



Specification Document Control		
PRODUCT NAME:	Chocolate Sponge	
PRODUCT CODE:	SPO-LGE-CHOC-S	

Issue Date	Revision No.	Issued By	Amendments Made
11/10/2021	2	E Harris	Update Address
11/04/2022	3	E Harris	Updated with pre-cut portions
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SUPPLIER INFORMATION			
SUPPLIER:	POINT OF MANUFACTURE:		
Sponge	Sponge		
ADDRESS:	ADDRESS:		
Sponge Cakes Ltd,	Sponge Cakes Ltd,		
Sponge Rise,	Sponge Rise,		
Hempstead Road,	Hempstead Road,		
Holt,	Holt,		
Norfolk,	Norfolk,		
NR25 6DG	NR25 6DG		
TEL No: 01263711033	TEL No:01263711033		
FAX No: 01263715655	FAX No: 01263715655		
Technical Department	E Harris		

INGREDIENT INFORMATION				
PRODUCT TITLE:	Chocolate Sponge			
DESCRIPTION OF PRODUCT:	Chocolate flavoured sponge filled with chocolate butter			
	cream			
PRODUCT SHELF LIFE:	P+ 10 days			
INGREDIENT DECLARATION:	Sugar, margarine (palm oil, rapeseed oil, salt, emulsifier E475, flavouring, sunflower oil, colours (curcumin, annatto), eggs, self raising flour (wheat flour, raising agents (sodium bicarbonate, mono calcium phosphate), calcium carbonate, iron, niacin, thiamin), butter (milk), dark chocolate (cocoa mass, sugar, cocoa butter, milk powder, emulsifier (soya lecithin), vanilla flavour), white chocolate (sugar, cocoa butter, whole milk powder, soya lecithin, vanilla flavouring), cocoa powder, milk chocolate (sugar, cocoa butter, whole milk powder, emulsifier (soya lecithin), vanilla flavouring)			



NUTRITIONAL INFORMATION: Per 100g Source:	Energy kJ 1856(444 kcal), Fat 28.5g (of which Saturates 7.8g), Carbohydrates 49.1g (of which Sugars 37.7g), Protein 3.7g, Salt 0.36g			
Values quoted should be used for guidance purposes only.				
Allergens and special dietary requirements	Wheat, Gluten, Eggs, Milk, Soya. May contain traces of nuts.			
DATE CODING INFORMATION:	Use by Julian Date Coding			
INSTRUCTIONS FOR USE:	Once opened, store in an air tight container at room temperature out of sunlight.			
STORAGE CONDITIONS / TEMPERATURE PARAMETERS:	Ambient, room temperature			
	CIPE INFORMATION			
Ingredient	Country Of Origin			
Marvello	Belgium/UK			
Caster Sugar	UK/Mozambique			
Free Range Eggs	UK			
Self Raising Flour	UK			
Cocoa Powder	EU			
Butter	UK			
Icing Sugar	UK/Mozambique			
	USA/Germany			
Dark Chocolate	Belgium			
White Chocolate	Belgium			
Milk Chocolate Shavings	Belgium			

FII	NISHED PACK INFORMATION
Pre-cut Portions	1x14
Finished Product Weight	1.908 Kg
Tolerance	+/- 10%
Lower Limit	1.718 Kg

PRIMARY CONTACT PACKAGING					
Item	Material	Weight	Dimensions		
Two Sided Poly Cake Board	OPP Film Laminated Board	39g	22.5cm		
Ref:225MM RD					
One Sided Poly Collars	OPP Film Laminated	26g	100x800cm		
Ref: 100x800	Board				



Film 800/400 20MC	20 Micron Film	N/A	Approximately 30cm			
Plain						
SECONDARYPACKAGING						
Item	Material	Weight	Dimensions			
Cardboard Outer Box	Cardboard	139g	250x250x100cm			
Courier Outer Box	Cardboard	1.211g	572x572x215cm			

	MICROBIOLOGICAL CRITERIA (See ILS Reports)
	ORGANOLEPTIC & PHYSICAL PROPERTIES
FLAVOUR	Chocolate flavour, through both sponge and butter cream, white chocolate butter cream topping and milk chocolate shavings.
TEXTURE	Light airy sponge, smooth butter cream.
APPEARANCE	Soft brown appearance, even distribution of crumb throughout Sponge. Smooth brown butter cream. White chocolate butter cream on top with milk chocolate shavings to cover.
ODOUR	Rich chocolate aroma

FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product Are:		te As icable	Comments
Free from Milk or Milk Derivatives		NO	
Free from Lactose		NO	
Free from Egg and Egg Derivatives		NO	
Free from Animal Products		NO	
Free form Gelatine	YES		
Free from Rennet	YES		
Free from Beef & Beef Bi-products – Country of origin required.	YES		
Free from Offal	YES		
Free from Bovine Collagen & Protein Extracts	YES		
Free from Beef Fat & Suet	YES		
Free from Beef Stock and Extracts	YES		
Free from MRM (Mechanically Recovered Meat)	YES		
Free from Pork & Pork Products- Country of origin required.	YES		
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES		
Free from BHA / BHT	YES		
Free form Azo Colours and Coal Tar Dyes	YES		
Free from Wheat & Wheat Derivatives		NO	
Free from Barley	YES		
Free from Oats spelt	YES		
Free from Rye	YES		
Free from Karmut	YES		
Free from Lupin	YES		
Free from Hybrid Strains	YES		
Free from Gluten		NO	



Free from Glutamates e.g. MSG	YES		
Free from Benzoates	YES		
Free from Sulphites	YES		Used onsite
Free from Nuts, Nut Oils & Nut Derivatives	YES		
Free from Sesame Seeds and Derivatives	YES		
Free from Soya and Soya Derivatives		NO	
Free from Maize	YES		
Free from Maize Derivatives	YES		
Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from Fruit & Fruit Derivatives	YES		
Free from Vegetable & Vegetable Derivatives		NO	
Free from Yeast & Yeast Derivatives	YES		
Free from Garlic	YES		
Free from Honey	YES		
Free from Shellac	YES		
Free from Aspartame	YES		
Free from Celery / Celeriac	YES		
Free from Mustard	YES		
Free from Latex	YES		
Free from Artificial Colours	YES		
Free from Artificial Flavours	YES		
Free from Added Salt	YES		
Free from Added Sugar		NO	
Free from Additives		NO	
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		
Suitable for Vegetarians	YES		
Suitable for Ova Lacto Vegetarians	YES		
Suitable for Vegans		NO	
Suitable for Coeliacs		NO	
Suitable for Lactose Intolerance		NO	
Suitable for Nut Allergy Suffers	YES		Used onsite

GENETICALLY MODIFIED ORGANISM INFORMATION

Does the product or any of its ingredients contain any genetically modified material whether viable or not?		NO
Is the material or any of the processing aids produced from genetically modified material, whether viable or not?		NO
Has the material or any of the processing aids been significantly changed as a result of genetic modification?		NO
Have genetically modified organisms been used as processing aids or additives or to produce processing aids or additives used in connection with the production of the food or any of its ingredients?		NO
Does the product or any of its ingredients contain Soya or maize?	Yes	
If the product or any of its ingredients does contain Soya or maize is it from a GMO free source?	yes	
Does the product or any of the product ingredients contain, or is it produced using any potential derivatives of Soya or maize e.g. Soya bean oil, lecithin, glucose, maltodextrin, ascorbic acid, citric acid etc?	Yes	



If the product or any of its ingredients is produced using any of the above is it from a GMO free source?	Yes	
Can you trace back to the source to confirm Genetically Modified Maize?		N/A
Can you trace back to the source to confirm Non-Genetically Modified Maize?		N/A
Can you trace back to the source to confirm Non-Genetically Modified Soya?		N/A
Can you trace back to the source to confirm Genetically Modified Soya?		N/A

LEGAL DECLARATION / WARRANTY

Under the agreement no changes may be made to this ingredient specification without prior notification and agreement with Sponge Cakes Ltd.

This product, packaging and production factory comply with current U.K Salsa regulations and food laws.

The packaging materials comply with all current U.K regulations/legislation relating to materials and articles in contact with food.

SPECIFICATION AND WARRANTY AGREED

FOR SUPPLIER	
	NAME
	SIGNATURE
	POSITION
DATE	
SPONGE CAKES LTD.	
	TECHNICAL DEPARTMENT
	DATE
	SPECIFICATIONS TECHNOLOGIST
	DATE