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**Erudus ID** 4c97f3c69b054c48afa4791bede6d4e7

Version 2.0





## ICED LEMON DRIZZLE CAKE (1 x 14ptn)

Iced Lemon Drizzle Cake 1x1300g

### PRODUCT DESCRIPTION

A light lemon sponge drizzled with zingy lemon syrup and topped with fondant icing.

Brand	The Handmade Cake Co.
Manufacturer Product Code	075148
Product Type	Food
Product Category	Cakes and Tarts
Storage Type	Frozen
Erudus ID	4c97f3c69b054c48afa4791bede6d4e7
Specification Type	Bakery Products



**Outer Case GTIN** 

5060044075148











INGREDIENTS

## **Ingredient Declaration**

Sugar, **WHEAT** Flour (with Calcium Carbonate, Niacin, Iron, Thiamin), Pasteurised Free Range **EGG**, Fondant Icing [Sugar, Water, Glucose Syrup, Humectant (Sorbitol)], Salted Butter [Butter (**MILK**), Salt], Lemon Juice (7%), Rapeseed Oil, Water, Baking Powder [Raising Agents (E575, E500(ii), E336(i)), Maize Starch], Concentrated Lemon Juice (0.4%), Lemon Oil (0.2%).

ALLERGENS

## **Product Contains:**

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
Marilla and	
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:

Tree Nuts (Risk Source)	Raw Material
Brazil nuts (Risk Source)	Raw Material
Hazelnuts (Risk Source)	Factory
Pecan nuts (Risk Source)	Factory
Walnuts (Risk Source)	Factory

Almond nuts (Risk Source)	Factory
Cashew nuts (Risk Source)	Raw Material
Macadamia nuts (Risk Source)	Raw Material
Pistachio nuts (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

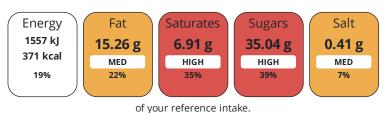
Product Contains:		
Artificial Antioxidants	No	
Artificial Colours	No	
Artificial Flavour Enhancers	No	
Vegan Diet	No	
Halal Diet	No	

Artificial Flavourings	No
Artificial Preservatives	No
Artificial Sweeteners	No
Vegetarian Diet	Suitable for
Kosher Diet	No

DIET SUITABILITY

NUTRITIONAL INFORMATION

Each 96g/ml serving contains:



Typical values per 96g/ml : Energy 371kcal / 1557kj

Nutrient	per 100g	RI per 100g	per 96g serving	RI per 96g serving
Energy (kJ)	1622 kJ	19%	1557.1 kJ	19%
Energy (kcal)	386 kcal	19%	370.6 kcal	19%
Fat	15.9 g	23%	15.3 g	22%
of which Saturates	7.2 g	36%	6.9 g	35%
Carbohydrate	56.2 g	22%	54 g	21%
of which Sugars	36.5 g	41%	35 g	39%
Fibre	1 g		1 g	
Protein	4.3 g	9%	4.1 g	8%
Salt	0.43 g	7%	0.4 g	7%

Serving Size	96 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)

HANDLING & STORAGE INFORMATION **HFSS Status** Yes

HFSS Score 22

#### **Directions For Use**

REMOVE FILM BEFORE DEFROSTING Defrost at room temperature for 4 hours Serve at room temperature Once defrosted store in a cool dry place Do not refreeze once defrosted Consume within 5 days

## **Storage Instructions**

Keep frozen, store at -18°C or below

Shelf Life from Time of Production 365 Days Exempt From Shelf Life Labelling No

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES





#### Other Accreditation

-

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

 Commercially Sterile
 No

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 per 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

PRODUCT WEIGHTS

Total Quantity of Inner Components in	1 Units
Outer Case	
Is the Outer Case Splittable?	No
Inner Component	
Variable Weight Consumer Item	No
Inner Component Weight	1300 g
Outer Case	
Outer Case Gross Weight	1.49 kg
Outer Case Net Weight	1.3 kg

## PRODUCT DIMENSIONS

Inner Component

Inner Component Depth	256 mm
Inner Component Width	256 mm
Inner Component Height	45 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
Quantity of Layers Per Pallet	12 Layers
Quantity of Cases Per Pallet	144 Cases
	,

Pallet Height1.3 MTRPallet Gross Weight239.73 kg

### PACKAGING

## Inner Component Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Film	Plastic	3 g	- %			
Film	Paper/Cardboard	59 g	- %			

### Outer Case Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	125 g	- %			

## Transport Packaging

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 INFORMATION

Intrastat/Taric Code	1905907000
Commodity Code	19059070

## **Manufacturer Comments**

Transit packaging is given per case based on a full pallet load  $% \left( 1\right) =\left( 1\right) \left( 1\right) +\left( 1\right) \left( 1\right) \left( 1\right) +\left( 1\right) \left( 1\right) \left$ 

# CONTACT INFORMATION

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