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<b>Product Code</b>	<b>EFF-118</b>
<b>Product</b>	<b>Honey Cake</b>
<b>PRODUCT INFORMATION</b>	
<b>Product Description</b>	Sweet cake and crunchy on the outer layer thanks to the almonds
<b>Ingredient Declaration</b>	Contains: <b>WHEAT FLOUR</b> (calcium carbonate, niacin, iron, thiamine) (contains gluten), white sugar, margarine (palm oil, water, salt, emulsifier E471, natural butter flavouring, colour E160B, E100), <b>SKIMMED MILK POWDER</b> , rapeseed oil, vegetable glycerine, concentrated apple juice, raising agent (bicarbonate of soda), brown sugar, 2.5% cherries ( <b>SULPHUR DIOXIDE</b> ), 1.5% <b>FLAKED ALMONDS</b> , 1.1% honey, black treacle, lemon paste, Sultanas/Raisins ( <b>SULPHUR DIOXIDE</b> ), <b>ALMOND</b> essence, neutral glaze (sugar, water, glucose - fructose syrup, gelling agent (pectin), acidity regulator (potassium citrates), calcium phosphate, preservative (potassium sorbate)).
<b>Allergens</b>	For allergens see ingredients in <b>BOLD</b> . Made in a factory using: see allergens below.

	<p>All ingredients measured according to the recipe. Sultanas/Raisins, <b>Wheat</b> flour, white sugar, brown sugar, skimmed <b>milk</b> powder, baking powder, bicarbonate of soda and margarine are mixed together in the mixer at low speed. Add vegetable oil, vegetable glycerine, concentrated apple juice, honey, black treacle, lemon paste, almond flavour, water, golden syrup and potassium sorbate together until fully mixed. Then approximately 410 grams of cake mix is deposited into the baking trays (dimensions 14 x 9 cm) and then placed in the oven at 145°C for 1 hour and 30 minutes. The cakes are then covered ready for cooling. After cooling, a neutral glaze is applied by hand to each cake. These are wrapped in polypropylene film and then passed through the metal detector. The weight is not declared on the final packaging.</p>
<b>Warnings</b>	May contain fruit pips & <b>NUTS</b>
<b>Country of Origin</b>	Manufactured in the UK

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

NUTRITIONAL DATA CALCULATED	Typical Values per 100g		
		1644	kJ
Energy	390	Kcal	
Fat	10	g	
of which saturates	2.1	g	
Carbohydrate	68	g	
of which sugars	45	g	
Fibre		g	
Protein	5.6	g	
Salt	0.44	g	

ALLERGENS	Contains? Yes/No	On Site Yes/No	Comments
including products & derivatives			
Cereals containing gluten	Yes	Yes	Wheat flour
Crustaceans	No	No	
Egg	No	Yes	
Fish	No	No	
Peanuts	No	No	
Soybeans	No	No	
Milk	Yes	Yes	Skimmed Milk Powder, chocolate chips
Nuts	Yes	Yes	Almonds, Walnuts, Brazil nuts
Celery	No	No	
Mustard	No	No	
Sesame Seeds	No	No	

SO2 & Sulphites (>10mg/kg)	Yes	Yes	Crystallised ginger, glace cherries, jumbo golden sultanas, dried apricots, dried prunes, mixed peel, orange peel, lemon peel, apple pieces, dates
Lupin	No	No	
Molluscs	No	No	

ORGANOLEPTIC PROFILE & STANDARDS			
<b>Appearance</b>			These delicious Honey cakes are decorated with a sprinkle of flaked almonds and 5 whole almonds. These cakes are infused with Honey and lemon paste to give them a luxurious taste. Product must be free from visible contaminants that are classed as foreign bodies
<b>Aroma</b>			Sweet fruity flavour
<b>Texture</b>			Very moist, dense and sticky, contains Honey Flavour inside. The textures of the products components are to be consistent in each cake and delivery
<b>Flavour</b>			Sweet with a fruity flavour, not overly sweet and very refreshing. This product must be free from taint. Flavours are to be consistent with the product description and delivery.
Product will be checked against previously accepted standard.			

MICROBIOLOGICAL STANDARDS			
Micro-organism tested	Target cfu/g	Reject Level cfu/g	Frequency of testing
Total viable count	<10000	>1000000	As required
Enterobacteriaceae	<100	>10000	As required

E.coli	<20	>100	As required
S.aureus	<20	>10000	As required
Yeast & Mould		>10000000	As required
Detection of Salmonella		DU	As required
Group 2 nutritional analysis			As requested

<b>PRODUCT SHELF LIFE &amp; STORAGE</b>	
<b>Product Shelf Life</b> (Total from month of production)	5 months from production date
<b>Product Shelf Life</b> (After opening)	As per original shelf life if handled in accordance with proper GMP procedures
<b>Delivery Shelf Life</b> (on supply to XX first point of sale)	
<b>Durability</b>	Best before
<b>Storage Conditions</b>	Ambient. Store in a dry area (RH max. 75%, temperature 20°C). Protect from light.
<b>Storage Conditions</b> (after opening)	As unopened product
<b>Suitable for freezing</b>	No
<b>Product Shelf Life</b> (After defrosting)	

<b>Product Packaging</b>
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<b>Primary Unit Packaging Details</b>	White loaf cake tin liners, greaseproof paper, 2g each, 140x67x64mm. Transparent food graded polypropylene film, 2g each, width: 365mm, gauge: 45 micron
<b>Primary Unit Weight</b>	4g
<b>Primary Unit Gross Weight Inc Product</b>	410g
<b>Primary Unit Barcode</b>	
<b>Is primary unit suitable for sales seperately?</b>	No
<b>Primary units per secondary unit</b>	6
<b>Secondary unit packaging details</b>	White glued case, cardboard, 115g, 15.5cm(W) x 18cm (D) x 25cm (L). Closure adhesive tape
<b>Secondary unit net weight</b>	115g
<b>Secondary unit gross weight</b>	2515-2605g
<b>Secondary unit barcode</b>	
<b>Secondary unit palletisation details</b>	Cases per layer: 30>. Layers per pallet: 210>
<b>Tertiary Packaging details</b>	Blue GKN or standard white pallet 1200mm x 1000mm. Or Euro Pallet. Wrapped with pallet wrap
<b>Retail packs</b>	All product will be labelled in accordance with Food Information Regulations 2013 (FIR 2013)
<b>Foodservice/Catering</b>	As a minimum: supplier name, product name, product code, unit size, batch ID number, best before date.