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| Specification Document Control | |
| PRODUCT NAME: | Gluten Free Chocolate & Caramel |
| PRODUCT CODE: | GFCHOCCARAMEL16 |

| Issue Date | Revision No. | Issued By | Amendments Made |
|------------------------------|--------------|--------------|-------------------------------|
| 1 st October 2021 | | Ernie Harris | |
| 11/04/2022 | 2 | E Harris | Updated with pre-cut portions |
| | | | |
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| SUPPLIER INFORMATION | |
|---|---|
| SUPPLIER: Sponge | POINT OF MANUFACTURE: Sponge |
| ADDRESS: Sponge Cakes Ltd Holt Woodlands Hempstead Road Holt Nr25 6DG | ADDRESS: Sponge Cakes Ltd Holt Woodlands Hempstead Road Holt Nr25 6DG |
| TEL No: 01263711033 | TEL No:01263711033 |
| FAX No: 01263715655 | FAX No: 01263715655 |
| Technical Department | Ernie Harris |

| INGREDIENT INFORMATION | |
|--------------------------------|--|
| PRODUCT TITLE: | Gluten Free Chocolate & Caramel |
| DESCRIPTION OF PRODUCT: | Delicious gluten-free marbled chocolate and caramel sponge layers, sandwiched together with scrumptious caramel and chocolate buttercream and topped with a chocolate drizzle and a sprinkle of crushed salted butter caramel pieces. |
| 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 (rice, potato, tapioca, maize and buckwheat), raising agents (mono calcium phosphate, sodium bicarbonate), butter (milk), milk , dark chocolate (cocoa mass, sugar, cocoa butter, milk powder, emulsifier (soya lecithin), almonds , cocoa powder, natural caramel flavouring, caramel (glucose syrup, sweetened milk , hydrogenated vegetable fat, salt, flavourings, emulsifier E471), baking powder, salted caramel pieces (glucose syrup, sugar, sweet condensed milk, butter (milk), salt), xanthan gum. |

SPONGE

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| NUTRITIONAL INFORMATION: Source: A LA CALC Values quoted should be used for guidance purposes only. | (Typical values per 100g): Energy kJ 1747 (418 kcal), Fat 24g (of which Saturates 12g), Carbohydrates 46.2g (of which Sugars 33.1g), Protein 4.5g, Salt 0.64g. |
| Allergens and special dietary requirements | Eggs, Milk, Soya, Nuts. |
| DATE CODING INFORMATION: | Use by Julian Date Coding |
| INSTRUCTIONS FOR USE: | 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 |
| Gluten Free Self Raising Flour | UK |
| Free Range Eggs | UK |
| Milk | UK |
| Almonds | USA |
| Cocoa Powder | EU |
| Vanilla Extract | UK |
| Gluten Free Baking Powder | UK |
| Xanthan Gum | UK |
| Dark Soft Brown Sugar | UK |
| Dark Chocolate | Belgium |
| Caramel flavour | UK |
| Butter | UK |
| Icing Sugar | UK/Mozambique USA/Germany |
| Caramel Pieces | France |

FINISHED PACK INFORMATION

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|-------------------------|----------|
| Finished Product Weight | 1.860 Kg |
| Tolerance | +/- 10% |
| Lower Limit | 1.674 Kg |
| Pre-cut Portions | 1x14 |

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 |

SPONGE

| | | | |
|----------------------------------|----------------|-----|--------------------|
| 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 | chocolate and caramel sponge layers sandwiched together with caramel and chocolate buttercream. |
| TEXTURE | Light airy sponge, smooth butter cream. |
| APPEARANCE | chocolate and caramel sponge layers sandwiched together with caramel and chocolate buttercream. Even marbling of chocolate and caramel sponge and even buttercream between layers and topped with a chocolate drizzle and a sprinkle of crushed salted butter caramel pieces |
| ODOUR | Caramel |

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 from 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 from Azo Colours and Coal Tar Dyes | YES | |
| Free from Wheat & Wheat Derivatives | YES | |
| 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 | YES | Used Onsite |



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|---|-----|----|-------------|
| Free from Glutamates e.g. MSG | YES | | |
| Free from Benzoates | YES | | |
| Free from Sulphites | YES | | Used Onsite |
| Free from Nuts, Nut Oils & Nut Derivatives | | NO | |
| Free from Peanuts | YES | | |
| Free from Sesame Seeds and Derivatives | YES | | |
| Free from Soya and Soya Derivatives | | NO | |
| Free from Maize | | NO | |
| Free from Maize Derivatives | | NO | |
| 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 | YES | | |
| Suitable for Lactose Intolerance | | NO | |
| Suitable for Nut Allergy Suffers | | NO | |

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

