

SPECIFICATION CODE:	59072.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free Carrot Cake (1 x 14 pre-portioned)
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PRODUCT SPECIFICATION

COMPANY NAME:	C D T Sidoli (Welshpool) Ltd	TELEPHONE NUMBER:	01938 555 234
COMPANY/ PRODUCTION UNIT ADDRESS:	Henfaes Lane Welshpool Powys SY21 7BE	FAX NUMBER:	01938 555 013
		E-MAIL ADDRESS:	sales@sidoli.co.uk

ORIGINATION DATE:	16/07/12	REVISION DATE:	19/05/22	REVISION NUMBER:	18
				TEMPLATE NUMBER:	410
PRODUCT CODE:	59072	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091590724
PRODUCT TITLE:	GLUTEN FREE CARROT CAKE				
PRODUCT DESCRIPTION:	A round moist gluten free carrot cake, filled and topped with sweet frosting and decorated with a sprinkling of hazelnut pieces. This gateau is pre-portioned into 14 portions and packed 1 gateau per outer.				
INGREDIENT DECLARATION: (In descending order)	<p>Brown sugar, gluten free flour blend (flours (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphate, sodium bicarbonate), stabiliser (xanthan gum)), EGG, rapeseed oil, reduced salt soft cheese (8%) (skimmed MILK, cream (MILK), maize starch, salt, stabilisers (xanthan gum, locust bean gum)), carrot (8%), sugar, pineapple, shortening (palm oil, rapeseed oil), butter (MILK), desiccated coconut, HAZELNUTS, humectant (glycerol), cinnamon, mixed spice, raising agent (sodium bicarbonate), modified maize starch, thickener (xanthan gum), salt, natural flavouring, colours (curcumin, annatto norbixin).</p> <p style="text-align: center;">** This product may contain nutshell and/or shell particles**</p> <p style="text-align: center;">MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGEN: OTHER NUTS</p> <p>NUTRITION: Typical values, 100g contains: Energy 1704kJ/407kcal, Fat 22.8g (of which saturates 5.0g), Carbohydrate 46g (of which sugars 32g), Fibre 1.2g, Protein 3.9g, Salt 0.53g.</p>				

TOTAL SHELF LIFE:	12 months from date of manufacture	SHELF LIFE INTO DEPOT:	4 months (minimum) 9 months (Bidfood)
COUNTRY OF ORIGIN:	Produced in the U. K.	EEC CODE:	Not applicable
MINIMUM NET CASE WEIGHT:	1.700kg	MAXIMUM GROSS CASE WEIGHT:	2.100kg
UNITS PER PACK:	1 x 14 PRE-PORTIONED	PACKS PER CASE:	1 x 14 PRE-PORTIONED
PORTIONS PER CASE:	1 x 14 PRE-PORTIONED		
STORAGE:	At or below -18°C (0°F)	PRODUCTION CODE:	4 digit code (Year, 3 digit Julian calendar code)
HANDLING INSTRUCTIONS:	Defrost prior to serving. Store in a gluten free environment.		For ambient / chilled storage and best results keep covered at all times. Use within 72 hours of defrost. Do not re-freeze once defrosted.
DEFROSTING INSTRUCTIONS:	Whole: Remove all packaging, including the cakeboard, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 8 hours in a gluten free environment. Portion: Remove portion and then place on a plate, cover and defrost under refrigeration (8°C or below) for approximately 2 hours.	REHEATING INSTRUCTIONS:	Not applicable

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SUPPLIER, RECIPE & NUTRITIONAL INFORMATION

SUPPLIER DETAILS & RECIPE FORMULATION: C D T Sidoli (Welshpool) Ltd reserve the right to keep all recipe formulations confidential and change ingredient suppliers, as the result of fluctuations within ingredient market trends and costs. We will ensure that the product's quality will not be affected and that ingredient declarations will be correct.

