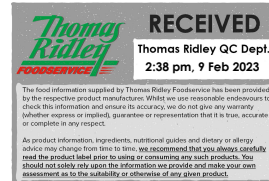


PRODUCT SPECIFICATION



Mademoiselle DESSERTS

PRODUCT NAME:	Chocolate Fudge Cake; pre-cut 14
PRODUCT CODE:	F13300
MANUFACTURER CONTACT DETAILS:	Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

GENERAL DESCRIPTION OF PRODUCT:

3 layers of moist chocolate sponges layered with white chocolate fudge icing in the first layer and chocolate fudge icing sprinkled with white chocolate chunks in the second layer. Completely masked with chocolate fudge icing with smooth finish on top decorated with white chocolate shavings. Side coated with a mixture of white and milk chocolate flakes and dusted with sweet snow. Pre-cut 14.

INGREDIENTS LIST

Chocolate Fudge Icing (42%) [Sugar, Water, Fat Reduced Cocoa Powder, Dried Glucose Syrup, Palm Oil, Rapeseed Oil, Emulsifiers (E471, E475), Acidity Regulator (E525)], Sugar, Wheat Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), **BUTTERMILK**, Rapeseed Oil, White Chocolate (3.2%) (Sugar, Whole **MILK** Powder, Cocoa Butter, Skimmed **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Whole **EGG**, White Chocolate (2.8%) (Sugar, Whole **MILK** Powder, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Milk Chocolate (2%) (Sugar, Cocoa Butter, Whole **MILK** Powder, Cocoa Mass, Lactose (**MILK**), Whey Powder (**MILK**), Emulsifier (**SOYA** Lecithin), Vanilla Extract), Fat Reduced Cocoa Powder, **EGG** Yolk, Skimmed **MILK** Powder, Palm Oil, Raising Agents (E500ii, E450i), Dried Glucose Syrup, Sweetened Condensed Milk (**MILK**, Sugar), Emulsifiers (E471, E475), Dextrose, **WHEAT** Flour, Maize Starch, Acidity Regulator (E525).

ALLERGY ADVICE:

- * Allergens in the ingredients list (including cereals containing gluten) are shown in **BOLD CAPITALS**
- * Allergens **NOT** present in any of our MD recipes include **Celery, Crustacea, Fish, Lupin, Molluscs, Mustard, Peanuts and Sesame.**
- * **May contain traces of nuts.** (Nuts are used in manufacturing and on packing lines so there is a small risk of cross contamination.
- * Suitable for vegetarians.



STORAGE INSTRUCTIONS:

<i>Type of Storage</i>		<i>Storage Time</i>	
Commercial / Food Freezer	(-18C)	****	Until Best Before Date
Star Marked Food Freezer	(-18C)	***	Until Best Before Date
Compartment	(-12C)	**	1 Month
	(-6C)	*	1 Week
Ice Making Compartment	(-6C)		3 Days
Refrigerator	(5C)		48 Hours

Consume on day of purchase if not kept chilled / frozen.

IMPORTANT - DO NOT REFREEZE AFTER DEFROSTING

DEFROSTING AND SERVING INSTRUCTIONS:

For best results remove all packaging whilst product is still frozen and place on a serving plate. Defrost for approximately 8 hours or overnight in a refrigerator at 5°C. Alternatively remove the required number of slices from frozen product and defrost each slice on a plate at 5°C for minimum of 3 hours. Once defrosted store in a refrigerator (5°C) and consume within 48 hours.

NUTRITIONAL INFORMATION: TYPICAL VALUES PER 100g AS SOLD:

Energy 1716kJ/ 409kcal,
 Fat 17.3g,
 of which Saturates 5.5g,
 Carbohydrate 59.1g,
 of which sugars 51.6g,
 Protein 4.2g,
 Fibre 2.1g
 Salt 0.4g.

RSPO Certification

RSPO Membership Number 4-1281-20-000-00
 RSPO Certificate Number BMT-RSPO-000611
 Expiry 25th November 2025

GM

Not manufactured with GM materials.

Halal Certificate

Not applicable

Kosher Certificate

Not applicable – not certified

Country of Origin:

Produced in the UK using ingredients from various origins.

Shelf life:

547 days from packing. Delivery shelf life 75%.

Total Product Shelf life: 547 days (Date of packing plus 18 months).

Minimum shelf life into depot (months): 410 days. (75% of shelf life remaining on dispatch from site).

