



Specification Document Control	
PRODUCT NAME:	Gluten Free Coffee Wedges
PRODUCT CODE:	SPO-WED-COFF-C

Issue Date	Revision No.	Issued By	Amendments Made

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 NI. 04000744000	TEL NI 04000744000			
TEL No: 01263711033	TEL No:01263711033			
)			
FAX No: 01263715655	FAX No: 01263715655			
Technical Department	E Harris			

INGR	EDIENT INFORMATION
PRODUCT TITLE:	Gluten Free Coffee wedges
DESCRIPTION OF PRODUCT:	Gluten Free Coffee sponge filled with coffee butter cream topped with chocolate coffee beans & cocoa powder
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), butter (milk), milk, soluble coffee, almonds, coffee bean (sugar, cocoa mass, cocoa butter, emulsifier (gum arabic, soya lecithin), coffee, milk fat, natural vanilla flavour, cocoa powder), xanthan gum, cocoa powder.



NUTRITIONAL INFORMATION:	((Typical values per 100g): Energy kJ 1739(416 kcal), Fat		
	8g (of which Saturates 7g), Carbohydrates 47.9g (of which		
Source: A La Calc	Sugars 34.9g), Protein 3. 1g, Salt 0.28g.		
Values quoted should be used for guidance			
purposes only.			
Allergens and special dietary requirements	Soya, Eggs, Milk, Nuts		
Allergens and special dictary requirements	Ooya, Eggs, Mink, Muts		
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	Ambient, room temperature		
PARAMETERS:			
RE	CIPE INFORMATION		
Ingredient	Country Of Origin		
Gluten Self raising flour	UK		
Free Range Eggs	UK		
Caster Sugar	UK		
Marvello	Uk		
Coco	Belgium		
Ground Almonds	USA		
Milk	Uk		
Gluten Free Baking powder	UK		
Xanthan Gum	UK		
tter UK			
Coffee	UK		
Dark Chocolate	Belgium		
Icing Sugar	UK		
Coffee Beans Belgium			

	FINISHED PACK INFORMATION
Pre-cut Portions	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	Gloss white pp = overall	1g	48mm x 34mm
labels	gloss varnish		

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	Coffee flavour, through both sponge and butter cream		
TEXTURE	Light airy sponge, smooth butter cream, crunchy chocolate coffee beans		
APPEARANCE	Light brown colour, even distribution of crumb throughout Sponge. Light brown smooth butter cream and dusted top.		
ODOUR	Coffee		

FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product Are:		As able	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	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		
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	Used onsite



Franchisco Maine	VEC	1	
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	YES		
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	YES		Y
Free from Additives	YES		
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