DIETARY & INTOLERANCE DATA

No	Does this product contain:	Yes	No	Comments
1	MRM / MSM (Mechanically Recovered / Separated Meat)		✓	
2	Lactose / Milk / Dairy Products & all forms of Derivatives	✓		Reduced fat soft cheese (skimmed MILK, cream (MILK)), butter
3	Animal Products (Meat & Meat Products)		✓	
4	Gelatine (State Source & Country of origin)		✓	
5	Beef / Beef Products (Meat & Meat Products)		✓	
6	Pork / Pork Products (Meat & Meat Products)		✓	
7	Fish / Marine Products		✓	
8	Shellfish		✓	
9	Poultry / Poultry Products (Meat & Meat Products)		✓	
10	Egg / Egg Products	✓		Pasteurised whole egg
11	Wheat / Wheat Derivatives		✓	
12	Rye / Barley / Oats / Oat Bran		✓	
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		Maize, maize starch, modified maize starch
15	Genetically Modified Material		✓	Non G. M.
16	Gluten		✓	
17	Artificial Colours		✓	
18	Azo Dyes/Coal Tar Dyes		✓	
19	Natural Colours	✓		E100, E160b (ii) 1.4ppm
20	Artificial Flavours		✓	
21	Natural Flavours	✓		natural

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DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E341, E500(ii), E415, E410, E100, E160b (ii) E422
25	Added Salt	✓		Salt
26	Added Sugar	✓		Brown sugar, icing sugar
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)	✓		Hazelnut pieces
29	Tree Nut Oils / Derivatives	✓		See intolerance group suitability data for nut allergy sufferers.
30	Seeds (excluding spices)	✓		Rapeseed, pineapple pulp
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv%)		✓	
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives	✓		Desiccated coconut
35	Origin of Vegetable Contents / Derivatives	✓		Palm oil, rapeseed oil

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy and egg content
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs	✓		*See gluten free policy*
40	Lactose Intolerants		✓	Dairy content
41	Diabetics		✓	Contains sugar in at least one form.
42	Nut Allergy Sufferers		✓	Hazelnut. As we process and handle nuts on site, this product may contain trace quantities of other nuts.
43	Allergen Statement	THIS PRODUCT IS MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: OTHER NUTS		

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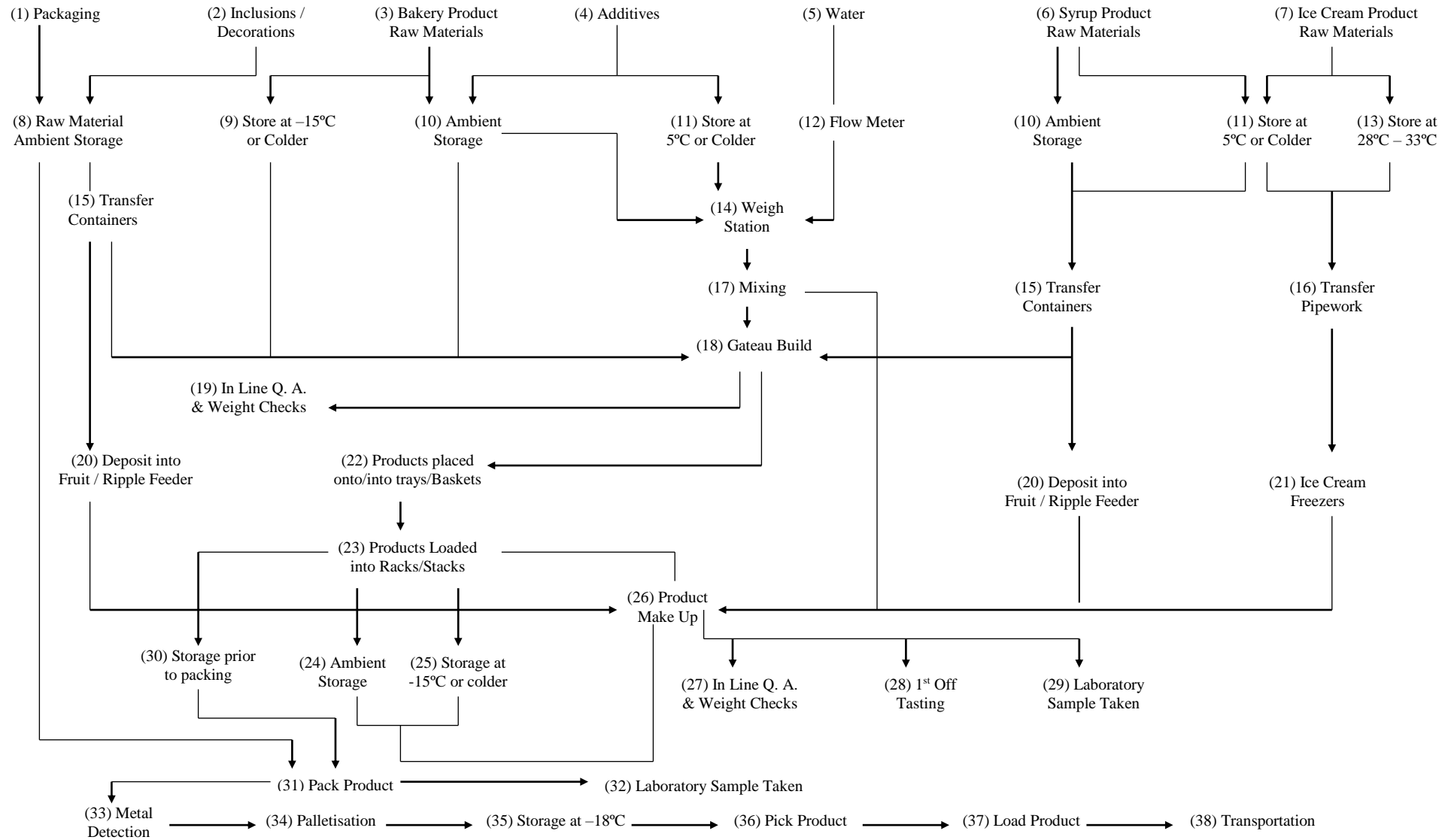
SUBJECTIVE QUALITY STANDARDS