Packing Format

Cases: 16
Layers: 14
Units per outer: 1
Cases per Pallet: 224
PALLET: UK Pallet

Barcodes:

Inner: N/A
OUTER: 05010823519523

BBE AND JULIENNE CODING:

Example: JAN-19 L7030

BBE (JAN 19) (First 3 letters of month; last 2 digits of year) Lot Number: (L7030) L (lot number) 7 (Year manufacture) 030 (Day of Year)

Label:

Chocolate Fudge Cake

14 Portions

F13300

F13300

Best Before End:
XXX.XX
LXXXX 09:37

INGREDIENTS: Chocolate Fudge Icing (42%) (Sugar, Water, Fat Reduced Cocoa Powder, Dried Glucose Syrup, Palm Oil, Rapeseed Oil, Emulsifiers (E471, E475), Acidity Regulator (E525)), Sugar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Nicotin, Thiamin), BUTTERMILK, Rapeseed Oil, White Chocolate (3.2%) (Sugar, Whole MILK Powder, Cocoa Butter, Skimmed MILK Powder, Emulsifier (SOYA Lecithin), Natural Flavouring), Whole EGG, White Chocolate (2.8%) (Sugar, Whole MILK Powder, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Flavouring), Milk Chocolate (2%) (Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Lactose (MILK), Whey Powder (MILK), Emulsifier (SOYA Lecithin), Vanilla Extract), Fat Reduced Cocoa Powder, EGG Yolk, Skimmed MILK Powder, Palm Oil, Raising Agents (E500ii, E450i), Dried Glucose Syrup, Sweetened Condensed Milk (MILK, Sugar), Emulsifiers (E471, E475), Dextrose, WHEAT Flour, Maize Starch, Acidity Regulator (E525).

Nutritional Information Typical Values as Sold per 100g

Energy	1718kJ/ 409kcal
Fat	17.3g
Of which Saturates	5.5g
Carbohydrate	59.1g
Of which sugars	51.8g
Protein	4.2g
Salt	0.40g

Chocolate Fudge Cake

14 Portions
Contents:
1 x 1 Unit

DO NOT REFREEZE
ONCE DEFROSTED.
STORE AT -18°C OR
BELOW.



Baked by Mademoiselle Desserts, Bindon Road, Taurton, TA2 6AB, UK
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

ALLERGY ADVICE: Allergens in the ingredients list, including cereals containing gluten, are shown in BOLD.

May contain traces of nuts.

Suitable for vegetarians.

HANDLING GUIDELINES FROM FROZEN: For best results remove all packaging whilst product is still frozen and place on a serving plate. Defrost for approximately 8 hours or overnight in a refrigerator at 5°C. Alternatively remove the required number of slices from frozen product and defrost each slice on a plate at 5°C for minimum of 3 hours. Once defrosted store in a refrigerator (5°C) and consume within 48 hours.

PACKAGING:

Primary packaging complies with the Materials & Articles in Contact with Food Regs.

PRIMARY

P13650 Cake Board: 215 mm round, weight: 22.7g
P10020 Collar, Size: 810 x 83 mm, weight: 16.2g
P90400 printed collar label, Size: 42 x 81mm, weight: 0.5g
P07570 LDPE Flow Wrap Film, 800x520mm, weight: 8g
TOTAL PRIMARY WEIGHT: 47.4g

SECONDARY

P51001 White Box, Size: 244mm x 244mm x 104mm (Internal) 250m x 250mm x 110mm (External), recycled content 100%, weight: 118g
P90450 White printed in house label, size: 75mm x 320mm weight: 2.2g
P06400 Clear polypropylene self-adhesive tape, weight: 2g
TOTAL SECONDARY WEIGHT: 122.2g

TERTIARY

P07100 Machine stretch, weight per pallet: 350g
P79100 Pallet layer cards x3, size: 800 x 1000mm, weight: 540g
P79010 Pallet edge boards x 4, size: 50 x 50 x 1500mm, weight: 1064g
UK PALLET: 1100mm x 1000mm x 130mm; 25kg
TOTAL TERTIARY PACKAGING WEIGHT: 26.954kg

Product Weight:

INDIVIDUAL PRODUCT (1 UNIT): Target weight (Actual target product make up): 1882g
INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight: 2051.6g

Authorisation: Lindsay Gaylard (Specifications Technologist)
Date: 16th February 2022

Changes Register

Version Change	Date	Changes Made	Initials
1	1.12.2011	Changes Register added to specification	SH
2	27.02.2014	FIR	SH
3	12.02.2015	Addition allergen section, GM, Halal, Kosher, Target weight	SH
4	12.04.18	Change company name and logo, insert barcode, BBE, julienne info and packaging	LG
5	20.02.2020	Remove may contain peanuts statement. MD-T a peanut free site.	LG
6	04.09.2020	Added packaging information	LG
7	25.11.2020	Add RSPO certification, add EU address to spec and label	LG
8	01.07.21	Spec review - update Ingredient list, no change to nutritional	LG
9	16.02.22	Update packaging weights and RSPO certification expiry date.	LG
10	26.10.22	Spec review – Change to white chocolate, update ingredient list and label, no change to nutritional	LG