

City Cakes Company Limited

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Product Specification

| | | | |
|------------------|------------------------------------|-----------|-----|
| Product | : Lemon Meringue Pie | | |
| Size / weight | : 1,582g Net Weight | | |
| City Cakes Code | : L/M | | |
| Date | : 02/09/2023 | Issue No. | : 9 |
| Reason for Issue | : Amended sections 4, 7.1 and 7.2. | | |

1. Product Description:

Shortcrust pastry filled with lemon custard and crowned with luscious meringue.

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) | 1779kJ |
| Energy value (kcal) | 372kcal |
| Protein | 4.1g |
| Carbohydrates (available) | 67.2g |
| of which sugars | 43.0g |
| Fat | 15.9g |
| ...of which saturates | 7.1g |
| monosaturates | Unavailable/ |
| polyunsaturates | Unavailable |
| trans | Unavailable |
| Total dietary fibre (AOAC) | 0.7g |
| Sodium (Na) | 0.12g |
| Salt | 0.31g |

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: 285 x 275 x 80mm (approximate).

Round Cake Board Dimensions: (Diameter x H) 254 x 3.5mm (approximate). 1500 micron total thickness white polyethylene laminated to both sides to greyboard.

Cake Collar: (L x W) 813 x 70mm (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: 273g (approximate).

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: 20.

Height of complete pallet: 1790mm.

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

8. Weight Control:

Net Weight: 1,582g

Gross Weight: 1,855g

9. Ingredient Declaration (legal):

Pastry Base (Wheat Flour, Butter, Sugar, Vegetable Oils: (Palm, Rapeseed), Emulsifier: E471; Pasteurised Egg, Flavourings, Propylene Glycol, Caramel, Sugar Syrup), **Filling** (Sugar, Modified Starch, Milk Derivatives, Whole Milk Powder, Stabilisers: E263, E450a; Dried Glucose Syrup, Emulsifiers: E471, E472b; Flavourings, Salt, Colours: E160b, E101; Hens Egg White Powder, Modified Starch, Acidifier: E330; Egg White, Lemon Oil Natural, Lemon Terpenes, Lime Terpenes, Orange Terpenes)

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, Egg White. |
| Milk & Milk Derivatives | N | Whipping Cream, Skimmed Milk, Whey powder. |
| Lactose | N | Whipping Cream, Skimmed Milk, Whey powder |
| Wheat and Wheat Derivatives | N | Wheat Flour. |
| Modified Starches | N | Modified Starch |
| Gluten and Gluten Derivatives | N | Wheat Flour, Oatflakes. |
| Rye, Barley & Oats or their Derivatives | N | Oatflakes. |
| 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 | Y | |
| Additives | N | E471, E160b, E101, E263, E450a, E471, E472b, E330 |
| Flavourings | N | Flavourings |
| Glutamates | Y | |
| Colours: | N | E160b, E101 |
| Potassium Based Salt Substitute | Y | |
| Celery | Y | |
| Mustard | Y | |
| Genetically Modified Ingredients | Y | |
| Components derived from Maize | Y | |
| Components derived from Soya | Y | |
| Processing Aids derived from G.M.O. | Y | |
| Beef | Y | |
| Beef derivatives, stocks, extracts, offals, gelatin, fat, blood | Y | |
| 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 | Y | Ovo - Lacto Vegetarians | Y |
| 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 Meringue Pie