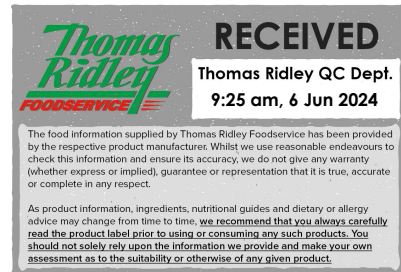


# PRODUCT SPECIFICATION

## Mademoiselle DESSERTS



<b>PRODUCT NAME:</b>	<b>Cherry &amp; Chocolate Cream Cake; Pre-cut 14</b>
<b>PRODUCT CODE:</b>	<b>F10380</b>
<b>MANUFACTURER CONTACT DETAILS:</b>	<b>Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France</b>

### GENERAL DESCRIPTION OF PRODUCT:

Three layers of chocolate sponge filled with whipped cream and cherry sauce, decorated with a chocolate fudge icing and finished with chocolate shavings; pre-cut, 14 portions.

### INGREDIENTS:

Sugar, Cream (20%) (**MILK**), **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), **EGG**, Cherry Sauce (9.5%) (Cherry Puree, Sugar, Glucose Syrup, Modified Maize Starch, Water, Acidity Regulator (Citric Acid), Colour (Anthocyanins), Natural Flavouring), Water, Rapeseed Oil, Fat Reduced Cocoa Powder (4.6%), Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), **BUTTERMILK**, Dextrose, Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Whey Powder (**MILK**), Raising Agents (Potassium Hydrogen Carbonate, Disodium Diphosphate, Sodium Hydrogen Carbonate), Dried Glucose Syrup, Coconut Cream, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), **BUTTERMILK** Powder, **WHEAT** Flour, Stabilisers (Carrageenan, Guar Gum), Natural Flavouring, Acidity Regulator (Potassium Hydroxide).

### 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, Mollusc, 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.
- \* Free Range Egg
- \* Suitable for vegetarians.



## PRODUCT SPECIFICATION

### **STORAGE INSTRUCTIONS:**

Commercial / Food Freezer	(-18°C)	**** Until Best Before Date
Star Marked Food Freezer	(-18°C)	*** Until Best Before Date
Compartment	(-12°C)	** 1 Month
	(-6°C)	* 1 Week
Ice Making Compartment	(-6°C)	3 Days
Refrigerator	(5°C)	48 Hours

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

**IMPORTANT - DO NOT REFREEZE AFTER DEFROSTING**

### **DEFROSTING AND SERVING INSTRUCTIONS:**

Remove all packaging and allow it to defrost in a refrigerator for approximately 8 hours or overnight. Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep covered in a refrigerator and consume within 48 hours.

### **NUTRITIONAL INFORMATION: TYPICAL VALUES PER 100g AS SOLD:**

Energy	1379 kJ / 330 kcal
Fat	17g
of which Saturates	7.0g
Carbohydrate	39g
of which Sugars	27g
Protein	4.5g
Fibre	2.0g
Salt	0.18g

Nutritional data is calculated using Nutricalc software

### **RSPO Certification**

RSPO Membership Number 4-1281-20-000-00

RSPO Certificate Number BMT-RSPO-000611

Expiry 22<sup>nd</sup> November 2025

### **KOSHER CERTIFICATE**

Not applicable – not certified

### **HALAL CERTIFICATE**

Not applicable – not certified

### **GM**

Not manufactured with GM materials.

### **COUNTRY OF MANUFACTURE:**

Produced in the UK using ingredient from various origins

### **COMMODITY CODE**

1905907000

### **PACKING FORMAT**

Units per outer: 1 x 1 unit

Cases: 16

Layers: 10

Cases per Pallet: 160

**PALLET:** Chep Pallet

### **BARCODE:**

INNER: N/A

OUTER: 5010823523490

# PRODUCT SPECIFICATION

## SHELF LIFE:

18 months from date of packing.

## BBE AND JULIENNE CODING:

Example: JUL 24 L3001 10:19

**BBE (JUL 24)** (First 3 letters of month; last 2 digits of year) Lot Number: (L3001) L (lot number) 3 (Year manufacture) 001 (Day of Year) 10:19 (Time: 24-hour clock)

## LABEL

**Cherry & Chocolate Cream Cake** 14 Portions

**F10380**

**F10380** 14 Portions

Best Before End:  
XXX.XX  
LXXXX 12:49

**INGREDIENTS:** Sugar, Cream (20%) (MILK), WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), ESC, Cherry Sauce (9.5%) (Cherry Puree, Sugar, Glucose Syrup, Modified Maize Starch, Water, Acidity Regulator (Citric Acid), Colour (Anthocyanins), Natural Flavouring), Water, Rapeseed Oil, Fat Reduced Cocoa Powder (4.6%), Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), BUTTERMILK, Dextrose, Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Flavouring), Whey Powder (MILK), Raising Agents (Potassium Hydrogen Carbonate, Disodium Diphosphate, Sodium Hydrogen Carbonate), Dried Glucose Syrup, Coconut Cream, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), BUTTERMILK Powder, WHEAT Flour, Stabilisers (Carrageenan, Guar Gum), Natural Flavouring, Acidity Regulator (Potassium Hydroxide).

Nutritional Information Typical Values as Sold per 100g	
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Protein	4.5g
Fibre	2.0g
Salt	0.18g

**Cherry & Chocolate  
Cream Cake**

**Contents: 1  
x 1 Unit**

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



Baked by Mademoiselle Desserts, Bindon Road, Taunton, TA2 8AB, UK  
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78190 Montigny la 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:** Remove all packaging and allow it to defrost in a refrigerator for approximately 8 hours or overnight.  
Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep covered in a refrigerator and consume within 48 hours.

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

## PRIMARY

P14000 Cake Board: 234mm round, weight: 29.7g

P10050 Collar, Size: 810 x 114 mm, weight: 24.4g

P90400 printed collar label, Size: 42 x 81mm, weight: 0.5g

P07570 LDPE Flow Wrap Film, 800x520mm, weight: 8g

P52700 White Box, Size: 247 x 247 x 129mm (Internal) 250 x 250 x 135mm (External), recycled content 100%, weight: 139g

P90070 White printed in house label, size: 75mm x 320mm weight: 2.2g

P06400 Clear polypropylene self-adhesive tape, weight: 3g

**TOTAL PRIMARY WEIGHT: 206.8g**

## 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: 1604g

UK PALLET: 1200mm x 1000mm x 150mm; 25kg

**TOTAL TERTIARY PACKAGING WEIGHT: 27.494g**

**HEALTH MARK:** None

## Product Weight:

**INDIVIDUAL PRODUCT (1 UNIT): Target weight (Actual target product make up):** 1804g +/- 115g

**INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight:** 2.01kg

Completed by: Lindsay Gaylard (Specifications Technologist)

Date: 22<sup>nd</sup> December 2023

## Changes Register

Version Change	Date	Changes Made	Initials
1	11.10.23	Specification raised.	LG
2	01.11.23	Updated packaging	LG
3	22.12.23	Updated pallet configuration	LG