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## Product Specification

Product	: Lemon Cream Pie		
Size / weight	: 1,961g Average Net Weight		
City Cakes Code	: LCP		
Date	: 02/09/2023	Issue No.	: 10
Reason for Issue	: Amended sections 4, 7.1 and 7.2.		

### 1. Product Description:

Lemon mousse on top of lemon sponge and shortcrust pastry, covered with cream and white chocolate.

### 2. Microbiological:

Parameter	Target Value	Limits	Method
TVC	<10000	>100000	External Laboratory
Coliforms	<10	>1000	External Laboratory
E.Coli	<20	>100	External Laboratory
Staph A	<20	>100	External Laboratory
Salmonella	Not detected	Present	External Laboratory
L. monocytogenes 25g	Not detected	Present	External Laboratory
Yeasts & Moulds	<100	>100	External Laboratory

### 3. Metal Detection:

Non Ferrous 3.5mm, Ferrous 2.5mm, Stainless Steel 3.0mm.

### 4. Nutrition:

Test	Per 100g
Energy value (kJ)	1483kJ
Energy value (kcal)	356kcal
Protein	3.0g
Carbohydrates (available)	30.6g
..... of which sugars	22.3g
Fat	24.9g
...of which saturates	14.4g
..... monounsaturates	Unknown
..... polyunsaturates	Unknown
..... trans	Unknown
Total dietary fibre (AOAC)	0.4g
Sodium (Na)	0.33g
Salt	0.82g

## 5. Shelf Life:

Shelf life from date of production: 12 Months – Frozen stored at -18°C

## 6. Storage and Transport Conditions:

### 6.1. Storage Conditions:

Frozen product, Store at -18°C

To defrost: remove all packaging & leave in a refrigerator for 6-8 hours at temperature of 1-4°C

Shelf life once defrosted: 3-4 days, held at 1-4°C

Do not refreeze after defrosting.

### 6.2. Transport Conditions:

Frozen, Store at -18°C

## 7. Packaging:

### 7.1 Primary and Secondary Packaging: (unit of sale)

Material and closure:

Cardboard Box Dimensions: (L x W x H) mm: 290 x 275 x 115mm (approx).

Round Cake Board Dimensions: (Diameter x H) 229 x 3.5mm (approx). 1500 micron total thickness white polyethylene laminated to both sides to greyboard.

Cake Collar: (L x W) 915 x 108mm (approx). 350 micron total thickness polyethylene coated on two sides of food grade board.

LLDPE Clear Bag: High clarity linear rich blend bags. Suitable for food contact.

Average weight of primary and secondary packaging: Approximately 330g

Label position: Printed on front of box

Label information: A 3 digit number denotes day of manufacture, together with a Best Before date that is stamped onto front of box.

### 7.2 Palletisation:

Palletisation: Units per layer: 12 boxes per layer, Layers per pallet: 15.

Type: UK (1000 x 1200mm): Material: Wood.

## 8. Weight Control:

Net Weight: 1,961g

Gross Weight: 2,291g

## 9. Ingredient Declaration (legal):

**Lemon Mousse (41%)**(Whipping Cream, Water, Vegetable Fat: (Coconut, Palm), Sugar, Emulsifiers: (E472b, E322), Sorbitol, Sodium Caseinate, Stabilizer: E460; Salt, Acidity Regulators: E331, E339; Flavouring, Colour: E160a, Dextrose Monohydrate, Gelatine, Citric Acid, Flammable Botanical Oil, Lemon Terpenes, Lime Terpenes, Orange Terpenes), **Cream Topping (20%)**(Whipping Cream, Water, Vegetable Fat: (Coconut, Palm), Sugar, Emulsifiers: (E472b, E322), Sorbitol, Sodium Caseinate, Stabilizer: E460;), **Pastry Base (18%)**(Wheat Flour, Butter, Sugar, Vegetable Oils: (Palm, Rapeseed), Emulsifiers: E471; Pasteurised Egg, Flavourings, Propylene Glycol, Caramel, Sugar Syrup), **Lemon Sponge (12%)** (Pasteurised Egg, Sugar, Wheat Flour, Reconstituted Skimmed Milk Powder, Emulsifiers: (E475, E471, E472b), Modified Potato Starch, Milk Derivatives, Whole Milk Powder, Vegetable Fat, Preservative: E263; Dried Glucose Syrup, Flavouring, Salt, Colours: (E160b, E101), Raising Agents: (E450a, E500), Wheat Flour, Flammable Botanical Oil, Lemon Terpenes, Lime Terpenes, Orange Terpenes), **Lemon Crembel (6%)**(Sugar, Vegetable Fat, Glucose Syrup, Water, Whey Powder, Emulsifier: E471; Preservatives: E202, E260; Flavouring), **White Chocolate Flakes (5%)**(Sugar, Skimmed Milk Powder, Cocoa Butter, Emulsifier: E322, Flavouring), **Lemon Jelly (2%)** (Sugar Solution, Glucose-Fructose Syrup, Glucose Syrup, Lemons, Gelling Agent: E440a, Citric Acid, Lemon Oil, Acidity Regulators: E331; Colours: (E100, E160), Water, Sucrose Syrup, Vegetable Margarine, Cornflour, Dried Egg, Citric Acid, Wheat Flour, Gelling Agent: E440; Lemon Oil, Acetic Acid)

