



# PRODUCT INFORMATION FORM

PLEASE FILL IN ALL FIELDS

MANUFACTURER NAME & ADDRESS Cabico Limited Unit 2 Cossall Industrial Estate Soloman Road Ilkeston, Derbyshire DE7 5UA	UNIT PER CARTON 6	CARTON PER EUR-PALLET 270
	PACKAGE DIMS. (L*W*H) 210mm x 74mm x 58mm	CARTONS PER LAYER 10
NAME OF PRODUCT Lemon & Vanilla Swiss Roll	OUTER CARTON DIMS. (L*W*H) 300mm x 400mm x 70mm	NUMBERS OF LAYERS 27
PRODUCT BAR CODE 5060184080842	PRINTING OF EXPIRY DATE DDMMYYYY	SHELF LIFE (WEEKS) 7 weeks (49 days + DOM)
OUTER CARTON BAR CODE 15060184080849	STORAGE IN STORE (temperature etc.): Ambient	PRODUCED _50_ days ___ before best before date
NET WEIGHT UNIT 300g	NET WEIGHT CASE 1800g	Location of the date on the packaging: On front of pack
GROSS WEIGHT UNIT 305g	GROSS WEIGHT CASE 1830g	TYPE OF PACKAGING Carton board U card. Printed OPP film.
PRODUCT DESCRIPTION: Plain sponge Swiss Roll filled with Lemon & Vanilla flavoured fillings and coated in sugar.		

## INGREDIENTS IN DECENDING ORDERS, (IF ANY ADDITIVES USE E-NUMBERS)

Percentages needed according to *QUID Regulation (EC Commisions Directive 1999/10 EC of March 8, 1999)*

Ingredient:	<input type="checkbox"/> Made from g or kg <input checked="" type="checkbox"/> % in the finished product
<b>1 Sugar</b>	<b>35.19</b>
<b>2 Wheat Flour</b>	<b>21.55</b>
<b>3 Lemon Flavoured Filling</b> * Sugar, Water, Glucose - Fructose Syrup, Vegetable Oil, Concentrated Lemon Juice, Egg Powder, Modified Maize Starch, Maize Starch, Acids (E260, E330), Rapeseed Lecithin, Gelling Agent (E440), Acidity Regulator (E331), Preservative (E202), Colour (E160a).	<b>15.00</b>
<b>4 Whole Egg</b>	<b>8.53</b>
<b>5 Vegetable Oil</b>	<b>11.40</b>
<b>6 Glucose Syrup</b>	<b>8.18</b>
<b>7 Humectants (E420 / E422)</b>	<b>1.92</b>
<b>8 Flavouring</b>	<b>1.31</b>
<b>9 Flavouring</b>	<b>0.05</b>
<b>10 Whey Powder</b>	<b>1.21</b>
<b>11 Raising Agents (E450 / E500)</b>	<b>0.0</b>
<b>12 Emulsifiers (E475 / E471)</b>	<b>0.03</b>
<b>11 Preservative E202</b>	<b>0.19</b>
<b>12 Acid Regulator E330</b>	<b>0.15</b>
<b>14 *Carrier Ethyl Alcohol</b>	<b>0.01</b>
<b>15 * Water</b>	<b>1.58</b>

## FURTHERMORE DECLARE:

TYPE OF FAT AND AMOUNT USED (incl. loss / wastage ) (Palmoil etc. Also state vegetable or animal):			
PERCENTAGE OF SATURATED FAT IN FAT TYPE: Palm Oil 51%			
DAIRY PRODUCT USED: Whey Powder			
PERCENTAGES OF SATURATED FAT I DAIRY FAT USED: N/A			
WHETHER FAT IS HYDROGENATED (x)	YES	PARTLY	NO X
TRANSFATTY ACIDS IN % OF FAT (max 2 % allowed)			
ANY GENETICAL MODIFIED INGREDIENTS No			

PVC IN TRAY/FOIL (x)	YES	NO X
TYPE OF MATERIAL USED FOR TRAY/FOIL: Carton Board / OPP		
MATERIAL USED FOR TRAY/FOIL IS INTENDED TO COME IN CONTACT WITH FOOD (EFSA): ( <a href="http://www.efsa.europa.eu">www.efsa.europa.eu</a> )	YES X	NO
HAVE ANY OF THESE DYESTUFFS BEEN APPLIED : E102, E104, E110, E122, E123,E124, E128, E129, E151, E154, E155, E180	YES	NO X

### ALLERGENS – CROSS CONTAMINATION

<i>Any possibility of unintended transfer (cross contamination) of any of below allergens, which do not appear from the recipe/specification?</i>					
	YES	NO		YES	NO
GRAIN PRODUCTS W/GLUTEN CONTENTS			NUTS AND ALMONDS	X	
CRUSTACEAN		X	CELERY		X
EGGS			MUSTARD		X
FISH		X	SESAME SEEDS		X
PEANUTS		X	SULPHUR DIOXIDE AND SULPHITES		X
SOYA			LUPIN		X
MILK			MOLLUSC		X
HAS EVERYTHING TECHNICALLY POSSIBLE BEEN DONE TO AVOID THIS TRANSFER OF ALLERGENS?				YES X	NO

### MUST BE FILLED IN % IN FINISHED PRODUCT:

WHEAT FLOUR 21.55%	STARCH FROM POTATOES %	WHOLE EGG LIQUID 8.53%
OTHER FLOUR (STATE TYPE) %	MILKPOWDER %	WHOLE EGG POWDER 0.16%
SUGAR 35.19% (+7.5% from lemon filling)	SKIMMED MILKPOWDER (MAX 1,5% FAT) %	EGGYOLK POWDER %
DEXTROSE/GLUCOSE	MILKPROTEINS (KASSEIN/ALBUMIN) 1.21% (Whey Powder)	EGGWHITE %
GLUCOSESYRUP/CORN + Dry matter in % 8.18% + 1.5% Glucose Fructose Syrup from filling.% (80 – 81.2% Dry Matter)	CONDENSED MILK %	JAM (STATE TYPE) %
STARCH FROM FLOUR + Dry matter in % %	BUTTER (MILK FAT) %	WATER 13.99%*
STARCH FROM CORN + Dry matter in % %	MARGARINE/OTHER FAT %	

### NUTRITIONAL VALUES

<b>Nutritional values (please tick): per 100 g</b>			
<b>ENERGY: kJ: <u>1627</u> Kcal: <u>387</u></b>			
Proteins	3.9 g	Salt (NaCl)	0.87g
Carbohydrate (corrected for dietary fibre)	62.4 g	Moisture	g
Sugars	42.2 g	Ash	g
Fat	13.0 g	Organic acids	g
Saturates	3.5g	Sugar alcohols	g
- monounsaturates	g	Alcohol	g
- polyunsaturates	g	Inulin/oligofructose	g
Fibre	g	Others	g
Sodium	0.34g		

We hereby confirm that the above information is true and correct. Our products are produced in conformity with present EEC legislation

