

PRODUCT SPECIFICATION

Thomas Ridley
FOODSERVICE

RECEIVED
Thomas Ridley QC Dept.
10:16 am, 6 Jun 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Mademoiselle DESSERTS

PRODUCT NAME:	Sticky Toffee Cream Cake; Pre-cut 14
PRODUCT CODE:	F10390
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:

Three layers of toffee sponge filled with whipped cream and caramel sauce, decorated with swirls of whipped cream and caramel sauce and finished with caramel flavour chocolate curls; pre-cut, 14 portions.

INGREDIENTS:

Cream (36%) (**MILK**), **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Caramel Sauce (14%) (Glucose Syrup, Sweetened Condensed Skimmed Milk (Skimmed **MILK**, Sugar), Water, Sugar, Burnt Sugar Syrup, Gelling Agent (Pectin), Natural Flavouring, Emulsifier (Mono- and Diglycerides of Fatty Acids), Salt), **EGG**, Sugar, Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Dextrose, Whey Powder (**MILK**), Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate), Caramelised Sugar Syrup, Cocoa Butter, Natural Flavouring, **WHEAT** Flour, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids, **SOYA** Lecithin), **BUTTERMILK** Powder, Whole **MILK** Powder, Stabiliser (Carrageenan), Lactose (**MILK**), Cocoa Mass, Acidity Regulator (Potassium Hydroxide), Anhydrous **MILK** Fat, Colour (Paprika Extract).

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.



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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	1324 kJ / 317 kcal
Fat	18g
of which Saturates	10g
Carbohydrate	35g
of which Sugars	21g
Protein	4.2g
Fibre	0.7g
Salt	0.47g

Nutritional data is calculated using Nutricalc software

RSPO Certification

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

RSPO Certificate Number BMT-RSPO-000611

Expiry 22nd 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: 5010823523506

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

Sticky Toffee Cream Cake

14 Portions

F10390

F10390

14 Portions

Best Before End:
XXX.XX
LXXXX 12:49

INGREDIENTS: Cream (36%) (MILK), WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Caramel Sauce (14%) (Glucose Syrup, Sweetened Condensed Skimmed Milk (Skimmed MILK, Sugar), Water, Sugar, Burnt Sugar Syrup, Gelling Agent (Pectin), Natural Flavouring, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Salt, EGG, Sugar, Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Dextrose, Whey Powder (MILK), Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate), Caramelised Sugar Syrup, Cocoa Butter, Natural Flavouring, WHEAT Flour, Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids, SOYA Lecithin), BUTTERMILK Powder, Whole MILK Powder, Stabiliser (Carrageenan), Lactose (MILK), Cocoa Mass, Acidity Regulator (Potassium Hydroxide), Anhydrous MILK Fat, Colour (Paprika Extract).

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Fibre	0.7g
Salt	0.47g

Sticky Toffee 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 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: 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): 1828g +/- 125g

INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight: 2.03kg

Completed by: Lindsay Gaylard (Specifications Technologist)

Date: 22nd December 2023

Changes Register

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