## 10. Food Intolerance Data:

The product is **FREE** from the following:

Component	Yes / No	Detail including origin
Nuts & Nut derivatives (including tree nuts) (and any possible sources of cross contamination)	N	Made in a factory that uses nut ingredients.
Peanuts & Peanut Derivatives	Y	
Seeds (Poppy, Sesame, Sunflower) & Seed Derivatives	N	Rapeseed Oil
Egg & Egg Derivatives	N	Pasteurised Egg. Dried Egg
Milk & Milk Derivatives	N	Whipping Cream, Whey powder
Lactose	N	Skimmed Milk Powder
Wheat and Wheat Derivatives	N	Wheat Flour
Modified Starches	N	Modified Potato Starch
Gluten and Gluten Derivatives	N	Wheat Flour
Rye, Barley & Oats or their Derivatives	Y	
Yeast and Yeast Derivatives	Y	
Sulphites and Sulphur Dioxide	Y	
Benzoates	Y	
Artificial Sweeteners	Y	
Antioxidants BHA/BHT	Y	
Azo and Coal Tar Dyes	Y	
Preservatives ;	N	E263, E202, E260
Additives ; Natural, Artificial	N	Emulsifiers: E472b, E322, E471, E475, Stabilisers: E460 Raising Agents: E450a, E500; Acidity Regulators: E331, E339
Flavourings: Natural / Artificial / Nature Identical	N	Flavourings
Glutamates	Y	
Colours:	N	E160, E101, E100
Potassium Based Salt Substitute	N	E202
Celery	Y	
Mustard	Y	
Genetically Modified Ingredients	Y	
Components derived from Maize	Y	
Components derived from Soya	N	E322 AKA Soya Lecithin
Processing Aids derived from G.M.O.	Y	
Beef	Y	
Beef derivatives, stocks, extracts, offals, gelatin, fat, blood	N	Gelatine
Pork	Y	
Pork derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Lamb	Y	
Lamb derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Fish, Crustaceans or Molluscs	Y	
Fish, Crustacean or Mollusc derivatives, stocks, extracts, offals, gelatin, fat, blood	Y	
Beef, Pork, Lamb, Fish products or derivatives on site	Y	
Lupin	Y	

## 11. Diet Suitability:

The product is **SUITABLE** for the following diets:-

Vegetarians	N	Ovo - Lacto Vegetarians	N
Vegans	N		

## 12. Warranty:

We warrant that this product by City Cakes Company Ltd:

- Has been HACCP assessed and conforms to the HACCP system used by City Cakes Company Ltd.
- Comply in all aspects with this specification and will be clean, sound and undamaged on delivery. Shall not be injurious to health and shall be fit for any purpose for which they are intended to be used.
- Is made from quality ingredients, and comply with all aspects with the Food Safety Act 1990, with any regulations made thereunder and with all other United Kingdom and European Union legislation, regulations and quality standards including accepted codes of practice. Packaging shall comply with all legal Food Contact Material Requirements.
- Will be of the nature, substance or quality described and not presented in such a way to mislead as to the nature, substance or quality and be free from agricultural and veterinary contaminants.
- Will be manufactured in premises and with equipment and machinery which comply with the standards of cleanliness and hygiene required by the Food Safety Act, and regulations made thereunder. Will be stored and transported under such conditions as to conserve the nutritional value and quality of the product.
- Has been subject to such checks as a prudent manufacturer would reasonably carry out to meet all the above requirements.
- Shall be packed and shipped in such a way and at such a temperature that the quality of the product is not impaired. Products shall be stacked securely, using appropriate means to secure loads where applicable. Deliveries should be on clean, dry, undamaged pallets, free from off odours, taints and other contaminants.
- Shall be fully traceable to ingredient deliveries, such information being made available to City Cakes Company Ltd if required for a product recall.
- No alterations shall be made to this specification unless agreed in advance in writing with Cakes Company Ltd.

Signature:



Print Name: Mr Martin Lam

Position: Technical Manager

Date: 02/09/2023

Product: Lemon Cream Pie