



Specification Document Control	
PRODUCT NAME:	Gluten Free Chocolate Wedges
PRODUCT CODE:	SPO-WED-CHOC/GF-C

Issue Date	Revision No.	Issued By	Amendments Made

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:	Gluten Free Chocolate Sponge wedges
DESCRIPTION OF PRODUCT:	A rich & indulgent gluten free chocolate cake, generously filled with a thick layer of chocolate butter cream.
PRODUCT SHELF LIFE:	P+7 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), milk , butter (milk), dark chocolate (cocoa mass, sugar, cocoa butter, milk powder, emulsifier (soya lecithin), vanilla flavour), almonds , cocoa powder, milk chocolate (sugar, cocoa butter, milk powder, emulsifier (soya lecithin), vanilla flavour), white chocolate (sugar, cocoa butter, milk powder, emulsifier (soya lecithin), vanilla flavour), natural vanilla flavour, xanthan gum.



NUTRITIONAL INFORMATION: Source: A La Calc Values quoted should be used for guidance purposes only.	(Typical values per 100g): Energy kJ 1888(453 kcal), Fat 29.4g (of which Saturates 7.6g), Carbohydrates 48.9g (of which Sugars 35.7g), Protein 3. 1g, Salt 0.28g.
Allergens and special dietary requirements	Soya, Eggs, Milk, Nuts
DATE CODING INFORMATION:	Use by Julian Date Coding
INSTRUCTIONS FOR USE:	Once packaging is removed, 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
Gluten Self raising flour	UK
Free Range Eggs	UK
Caster Sugar	UK
Marvello	Uk
Coco	UK
Ground Almonds	USA
Milk	Uk
Gluten Free Baking powder	UK
Xanthan Gum	UK
Butter	UK
Natural vanilla extract	UK
Dark Chocolate	Belgium
Icing sugar	UK
Chocolate Shavings	Belgium

FINISHED PACK INFORMATION

Portions per case	1x12
Finished Product Weight	110g
Tolerance	+/- 10%
Lower limit	99g

PRIMARY CONTACT PACKAGING

Item	Material	Weight	Dimensions
U Card	370 Micron Greaseresist (GR) Creamback FBB (GC2)	3g	10.5 x 8.5cm
Film	30 micron film	1g	11 x 9cm



Printed digitally self-adhesive labels	Gloss white pp = overall gloss varnish	1g	48mm x 34mm
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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 flavour sponge with chocolate butter cream, topped with milk and white chocolate shavings.
TEXTURE	Light airy sponge, smooth butter cream.
APPEARANCE	Soft brown appearance, even distribution of crumb throughout Sponge. Smooth brown butter cream. Dark chocolate butter cream on top with milk and white chocolate shavings to cover.
ODOUR	Rich chocolate aroma

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
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 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?		/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

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