



Specification Document Control	
PRODUCT NAME:	Red Velvet
PRODUCT CODE:	SPO-LGE-RV-S

Issue Date	Revision No.	Issued By	Amendments Made
11/10/2021	2	E Harris	New Address
11/04/2022	3	E Harris	Updated with pre-cut portions

SUPPLIER INFORMATION	
SUPPLIER: Sponge	POINT OF MANUFACTURE: Sponge
ADDRESS: Sponge Cakes Ltd, Sponge Rise, Hempstead Road, Holt, Norfolk, NR25 6DG	ADDRESS: Sponge Cakes Ltd, Sponge Rise, Hempstead Road, Holt, Norfolk, NR25 6DG
TEL No: 01263711033	TEL No:01263711033
FAX No: 01263715655	FAX No: 01263715655
Technical Department	E Harris

INGREDIENT INFORMATION	
PRODUCT TITLE:	Red Velvet
DESCRIPTION OF PRODUCT:	Rich red sponge containing cocoa powder, beetroot powder and natural yoghurt with vanilla butter through the middle & top
PRODUCT SHELF LIFE:	P+ 7 days
INGREDIENT DECLARATION:	sugar, eggs , margarine (palm oil, rapeseed oil, salt, emulsifier E475, flavouring, sunflower oil, colours (curcumin, annatto), self raising flour (wheat flour , raising agents (sodium bicarbonate, mono calcium phosphate), calcium carbonate, iron, niacin, thiamin), butter (milk), cocoa powder, beetroot powder, natural yoghurt (milk), red colouring (E422 glycerol, E1520 Propylene glycol, E551, silicone dioxide, food colour E124, E129, natural vanilla flavour.



NUTRITIONAL INFORMATION: Source: A La Calc Per 100g Values quoted should be used for guidance purposes only.	Energy 1876.2kJ (448.7kcal), Fat 27.1g (of which saturates 6.7g), Carbohydrates 47.9g (of which sugars 35.9g), Protein 3.8g, Salt 0.40g
Allergens and special dietary requirements	Wheat, Gluten, Eggs, Milk. 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
RECIPE INFORMATION	
Ingredient	Country Of Origin
Marvello	Belgium/UK
Caster Sugar	UK/Mozambique
Free Range Eggs	UK
Self Raising Flour	UK
Cocoa Powder	EU
Beetroot Powder	UK
Christmas Red Paste	UK
Butter	UK
Icing Sugar	UK/Mozambique USA/Germany
Vanilla Extract	UK

FINISHED PACK INFORMATION	
Pre-cut Portions	1x14
Finished Product Weight	1.950 Kg
Tolerance	+/- 10%
Lower Limit	1.755 Kg

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



Film 800/400 20MC Plain	20 Micron Film	N/A	Approximately 30cm
SECONDARY PACKAGING			
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	Rich cocoa and beetroot flavour through sponge and vanilla flavour through butter icing.
TEXTURE	Rich sponge, smooth butter cream in middle & top
APPEARANCE	Dark red coloured sponge with white butter icing and white butter icing on top.
ODOUR	Cocoa from sponge & vanilla from butter icing

FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product Are:	Delete As Applicable	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		Used Onsite
Free from Sesame Seeds and Derivatives	YES		
Free from Soya and Soya Derivatives	YES		Used Onsite
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		NO	
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		

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?		NO
If the product or any of its ingredients does contain Soya or maize is it from a GMO free source?		NO
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?		NO



If the product or any of its ingredients is produced using any of the above is it from a GMO free source?		NO
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