Changed
 Apr 12, 2024 11:55

 Reviewed
 Apr 12, 2024 11:55

 Erudus ID
 a38aef9250e444b58474a076d4127689

 Version
 3.0

RED VELVET CAKE (1 x 14 ptn)

Red Velvet Cake 1x1400g

PRODUCT DESCRIPTION

A red vanilla sponge with a hint of cocoa, topped with vanilla cream cheese icing and a sprinkling of the red sponge crumb.

Brand	The Handmade Cake Co.	
Manufacturer Product Code	074202	
Product Type	Food	
Product Category	Cakes and Tarts	
Storage Type	Frozen	
Erudus ID	a38aef9250e444b58474a076d4127689	
Specification Type	Bakery Products	



Outer Case GTIN

5060044074202



INGREDIENTS

Ingredient Declaration

Product Contains:

Sponge [Sugar, **WHEAT** Flour (with Calcium Carbonate, Niacin, Iron, Thiamin), Pasteurised Free Range **EGG**, Rapeseed Oil, Concentrated Beetroot Juice, Water, Baking Powder [Raising Agents (E575, E500(ii), E336(i)), Maize Starch], Fat Reduced Cocoa Powder (1.4%), Skimmed **MILK** Powder, Colour (Paprika Extract), Vanilla Flavouring (0.1%)], Vanilla Cream Cheese Icing (23%) [Sugar, Salted Butter [Butter (**MILK**), Salt], Full Fat Soft Cheese (7%) [Full Fat Soft Cheese (**MILK**), Thickener (Guar Gum)], Vanilla Flavouring (0.6%)].

ALLERGENS

Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No

Mustard	No
Nuts (Tree)	May Contain
Almond nuts	May Contain
Brazil nuts	May Contain
Cashew nuts	May Contain
Hazelnuts	May Contain
Macadamia (Queensland) nuts	May Contain
Pecan nuts	May Contain
Pistachio nuts	May Contain
Walnuts	May Contain
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	No

Risk Source:

Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in BOLD. This product may contain traces of nuts as it has been made in a bakery that uses nut ingredients.



SUPPLEMENTARY INGREDIENT	Palm Oil	No		
INFORMATION	Hydrogenated Vegetable Oil/Fat	No		
	GM Protein/DNA	No		
ADDITIVES	Product Contains:			
	Artificial Antioxidants	No	Artificial Flavourings	No
	Artificial Colours	No	Artificial Preservatives	No
	Artificial Flavour Enhancers	No	Artificial Sweeteners	No
DIET SUITABILITY	Vegan Diet	No	Vegetarian Diet	Suitable for
JOHADIEHT	Halal Diet	No	Kosher Diet	No

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 440kcal / 1846kJ

Nutrient	per 100g	RI per 100g	per 100g serving	RI per 100g serving
Energy (kJ)	1846 kJ	22%	1846 kJ	22%
Energy (kcal)	440 kcal	22%	440 kcal	22%
Fat	19.8 g	28%	19.8 g	28%
of which Saturates	5.1 g	26%	5.1 g	26%
Carbohydrate	59.9 g	23%	59.9 g	23%
of which Sugars	41.8 g	46%	41.8 g	46%
Fibre	1.6 g		1.6 g	
Protein	4.5 g	9%	4.5 g	9%
Salt	0.55 g	9%	0.6 g	10%

Serving Size	100 g
Serving Size Description	One slice of cake
Number of Servings	14 Servings

Source of Nutritional Information Calculation from known/accepted datasets

SUPPLEMENTARY NUTRITIONAL INFORMATION

SUGAR)

STORAGE

HFSS (HIGH IN **HFSS Status** Yes FAT, SALT AND HANDLING & **Directions For Use** Defrost in film at room temperature for 4 hours. Serve at room temperature. Once defrosted store in a cool dry place. Do not INFORMATION refreeze once defrosted. Consume within 3 days. **Storage Instructions**

Keep frozen, store at -18°C or below.

Shelf Life from Time of Production

Exempt From Shelf Life Labelling

No

240 Days

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES	BRCGS Certified			Other Accreditation					
ORIGIN	Product Country of Origin/Plac Provenance	ngdom							
PRODUCT	Standards Testing								
CHARACTERISTICS	Do you undertake trend analy	Do you undertake trend analysis of Yes			Is shelf life testing undertaken?			Yes	
	microbiological results?								
	Microbiological Standards								
	Organism	Descripti	on		Frequency	Target	Maximum	Sample (g or ml)	
	Enterobacteriaceae (cfu/g or ml)				Annually	<10	10000	1	
	Listeria SPP (cfu/g or ml)	Detected	/Not de	tected in 25g	Annually	=0	1	25	
	Staphylococcus Aureus (cfu/g or ml)				Annually	<200	10000	1	
	Salmonella (cfu/g or ml)	Detected	/not det	ected in 25 g	Annually	=0	1	25	
	Yeast (cfu/g or ml)				Annually	<100	10000	1	
	Moulds (cfu/g or ml)				Annually	<100	10000	1	
	Physical Standards								
	Test	Descripti	on	Frequency	Target	Range	Sa	mple (g or ml)	
	Weight (g)	3 per bat	ch	Every Batch	>1400	1400 to 10	500 14	00	
CONFIGURATION	Case Configuration				Inner Pack Cor	nfiguration			
	Total Quantity of Inner Compo	onents in	1 Uni	ts					
	Outer Case		NL						
	Is the Outer Case Splittable?		No						
PRODUCT WEIGHTS	Inner Component								
	Variable Weight Consumer Ite	m	No						
	Inner Component Weight		1400	g					
	Outer Case								
	Outer Case Gross Weight		1.59	-					
	Outer Case Net Weight		1.4 k	5					
PRODUCT DIMENSIONS	Inner Component		050						
	Inner Component Depth		256 n						
	Inner Component Width Inner Component Height		256 n 52 m						
	niner component reight		J2 111						
	Outer Case								
	Outer Case Depth		259 n						
	Outer Case Width		259 n						
	Outer Case Height		96 m	m					
PALLET INFORMATION	Quantity of Cases Per Pallet La	ayer	12 Ca	ises	Pallet Height			1.3 MTR	
	Quantity of Layers Per Pallet		12 Layers		Pallet Gross W	eight		254.6 kg	
	Quantity of Cases Per Pallet		144 C	ases					

PACKAGING	Inner Component Packaging							
	Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite	
	Film	Plastic	3 g	- %				
	Film	Paper/Cardboard	59 g	- %				
	Outer Case Pa	ckaging						
	Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite	
	Case	Paper/Cardboard	125 g	- %				
	Transport Pac	kaging						
	Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite	
	Other	Plastic	2.08 g	- %				
	Other	Paper/Cardboard	2.08 g	- %				
	Other	Wood	173.61 g	- %				
OTHER	Intrastat/Taric Code 190		19059070					
INFORMATION	Commodity Code		1905907000					
	Manufacturer	Comments						
	Transit packaging is given per case based on a full pallet load.							
CONTACT	Address			Technical Conta	ct			
INFORMATION	The Handmad The Bakery Gardner Road	e Cake Co.		Technical Team Maidenhead.Tecł	nnical@mdesse	erts.com		
	Maidenhead Berkshire			<u>P: (Phone</u>) 01628	770908 Ext. 105	52		
	SL6 7TU United Kingdo	m						
	<u>P: (Phone)</u> 0162	28 770908						
	Complaints Co	ontact						
	Technical Tear Maidenhead.T	n echnical@mdesserts.com						
	<u>P: (Phone)</u> 0162	28 770908 Ext. 1052						

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