PRODUCT INFORMATION SHEET

RECEIVED Thomas Ridley QC Dept. 9:10 am, 14 Feb 2020

should not solely rely assessment as to the rs corefs 15. You

Product Code	N/A
Product	Mixed Fruit Cake

PRODUCT INFORMATION	
Product Description	A moist, fruit cake made with sultanas/raisins, mixed peel and cherries. Egg free. Produced with local golden cold press extra virgin rapeseed oil, from local farms. Nicely decorated with mixed peel and red cherries, glazed with apricot glazing. Wrapped in a polypropylene film and labelled with one side and one back sticky labels.
Ingredient Declaration	Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Sultanas/Raisins, White sugar, Brown Sugar, Vegetable margarine (Palm Oil, Water, Salt, Emulsifier E471, Natural Butter Flavouring, Colours: E160b, E100),Mixed Peel (Sulphur Dioxide), Cherries (Sulphur Dioxide), Skimmed Milk Powder, Vegetable Oil (Rapeseed), Concentrated Apple Juice, Vegetable Glycerine, Raising Agent (Sodium Bicarbonate), Preservative (Potassium Sorbate),Mixed Spice, Apricot Glaze (Sugar, Water, Glucose-Fructose Syrup, Gelling Agent (Pectin), Acidity Regulator (Potassium Citrates), Calcium Phosphate, Preservative (Potassium Sorbate), Colour (Carotenes), Flavouring).
Allergens	For allergens see ingredients in BOLD Made in a factory using: See allergens below.
Preparation / Serving Suggestions	All ingredients measured according to the recipe. Dry fruits (dates), wheat flour, white sugar, skimmed milk powder, bi- carbonate of soda, mixed spice and margarine are mixed together in the mixer at low speed. Vegetable oil, vegetable glycerine, concentrated apple juice and potassium sorbate whipped together for 4 minutes. Whipped oil/apple juice mixture then added gradually into the flour mixture and beaten for 3-5 minutes using mixer at medium speed. 415-418 grams of cake batter are poured into the baking tins, decorated with 3-5 crystalized ginger pieces and 3 whole dates, then placed in the oven at 150°C for 1 hour and 30 minutes. After cooling cakes are glazed with apricot glazing and packed in polypropylene film.
Warnings	May contain fruit pips, PEANUTS, other NUTS, otherSEEDS
Country of Origin	Manufactured in the UK

SPECIFIC DIETARY REQUIREMENTS	Suitable For? Yes/No	Comments
Vegetarians	Yes	Lacto-ovo-vegetarians
Vegans	No	Dairy content
Coeliacs	No	Wheat flour
Organic	No	-
Kosher	N/A	-
Halal	N/A	-

NUTRITIONAL DATA	Typical Values Per 100g		
Energy	1551	kJ	
	367	Kcal	
Fat	6.7	g	
of which saturates	1.8	g	
Carbohydrate	71	g	
of which sugars	49	g	
Fibre	-	g	
Protein	3.8	g	
Salt	0.62	g	

ALLERGENS Including products & derivatives	Contains? Yes/No	On Site Yes/No	Comments
Cereals containing Gluten	Yes	Yes	Wheat flour
Crustaceans	No	No	-
Egg	No	Yes	Liquid egg
Fish	No	No	-
Peanuts	No	Yes	Peanuts
Soybeans	No	No	-
Milk	Yes	Yes	Skimmed milk powder
Nuts	No	Yes	Almonds, Peanuts, Brazilian nuts, Walnuts etc.
Celery	No	No	-
Mustard	No	Yes	Mustard Seeds
Sesame Seeds	No	Yes	Sesame seeds
SO ₂ & Sulphites (>10mg/kg)	Yes	Yes	Crystalized ginger, glazed cherries, jumbo gold sultanas, dried apricots, dried prunes, mixed peel, orange peel, lemon peel
Lupin	No	No	-
Molluscs	No	No	-

ORGANOLEPTIC PROFILE & STANDARDS		
Appearance	Golden-brown fruit cake with cherries and ground almonds, and flaked almonds topping. Product must be free from visible contaminants that are classed as foreign bodies.	
Texture	Very moist and dense, contains dry fruit pieces inside. The textures of the products components are to be consistent with each delivery.	
Aroma	A delicate aroma	
Flavour	Sweet with tangy mixed spice flavour. This product must be free from taint. Flavours are to be consistent with the product description and each delivery.	

Product will be checked against previously accepted standard.

MICROBIOLOGICAL STANDARDS			
Micro-organism Tested	Target cfu/g	Reject Level cfu/g	Frequency of Testing
Mould and yeast	<100	>100	As required

CHEMICAL STANDARDS			
Test	Target	Tolerance (±)	Frequency of Testing
N/A			

PRODUCT SHELF LIFE & STORAGE	
Product Shelf Life (Total from month of production)	5 months from production date
Product Shelf Life (After opening)	As per original shelf life if handled in accordance with proper GMP procedures
Delivery Shelf Life (on supply to XX first point of sale)	-
Durability	Best Before
Storage Conditions	Ambient. Store in dry area (RH max. 75%, tem. 20ºC). Protect from light.
Storage Conditions (after opening)	As unopened product
Suitable for Freezing	No
Product Shelf Life (After Defrosting)	-

PRODUCT PACKAGING			
Primary Unit Packaging Details	White loaf cake tin liners, greaseproof paper, 2g each, 140x67x64mm. Transparent food graded polypropylene film, 2g each, width – 365mm, gauge-45 Micron		
Primary Unit Net Weight	4g		
Primary Unit Gross Weight	410-415g		
Primary Unit Barcode	Varies		
Is Primary unit suitable for sale separately?	NO		
Primary Units per Secondary Unit	6		
Secondary Unit Packaging Details	White glued case, cardboard, 115g, 15.5cm(W)x18cm(D)x25cm(L) closure – adhesive tape.		
Secondary Unit Net Weight	115g		
Secondary Unit Gross Weight	2515-2605g		
Secondary Unit Barcode	Varies		
Secondary Unit Palletisation Details	Cases per Layer – 28 Layers per Pallet - Varies		
Tertiary Packaging Details	Blue GKN or Std White Pallet 1200mm x 1000mm or Euro Pallet Wrapped with pallet wrap		
Retail Packs	All product will be labelled in accordance with Food Information Regulations 2013 (FIR 2013)		
Foodservice / Catering	As a minimum: Supplier Name, Product Name, Product Code, Unit Size, Batch ID Number, Best Before Date.		
	Remaining information will be provided via Bishops Lynn Product Information Sheet or Customer own specification format.		