(Physical Attributes / Sensory & Physical Description / Characterising Features / Organoleptic Assessment)

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
OVERALL APPEARANCE / VISUAL: <i>Variable Criteria:</i>	<p>A round moist gluten free carrot cake, filled and topped with sweet frosting and decorated with a sprinkling of hazelnut pieces. Product must be free from visible contaminants that are classed as foreign bodies.</p> <p>Extraneous matter may be unavoidable, but will be kept to a minimum. Over weights will be accepted. The quantity of hazelnut pieces will vary between products; to produce a home made appearance and randomly decorative effect.</p>
COLOUR: <i>Gluten Free Carrot cake:</i> <i>Frosting:</i> <i>Hazelnut pieces:</i> <i>Variable Criteria:</i>	<p>Colours to be consistent with each delivery.</p> <p>Shaded light and mid brown gluten free carrot cake with randomly distributed orange pieces of shredded carrot. Cake will have mid to dark brown top and outer edges.</p> <p>Cream to off white cream cheese frosting.</p> <p>Shades of golden brown hazelnut pieces.</p> <p>Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.</p>
TEXTURE: <i>Gluten Free Carrot cake:</i> <i>Frosting:</i> <i>Hazelnut pieces:</i> <i>Variable Criteria:</i>	<p>The textures of the products components are to be consistent with each delivery.</p> <p>Very moist close textured cake.</p> <p>Creamy, soft cheese frosting.</p> <p>Crunchy hazelnut pieces.</p> <p>No variable criteria.</p>
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Gluten Free Carrot Cake:</i> <i>Frosting:</i> <i>Hazelnut pieces:</i> <i>Variable Criteria:</i>	<p>The product must be free from taint. Flavours are to be consistent with the product description and each delivery.</p> <p>Rich cake with carrot, pineapple and hazelnut pieces with a hint of spice.</p> <p>Cream cheese flavour frosting.</p> <p>Flavour typical of hazelnut.</p> <p>No variable criteria.</p>
ODOUR / AROMA: <i>Variable Criteria:</i>	<p>The product must be free from off odours, be consistent and typical of the product's description, for each delivery.</p> <p>No variable criteria.</p>

