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Erudus ID 86c87286f35846609e690f8c8a159fcd

Version 2.0

RECEIVED
 Thomas Ridley QC Dept.
 11:13 am, 7 Feb 2024

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CHOCOLATE CAKE (1 x 14 ptn)

Chocolate Cake 1x1600g

PRODUCT DESCRIPTION

A moist sponge filled and topped with chocolate icing and sprinkled with white and milk chocolate shavings.

Brand	The Handmade Cake Co.
Manufacturer Product Code	070211
Product Type	Food
Product Category	Cakes and Tarts
Storage Type	Frozen
Erudus ID	86c87286f35846609e690f8c8a159fcd
Specification Type	Bakery Products



Manufacturer Component Code	070211
Outer Case GTIN	5060044070211



INGREDIENTS

Ingredient Declaration

Chocolate Icing (23%) [Icing Sugar, Salted Butter [Butter (**MILK**), Salt], Fat Reduced Cocoa Powder (9%), Water], Sugar, **WHEAT** Flour (with Calcium Carbonate, Niacin, Iron, Thiamin), Pasteurised Free Range **EGG**, Rapeseed Oil, Water, Fat Reduced Cocoa Powder (3.6%), Skimmed **MILK** Powder, Milk Chocolate Flakes (0.8%) [Sugar, Cocoa Mass, Cocoa Butter, Whole **MILK** Powder, Skimmed **MILK** Powder, Emulsifier (Lecithins (**SOYA**)), Natural Vanilla Flavouring], White Chocolate Flakes (0.8%) [Sugar, Whole **MILK** Powder, Cocoa Butter, Emulsifier (Lecithins (**SOYA**)), Natural Vanilla Flavouring], Baking Powder [Raising Agents (E575, E500(ii), E336(i)), Maize Starch].

ALLERGENS

Product Contains:

Celery/Celery	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	May Contain
Barley	No	Almond nuts	May Contain
Oats	No	Brazil nuts	May Contain
Rye	No	Cashew nuts	May Contain
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	May Contain
Crustacea	No	Macadamia (Queensland) nuts	May Contain
Eggs	Yes	Pecan nuts	May Contain
Fish	No	Pistachio nuts	May Contain
Lupin	No	Walnuts	May Contain
Milk	Yes	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	Yes
		Sulphur Dioxide and Sulphites	No

Risk Source:

Tree Nuts (Risk Source)	Raw Material	Almond nuts (Risk Source)	Factory
Brazil nuts (Risk Source)	Raw Material	Cashew nuts (Risk Source)	Raw Material
Hazelnuts (Risk Source)	Factory	Macadamia nuts (Risk Source)	Raw Material
Pecan nuts (Risk Source)	Factory	Pistachio nuts (Risk Source)	Factory
Walnuts (Risk Source)	Factory		

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
INFORMATION

Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

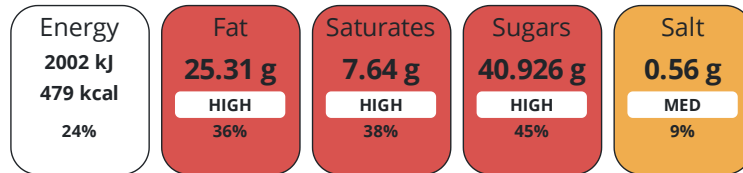
Product Contains:

Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No
Vegan Diet	No	Vegetarian Diet	Suitable for
Halal Diet	No	Kosher Diet	No

DIET
SUITABILITY

NUTRITIONAL
INFORMATION

Each 114g/ml serving contains:



of your reference intake.

Typical values per 114g/ml : Energy 479kcal / 2002kJ

Nutrient	per 100g	RI per 100g	per 114g serving	RI per 114g serving
Energy (kJ)	1756 kJ	21%	2001.8 kJ	24%
Energy (kcal)	420 kcal	21%	478.8 kcal	24%
Fat	22.2 g	32%	25.3 g	36%
of which Saturates	6.7 g	34%	7.6 g	38%
Carbohydrate	48.7 g	19%	55.5 g	21%
of which Sugars	35.9 g	40%	40.9 g	45%
Fibre	2.7 g		3.1 g	
Protein	5 g	10%	5.7 g	11%
Salt	0.49 g	8%	0.6 g	10%
Serving Size	114 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

HFSS (HIGH IN FAT, SALT AND SUGAR)

HFSS Status Yes

HFSS Score 22

HANDLING & STORAGE INFORMATION

Directions For Use

•Defrost at room temperature for approximately 4 hours •Remove wrapping before defrosting •Serve at room temperature •Once defrosted store in a cool dry place •Do not refreeze once defrosted •Consume within 5 days

Storage Instructions

Store at -18°C. Once defrosted store in a cool dry place. As we do not add stabilisers, 'blooming' may occur on the icing. This is caused by temperature sensitive ice crystals developing during storage. This poses no risk to food safety. The small crystals will disappear on defrosting.

Shelf Life from Time of Production 365 Days

Exempt From Shelf Life Labelling No

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES



Other Accreditation

N/A

ORIGIN

Product Country of Origin/Place of United Kingdom

Provenance

Additional Origin Details

-

PRODUCT CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results? Yes

Is shelf life testing undertaken? Yes

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Enterobacteriaceae (cfu/g or ml)		Annually	<10	100	1
Staphylococcus Aureus (cfu/g or ml)		Annually	<200	10000	1
Salmonella (cfu/g or ml)	Detected/Not detected in 25g	Annually	=0	0	25
Yeast (cfu/g or ml)		Annually	<100	10000	1
Moulds (cfu/g or ml)		Annually	<100	10000	1

CONFIGURATION

Case Configuration

Inner Pack Configuration

Total Quantity of Inner Components in 1 Units

Outer Case

Is the Outer Case Splittable? No

PRODUCT WEIGHTS

Inner Component

Variable Weight Consumer Item No

Inner Component Weight 1600 g

e mark No

Outer Case

Outer Case Gross Weight 1.79 kg

Outer Case Net Weight 1.6 kg

PRODUCT DIMENSIONS

Inner Component	
Inner Component Depth	256 mm
Inner Component Width	256 mm
Inner Component Height	60 mm
Outer Case	
Outer Case Depth	259 mm
Outer Case Width	259 mm
Outer Case Height	96 mm

PALLET INFORMATION

Quantity of Cases Per Pallet Layer	12 Cases	Pallet Height	1.3 MTR
Quantity of Layers Per Pallet	12 Layers	Pallet Gross Weight	283.36 kg
Quantity of Cases Per Pallet	144 Cases		

PACKAGING

Inner Component Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Film	Plastic	3 g	- %			
Film	Paper/Cardboard	59 g	- %			
Outer Case Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	125 g	- %			
Transport Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	2.08 g	- %			
Other	Paper/Cardboard	2.08 g	- %			
Other	Wood	173.61 g	- %			

OTHER INFORMATION

Intrastat/Taric Code	1905907000
Commodity Code	19059070

Manufacturer Comments

Transit packaging weights are given per case based on a full pallet load.

CONTACT INFORMATION

Address	Technical Contact
The Handmade Cake Co.	Technical Team
The Bakery	Maidenhead.Technical@mdesserts.com
Gardner Road	
Maidenhead	P: (Phone) 01628 770908 Ext. 1052
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SL6 7TU	
United Kingdom	
P: (Phone) 01628 770908	
Complaints Contact	
Technical Team	
Maidenhead.Technical@mdesserts.com	
P: (Phone) 01628 770908 Ext. 1052	

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