = Year, 100 = day of year, 09.15 = Time, EB1 = Site code, B1 = line code.					
Outer Case						
External Case Dimensions (mm)	(L)480 x (W)248 x (H)241		Material / Colour	Board/Brown		
Weight of Case (g)	237.3		Barcode	05037173100614		
Batch Code / Date Mark format	Best Before End: DDMMYY L14100 09.15 EB1B1 L14 = Year, 100 = day of year, 09.15 = Time, EB1 = Site code, B1 = line code.					
Pallet Configuration						
Chep	Boxes per layer	10	Layers per pallet	6	Boxes per Pallet	60
White	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A
Euro	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A
Pallet Height (m)	1.606					

Nutritional Information			
Method of calculation	Analytical	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Product (93.5g)
Energy (kJ)		1118	1045
Energy (kcal)		264	247
Total Fat (g)		3.0	2.8
saturates (g)		1.0	0.9
mono-unsaturates (g)		1.1	1.0
poly-unsaturates (g)		0.7	0.7
Carbohydrate (g)		49.4	46.2
total sugars (g)		16.1	15.1
Protein (g)		7.8	7.3
Fibre (g)		4.3	4.0

Nutritional Information		
Sodium (mg)	316	296
Salt (g)	0.79	0.74
DoH 2017 Salt Target Category	2.3 Morning goods-yeast raised	
Achieving 2017 Salt Targets (Y/N)	Y	

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Aerobic Plate Count	<1000 per g	>1000 per g	Every 6 months
Enterobacteriaceae	<100 per g	>100 per g	Every 6 months
E coli	<10 per g	>10 per g	Every 6 months
Staphylococcus aureus	<50 per g	>50 per g	Every 6 months
Bacillus species	<100 per g	>100 per g	Every 6 months
Yeasts & Moulds	<1000 per g	>1000 per g	Every 6 months
Salmonella	Not Detected/25g	Detected/25g	Every 6 months
Laboratory Accreditation	UKAS		

Specification Authorisation	
Created by (Print Name):	Inesa Jegoroviene
Position:	Specifications Technologist
Authorised by (Print Name):	Daniel Pedley
Position:	Technical Account Manager
Date:	19.06.2020