



**ACCEPTANCE/ APPROVAL OF PRODUCT SPECIFICATION(S)**

**Prepared & Approved by Aulds Delicious Desserts**

1 Brownsfield Avenue, Inchinnan PA4 9RZ

Name: Fiona Wright

Position: Operations Manager

Authorised Signature: *Fiona Wright*

Date: 13<sup>th</sup> September 2021

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Please complete and return this form as your company's formal acceptance/ approval of the following product(s) specification(s):

Note: If form is not returned within 14 days of date above Aulds Delicious Desserts will assume your approval/ acceptance of the Product Specifications detailed below.

Accepted & Approved by Customer (please complete section below)

Company:

Name:

Position:

Authorised Signature:

Date:

Email:

Tel:

Fax:



## PRODUCT SPECIFICATION

|                           |  |  |
|---------------------------|--|--|
| <b>Supplier:</b>          | Aulds Delicious Desserts                                     | <b>Tel no:</b> (0141) 812 1126           |
| <b>Technical contact:</b> | Louise Galbraith   | <b>Fax no:</b> (0141) 812 1127           |
| <b>Position:</b>          | Food Technologist  | <b>E Mail:</b> louiseg@aulds.co.uk       |
| <b>Address:</b>           | 1 Brownsfield Avenue<br>Inchinnan<br>Renfrewshire<br>PA4 9RZ | <b>Accreditations Held:</b> BRC AA Grade |

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|                                |                                       |
|--------------------------------|---------------------------------------|
| <b>Product Name:</b>           | Baked Salted Chocolate Torte x 14 PTN |
| <b>Suppliers Product Code:</b> | PO197                                 |

**Product Description:** A rich baked chocolate torte with a finish of Cocoa Powder.

|                            |                  |                                      |               |
|----------------------------|------------------|--------------------------------------|---------------|
| <b>Total Shelf Life :</b>  | 18 Months Frozen | <b>Case weight [incl Packaging]:</b> | <b>1.37Kg</b> |
| <b>Storage Conditions:</b> | <-18°C           | <b>Min Product Weight:</b>           | <b>967g</b>   |
|                            |                  | <b>Products per Case:</b>            | <b>14</b>     |

|   |                            |            |
|---|----------------------------|------------|
| <b>Packaging Description:</b>                   | <b>Cases per Layer :</b>   | <b>16</b>  |
| Product placed on cardboard board with a collar | <b>Layers per pallet :</b> | <b>18</b>  |
| Blue tint food quality bag                      | <b>Cases per pallet :</b>  | <b>288</b> |
| Blue tint food quality bag                      |                            |            |
| Outer case labelled and sealed                  |                            |            |

### Ingredient List:

Brown Sugar, Whole **Egg**, Chocolate (12%)[Sugar, Cocoa Mass, Cooa Butter, Emulsifier (**Soya Lecithin**), Flavouring], **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Rapeseed Oil, Butter (**Milk**), Water, Reduced Fat Cocoa Powder, Glycerine, Flavouring, Caramelised Sugar Syrup, Salt.

### Nutrition Information:

| Nutrient           | Per 100g        |
|--------------------|-----------------|
| Energy             | 1765kJ/ 423kcal |
| Fat                | 25.4g           |
| Of which Saturates | 9.9g            |
| Carbohydrate       | 44.0g           |
| Of which Sugars    | 32.2g           |
| Dietary Fibre      | 3.0g            |
| Protein            | 4.8g            |
| Salt               | 0.6g            |

### Dietary Information- Product Free From

|   |           |                       |
|---|-----------|-----------------------|
| <b>Nuts &amp; Nut Derivatives</b><br>(Incl. Peanuts & peanut Derivatives) | <b>NO</b> | *See statement below  |
| <b>Milk &amp; Milk Derivatives</b>  | <b>NO</b> | Butter (Milk)         |
| Egg & Products thereof  | <b>NO</b> | Whole Pastuerised Egg |



|                                      |            |               |
|--------------------------------------|------------|---------------|
| <b>Wheat &amp; Wheat Derivatives</b> | <b>NO</b>  | Wheatflour    |
| <b>Gluten</b>                        | <b>NO</b>  | Wheatflour    |
| <b>Soya &amp; Soya Derivatives</b>   | <b>NO</b>  | Soya Lecithin |
| Maize & Maize Derivatives            | YES        |               |
| Fish & Fish Derivatives              | YES        |               |
| Lupin                                | YES        |               |
| Molluscs                             | YES        |               |
| <b>Sulphites</b>                     | <b>YES</b> |               |
| Celery & Celeriac                    | YES        |               |
| Mustard                              | YES        |               |
| Genetically Modified Organisms       | YES        |               |
| <b>Additives</b>                     | <b>NO</b>  |               |
| <b>Azo &amp; Coal Tar Dyes</b>       | <b>YES</b> |               |
| <b>Suitable for:</b>                 |            |               |
| <b>Vegetarians</b>                   | <b>YES</b> |               |
| Vegans                               | NO         |               |
| Nut Allergy Sufferers                | NO         |               |
| Gluten Free Diets                    | NO         |               |

- **Allergy Advice:** Allergens in the ingredients list as shown in **Bold**. May contain traces of Nuts and Peanuts

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**Process Outline:**

- Raw materials deboxed, sieved (if required), weighed/dispensed then mixed into components.
  - Depositing / Dispensing.
  - Mix and deposit torte into tins.
  - Bake as per oven program
  - Allow to cool.
  - Decorate top surface with a dusting of cocoa powder
  - Product frozen [- 15°C or < ].
  - Product portioned into portions
  - Metal Detect - CCP
  - Product packed into coded labelled outer case.
  - Palletised and Transferred to the freezer.
  - Stored in freezer at -18°C or < until despatch.
- 

**Metal Detection Sensitivity:**

|                  |                 |
|------------------|-----------------|
| Ferrous:         | 3.0 mm / hourly |
| Non Ferrous:     | 3.0 mm / hourly |
| Stainless Steel: | 5.0mm / hourly  |

**Microbiological Standards:**

|                      | <u>Target</u>    | <u>Reject</u>    |
|----------------------|------------------|------------------|
| T.V.C (per g)        | <10 <sup>5</sup> | >10 <sup>5</sup> |
| Coliforms (per g)    | <100             | >500             |
| E Coli (per g)       | <10              | >10              |
| Staph Aureus (per g) | <20              | >20              |
| Salmonella per 25g   | absent           | present          |
| Listeria per 25g     | absent           | present          |

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**Preparation/Usage Instructions:**

Remove all packaging and allow to thaw in a refrigerator for 4-5 hours. Once defrosted store chilled and consume within 2 days.

**DO NOT REFREEZE. KEEP FROZEN AT -18°C UNTIL REQUIRED.**

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**Batch/Lot Marking Details:**

|   |   |   |
|---|---|---|
| 1 | - | Year [2017]   |
| 2 | - | Day of packing [63 <sup>rd</sup> Day = 4 <sup>th</sup> March] |
| 3 | - | Manufacturing site [Inchinnan]                                |
| 4 | - | Best before end - month/year                                  |

5 1 2 3 4

eg L 7 0 6 3 I

Best before End Sept 18



5 - Batch/Lot

Position : on side of case

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Specification Completed By: *Louise Galbraith*

Date: 13<sup>th</sup> September 2021

**Records of Amends Made:**

1. First Completion of Spec – New Product
2. Product name changed to reflect packaging – LG 23/12/2021

**Specification Review Due: 23/12/2024**