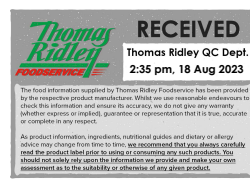


Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

59151  
12 January 2015  
27 March 2023  
025b07dbad8a4283b5b81c52bd47831a



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

## GLUTEN FREE ALABAMA FUDGE CAKE

Short Product Name:  
ALABAMA FUDGE CAKE

Product Description:  
A round chocolate sponge filled, top and side coated with chocolate fudge. This gateau is pre-portioned into 14 portions and packed 1 gateau per outer.

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Desserts

**Supplier's Product Code :**  
59151  
**Supplier:** CDT Sidoli (Welshpool) Ltd  
Henfaes Lane  
  
Welshpool  
Powys  
SY21 7BE  
Wales  
P: 01938 555234

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	5015091591516
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	1 Units
Is Trade Item Splittable? :	No

Outer Case Length :	245 mm
Outer Case Width :	245 mm
Outer Case Height :	130 mm
Product Gross Weight :	2.50 kg
Product Net Weight :	2.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	20 Cases
Quantity of Layers Per Pallet :	10 Layers
Quantity of Cases Per Pallet :	200 Cases

Pallet Height :	1.46 MTR
Pallet Gross Weight :	528.00 kg

### Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	120 Days

Minimum Order Quantity :	20 Cases
Delivery Lead Time :	10 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	92.80 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Wood Total :	Not specified.
Is Pallet Returnable? :	-

### Other Information

**Supplier Comments:**  
Inner packaging Cakeboard & Collar

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance: United Kingdom

Additional Origin Details :  
N/A

### Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Poly Treated PET/PE

Variable Weight Consumer Item : Yes

Net Drained Weight : Not specified.

Inner Unit Length : 229 mm

Inner Unit Height : 100 mm

Inner Unit Width : 229 mm

Inner Product Weight : 2.00 kg

Inner Product Weight Units : kg

Weight/Volume :  
Not specified.

### Handling Information

#### Directions For Use :

Defrosting Instructions  
Remove all packaging.  
Defrost under refrigeration (8°C or below) for approximately 8 hours.

Handling Instructions  
Defrost prior to serving.  
Store in a gluten free environment.  
Keep refrigerated once defrosted.  
Use within 72 hours of defrost.  
Do not re-freeze, once defrosted.

#### Storage Instructions:

At or below minus 18°C (0°F)

## Dietary Information

### Ingredients :

Fondant (sugar, dried glucose syrup), sugar, **EGG**, water, rapeseed oil, gluten free flour blend (flours (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphate, sodium bicarbonate), thickener (xanthan gum)), cocoa powder (3%), glucose, shortening (palm oil, rapeseed oil), fat reduced cocoa powder (2%), raising agents (monocalcium phosphate, potassium hydrogen carbonate), thickener (xanthan gum), salt, glucose syrup, vegetarian gelatine (gelling agents (pectin, carrageenan, locust bean gum), modified maize starch, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), dextrose, sucrose), modified maize starch, gelling agent (pectin), natural flavouring.

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	Yes

### Allergen Statement :

MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: MILK & NUTS.

## Nutritional Information

Average Serving :	142.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,566.00 kJ
Energy per 100 G/ML :	373.00 kcal
Fat per 100 G/ML :	16.1 g
- of which Saturates per 100 G/ML :	2.7 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	53 g
- of which Sugars per 100 G/ML :	44 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.2 g
Protein per 100 G/ML :	3 g
Salt per 100 G/ML :	0.25 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	51.97 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	Yes
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b>	N/A
Intra Stat/Taric Code :	19059070
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results? : No

Is shelf life testing undertaken? : No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Occasionally	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Occasionally	<10	10	-	
Staphylococcus Aureus (cfu/g or ml)	Occasionally	<20	20	-	
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<100000	100000	-	

## Analytical Standards

Not available.