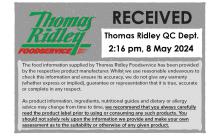
Changed May 07, 2024 14:05 **Reviewed** May 07, 2024 14:05

Erudus ID c346cd10559644c587fabb6324629868

Version 3.0







Gluten Free Carrot Cake Bars (18 x 65g)

Gluten Free Carrot Cake Bars 18x65g

PRODUCT DESCRIPTION

A moist gluten free carrot cake topped with a smooth cream cheese frosting and a sprinkling of chopped walnuts.

Brand	The Handmade Cake Co.
Manufacturer Product Code	079245
Product Type	Food
Product Category	Cakes and Tarts
Storage Type	Frozen
Erudus ID	c346cd10559644c587fabb6324629868
Specification Type	Bakery Products
Inner Component GTIN	5060044079559
Outer Case GTIN	5060044079245











INGREDIENTS

Ingredient Declaration

Sugar, Gluten Free Flour (Rice, Tapioca, Potato), Pasteurised Free Range **EGG**, Carrots (9%), Rapeseed Oil, Butter (**MILK**), **WALNUTS** (3.9%), Sultanas (2.7%), Humectant (Vegetable Glycerine), Cornflour, Full Fat Soft Cheese (1.6%) [Full Fat Soft Cheese (MILK), Thickener (Guar Gum)], Raising Agents (E450, E501, Bicarbonate of Soda), Desiccated Coconut (1.1%) (contains Preservative (**SODIUM METABISULPHITE**)), Skimmed **MILK** Powder, Tapioca Starch, Ground Mixed Spice (0.3%), Ground Cinnamon (0.2%), Orange Extract, Stabiliser (Xanthan Gum).

ALLERGENS

Product Contains:	
Celery/Celeriac	No
Cereals Containing Gluten	No
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	No
Crustacea	No
Eggs	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
Mustard	No
Nuts (Tree)	Yes
Almond nuts	May Contain
Brazil nuts	May Contain
Cashew nuts	May Contain
Hazelnuts	May Contain
Macadamia (Queensland) nuts	May Contain
Pecan nuts	May Contain
Pistachio nuts	May Contain
Walnuts	Yes
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	Yes
Risk Source:	
Additional Allergen Information	
Allergy Advice: For allergens, see ingredients in BOLD.	
SUPPLEMENTARY INGREDIENT INFORMATION	
Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No
ADDITIVES	
Product Contains:	
Artificial Antioxidants	No
Artificial Colours	No
Artificial Flavour Enhancers	No
Artificial Flavourings	No
Artificial Preservatives	Yes
Artificial Sweeteners	No

DIET SUITABILITY

Vegan DietNoVegetarian DietSuitable forHalal DietNoKosher DietNo

NUTRITIONAL INFORMATION

Energy Fat Saturates Salt Sugars 1745 kJ 20.3 g 5.1 g 37.6 g 0.49 g 417 kcal HIGH HIGH HIGH MED 21% 8%

of your reference intake.

Typical values per 100g/ml : Energy 417kcal / 1745kJ

Nutrient	per 100g	RI per 100g	per 65g serving	RI per 65g serving
Energy (kJ)	1745 kJ	21%	1134.3 kJ	14%
Energy (kcal)	417 kcal	21%	271.1 kcal	14%
Fat	20.3 g	29%	13.2 g	19%
of which Saturates	5.1 g	26%	3.3 g	17%
Carbohydrate	54.8 g	21%	35.6 g	14%
of which Sugars	37.6 g	42%	24.4 g	27%
Fibre	1.5 g		1 g	
Protein	4 g	8%	2.6 g	5%
Salt	0.49 g	8%	0.3 g	5%
Serving Size			65 g	
Serving Size Description	One portion of cake			

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING & STORAGE INFORMATION

Directions For Use

Defrost the whole case at room temperature for four hours. OR defrost individual bars at room temperature for two hours. Once defrosted, bars must be sold and consumed with in 10 days. The 10 day Best Before Date MUST be applied by the retailer/caterer. Do not refreeze once defrosted.

Storage Instructions

Keep frozen, store at -18°C or lower Once defrosted, store in a cool, dry place away from sources of heat and direct sunlight.

Shelf Life from Time of Production	240 Days
Exempt From Shelf Life Labelling	No

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES

BRCGS Certified Roundtable of Sustainable Palm Oil (RSPO)

ORIGIN

Product Country of Origin/Place of United Kingdom

Provenance

PRODUCT CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results?

Is shelf life testing undertaken? Yes

Microbiological Standards

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	100	1
Salmonella (cfu/g or ml)	Detected/Not detected per 25g	Annually	=0	0	25

Yes

Physical Standards

Test		Description		Freque	ency	Target	Range	Samp	le (g or ml)
Dimensions Height (n	nm)	3 per batch - limited b	y card size	Every l	Batch	>25	25 to 30	65	
Weight (g)		Using checkweigher		Every l	Batch	=65	56 to 75	65	
ONFIGURATION ase Configuration									
Total Quantity of Inner Components in Outer Case					18 Un	its			
s the Outer Case Spli						No			
nner Pack Configura	tion								
RODUCT WEIGH nner Component	TS								
ariable Weight Cons	umer Item					No			
nner Component We	eight					65 g			
mark						Yes			
Outer Case									
Outer Case Gross We	ight					1.31 k	g		
Outer Case Net Weigl						1.17 k	_		
RODUCT DIMEN	SIONS								
nner Component De	pth					110 m	m		
nner Component Wi						37 mn	n		
nner Component He	ight					25 mn	n		
Outer Case									
Outer Case Depth						259 m	m		
Outer Case Width						131 m			
Outer Case Height						101 m	m		
ALLET INFORMA									
Quantity of Cases Per	-					24 Cas			
Quantity of Layers Pe						12 Lay			
Quantity of Cases Per	Pallet					288 Ca			
Pallet Height						1.36 N			
Pallet Gross Weight PACKAGING	densin s					401.7	кg		
nner Component Pac Type	Materials		Weight	Recycled Plastic %		Recyclable	Returna	able	Composite
Film	Plastic		2 g	- %					-
Film	Paper/Cardbo	ard	2 g	- %					
	ruper/carubo	u. u	- 6	70					
Outer Case Packagin	g								
Гуре	Materials		Weight	Recycled Plastic %		Recyclable	Return	able	Composite
Case	Plastic		2 g	- %					
Case	Paper/Cardbo	ard	64 g	- %					
ransport Packaging									_
Туре	Materials		Weight	Recycled Plastic %		Recyclable	Returna	ahla	Composite

- %

- %

- %

1.04 g

1.04 g

86.8 g

Plastic

Wood

Paper/Cardboard

Other Other

Other

Manufacturer Comments

Transit packaging weights are per case based on a full pallet load.

CONTACT INFORMATION

Address

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The Bakery

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Maidenhead

Berkshire

SL6 7TU

United Kingdom

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Technical Contact

Technical Team

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Complaints Contact

Technical Team

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