

#### PREMIER FOODS SPECIFICATION

Thomas	RECEIVED
Ridley	Thomas Ridley QC Dept. 10:55 am, 12 Feb 2021
by the respective product manuf- check this information and ensur-	y Thomas Ridley Foodservice has been provided actures. Whilst we use reasonable endeavours to e its accuracy, we do not give any warranty arrantee or representation that it is true, accurate
	nts, nutritional guides and dietary or allergy time, we recommend that you always carefully

PRODUCT DETAILS freed the				
Product Title:	Brand:	McDougalls		
Legal Description: Reduced Fat* Sponge Mix		Premier Product	1009647	
		Code:		
Label Weight:	3.5kg e	Label Count:	N/A	
Drained Weight:	N/A	Version:	V1	

SUPPLIER DETAILS			
Site(s) Manufacturing the Product:	e Product: Ashford		
Specifications Contact:	Premier Foods –Specifications Department - High Wycombe		
Specifications email address:	specifications savoury@premierfoods.co.uk		
Specifications Telephone No:	01494 428129		
RSPO Certificate Number:	BMT-RSPO-000038	Certified Sustainable Palm Oil:	Mass Balance

# **INGREDIENT LIST:**

Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oils (Palm, Rapeseed), Raising Agents (E450, E500), Whey Powder (from Milk), Dried Egg, Emulsifier (E470a, E471, E472b, E477), Wheat Gluten, Skimmed Milk Powder, Soya Flour, Dextrose, Stabilisers (E450, E466), Flavourings, Colour (E160a).

### **ON PACK ALLERGEN STATEMENTS:**

For allergens, including cereals containing gluten, see ingredients in **bold** 

## **ON PACK CLAIMS:**

Suitable for Vegetarians No Artificial Colours

No Artificial Flavours

No Added Preservatives

Reduced Fat\*

\*30% less fat than McDougalls Standard Sponge Mix

NUTRITION INFORMATION				
Typical Values	As sold	As prepared	% Reference	
			Intake Value	
			and MTL Colour	
	Per 100g	Per 100g as per make- up instructions		
Energy (kJ)	1696	1230	n/a	
Energy (kcal)	401	291	n/a	
Fat (g)	5.9	4.3	n/a	
of which Saturates (g)	2.5	1.8	n/a	
Carbohydrate (g)	80.5	58.3	n/a	
of which Sugars (g)	39.3	28.5	n/a	
Fibre (g)	0.5	0.4	n/a	
Protein (g)	6.3	4.5	n/a	
Salt (g)	1.48	1.07	n/a	

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ALLERGEN INFORMATION				
	Contains Y/N	May Contain Y/N	Additional Information	
Peanuts	N	N		
Nuts	N	N		
Sesame	N	N		
Cereals containing Gluten	Y	N	Contains wheat flour and wheat gluten	
Eggs	Υ	N	Contains dried egg	
Milk	Υ	N	Contains skimmed milk powder	
Fish	N	N		
Molluscs	N	N		
Crustaceans	N	N		
Soya	Υ	N	Contains soya flour	
Sulphur Dioxide/Sulphites	N	N		
Celery	N	N		
Mustard	N	N		
Lupin	N	N		

**Note:** The information contained above relates to the presence/absence of ingredients within the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain

SUITABILITY			
	Suitability Y / N	Additional Information	
Suitable for Vegans	No	Contains dried egg and skimmed milk powder	
Suitable for Vegetarians	Yes		
Suitable for Halal	No	Not certified	
Suitable for Kosher	No	Not certified	

Is the product organic?	No	

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PRODUCT CODING & STORAGE			
Position on Pack:	Coded with Best Before End &		
		Coding:	Production Code, e.g.BBE AUG
			2015 4088A3 09:03
Inner Barcode:	5012991013773	Outer Barcode:	05012991039100

Shelf Life from Date	11	Measured as:	Months
of Manufacture:			
Shelf life once	n/a		
opened			
Storage Description:	Store in a cool, dry place.	Keep bag tightly clos	ed after part use.

PREPARATION INSTRUCTIONS				
Yield Guide			_	
Dry mix	Approx water	Approx portions 60g (2 oz)		
1 kg	500 ml	24		
Whole Bag 3.5 kg	1.75 L	87		
1 lb	8 fl oz	12		
Whole Bag 7 lb 11 oz	2 pts 2 fl oz	87		

### **Make-Up Instructions**

- 1. Add the correct amount of cold water to the mixing bowl and add the weighed out McDougalls Reduced Fat Sponge Mix, select the whisk mixing attachment.
- 2. Mix on SLOW speed for 1 minute. Scrape down. Mix for a further 4 minutes on MEDIUM speed.
- 3. Use batter as required. Pour into a greased and lined 25cmx35cm (10"x14") baking tin. Bake in a preheated oven at 190°C/375°F/Gas Mark 5 for 25-35 minutes until risen, golden and firm to the touch. For fan-assisted ovens, cook at 170°C/325°F/Gas Mark 3.

PALLETISATION					
Items in Pack:	1	Packs per Outer:	4		
Outers per Layer:	14	Layers per Pallet:	5		

PREMIER SPECIFICATION APPROVAL				
Name	Title	Signature	Date	
Rachelle Shaw	Specification Technologist	Alshao	02/11/2018	

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