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PROCESS FLOW DIAGRAM



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QUALITY / PROCESS CONTROL / CRITICAL PERAMETERS

Process Stage	Checking Frequency	Process Target	Minimum Tolerance	Maximum Tolerance	Corrective Action if Outside Tolerance	Person Accountable
Raw materials	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Colours & flavours	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Packaging	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Batch ingredients	Each batch	As recipe	No Tolerance	No Tolerance	Re-weigh	Production Personnel
Sieving of powdered ingredients	Each batch	2mm square sieve	No Tolerance	No Tolerance	Replace sieve	Production Personnel
Sponge Baking	Each batch	160°C	160°C	165°C	Adjust temperature	Production Personnel
Baking Time	Each batch	50 Minutes	50 Minutes	55 Minutes	Continue to bake	Production Personnel
Sponge cutting	Continuous	2 whole sponges	No Tolerance	No Tolerance	Adjust cutter	Production Personnel
Frosting deposit	Start-up & Every ½ hour	405g	No Tolerance	425g	Adjust deposit	Production Personnel
Organoleptic	Each batch	Free from taint	No Tolerance	No Tolerance	Reject	Q. C. & Production Personnel
Product make up	Continuous	As description	No Tolerance	No Tolerance	Reject	Production Personnel
Check weighed	Start-up & Every ½ hour	1.855kg	1.700kg	2.000kg	Reject under weights / adjust deposit	Q. C. & Production Personnel
Microbiological analysis	Each batch	As page 7	As page 7	As page 7	As page 7	Laboratory Personnel / Technical Manager
Portion count	Continuous	1 x 14 portions	No Tolerance	No Tolerance	Reject	Q. C. & Production Personnel
Metal detection	Continuous	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Reject	Q. C. & Production Personnel
Metal detector	Hourly	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Retest previous hours production	Q. C. & Production Personnel
Case count	Continuous	1 x 14 portions	No Tolerance	No Tolerance	Correct	Production Personnel
Production code	Continuous	4-digit code (Year, 3 digit Julian calendar code)	No Tolerance	No Tolerance	Correct	Production Personnel
Best Before Date	Continuous	12 months from date of manufacture	No Tolerance	No Tolerance	Correct	Production Personnel
Bulk freezer temperature	-18°C or colder	9 x daily	Minus 15°C	Minus 23°C	Contract engineer called	Q. C. & Production Personnel

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FACTORY QUALITY ASSURANCE CHECKS

Check	Frequency	Standard	Corrective Action When Required	Person Accountable
Glass Substitutes Audit	Monthly	Damages / Breakages Reported	Damages / Breakages Addressed	Q. C. Personnel
Pest Control	12 routine and 4 technical visits per annum	Special Reporting Service	As recommended by Contractor	Technical Manager
Scales / Balance Log and Calibration Record	Weekly	Various, according to scales capacity (+/-1g / 5g)	Recalibrate scale / balance	Q. C. Personnel
Thermometers & Probe Calibration Record	Monthly	+/- 1°C	Recalibrate	Q. C. Personnel
Quality Control Check	Daily	In house	Address immediately	Q.C. Personnel
Hygiene	Daily	As cleaning schedules	Re-clean	Hygiene Supervisor
Random Product Taste Panel	Each batch	As set quality parameters	Assess and quarantine / release as necessary	Technical Manager/ Q. C. Personnel

MICROBIOLOGICAL STANDARDS

Test	Incubation Temperature	Incubation Period	Acceptable Limit	Rejection Limit	Action When > Rejection Limit
Enterobacteriaceae	37°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
E. coli	44°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
Staphylococcus aureus	37°C	48 Hours	<20 cfu/g	>20 cfu/g	Quarantine & retest 3 times. Release / reject

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PACKAGING

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
P.E coated food grade cake board	229mm diameter	28.42g (x 1)
P.E coated food grade collar	(L) 845mm x (H) 100mm	20.28g (x 1)
Siliconized Grease Proof Paper	(L)235mm, (W) 235mm	2.3g (x 1)
Collar Label	80mm x 40mm	0.17g (x1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 135K/85B/130T	(L)246mm, (W)246mm, (H)130mm	136.0g (x 1)
Self adhesive label (black on white)	214mm x 140mm	2.8g (x 1)

Transit:		
Material / Grade	Dimensions	Weight (per unit)
Stretch wrap	Variable	Variable

PALLET CONFIGURATION

	UK	EURO
Units per outer case	1	1
Cases per layer	20	12
Layers per pallet	10	12
Total cases per pallet	200	144

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DECLARATION

This product specification is the property of C D T Sidoli (Welshpool) Ltd and should not be disclosed to a third party without prior written notice from an authorised member of C D T Sidoli (Welshpool) Ltd.

C D T Sidoli (Welshpool) Ltd reserve the right to change specifications of own label product as required.

The manufacture, primary processing, packaging and storage operations described within this specification are in accordance with all appropriate U.K and E.U food, hygiene packaging, weights & measures and trades description legislation, in operation at the current time.

This specification will supersede all previous specifications, for this product, supplied. If you do not respond in writing within the next 14 days, we will acknowledge this as your full acceptance of the details contained within this product specification.

Signed on behalf of:	C D T Sidoli (Welshpool) Ltd
Signature:	M Lloyd-Davies
Name of Person Signing:	Marie Lloyd-Davies
Title:	Specifications Technologist
Date of Signing:	19.05.22