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PRODUCT INFORMATION SHEET

Product Code	EFF-108
Product	Lemon Cake

PRODUCT INFORMATION

Product Description	Very moist, natural lemon flavoured loaf cakes produced with high quality lemon peel and infused with natural lemon oil and Sicilian lemon paste. Each cake is hand glazed. Produced with a golden rapeseed oil. Wrapped in a polypropylene film and labelled twice; once on the side and once on the bottom of the cake
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Ingredient Declaration	Wheat flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), White sugar, Lemon peel (Sulphur Dioxide), Margarine (Palm Oil RSPO Certified, Water, Salt, Emulsifier E471, Natural Butter Flavouring, Colours: E160B, E100), Golden Syrup, Skimmed Milk Powder, Vegetable Glycerine, Rapeseed Oil, Concentrated Apple Juice, Natural Lemon Paste (Sicilian Lemon Oil, Emulsifier E433, Xanthan gum E415), Natural Lemon Oil, Raising Agent (Baking Powder), Preservative (Potassium Sorbate), Neutral Glaze (Sugar, Water, Glucose-Fructose syrup, Gelling Agent (Pectin), Acidity Regulator (Potassium citrates), Calcium Phosphate, Preservative (Potassium Sorbate)).
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Allergens	For allergens see ingredients in BOLD . Made in a factory using: see allergens below.
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Preparation	<p>All ingredients measured according to the recipe. Wheat flour, white sugar, skimmed milk powder, baking powder and margarine are mixed together in the mixer at a low speed. Then add vegetable rapeseed oil, vegetable glycerine, concentrated apple juice, natural lemon paste, golden syrup, natural lemon oil, water and potassium sorbate into the dry mixture and then mix together until fully mixed. Then add the lemon peel and mix for a final 5 minutes.</p> <p>Approximately 370 grams of cake batter are deposited into the baking trays (dimensions 14 x 9 cm) and then placed in the oven at 140°C for 1 hour and 30 minutes. At the end of the day the cakes are covered ready for cooling. After cooling, the cakes are glazed with a neutral glaze and then wrapped in polypropylene film, passed through the metal detector. The weight is not declared on the final packaging.</p>
Warnings	May contain fruit pips & NUTS
Country of Origin	Manufactured in the UK

SPECIFIC DIETARY REQUIREMENTS	Suitable For?	Comments
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		
	1554	kJ	kJ

Energy	368	Kcal	Kcal	
Fat	8.2	g	g	
of which saturates	2.3	g	g	
Carbohydrate	69	g	g	
of which sugars	38	g	g	
Fibre		g	g	
Protein	4.3	g	g	
Salt	0.42	g	g	

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



These delicious golden lemon cakes made with high quality lemon peel and infused with Sicilian lemon paste and natural lemon oil to give them a luxurious taste. Product must be free from visible contaminants that are classed as foreign bodies

Aroma

Sweet and tangy lemon aroma

Texture

Very moist, dense and sticky, contains lemon peel inside. The textures of the products components are to be consistent in each cake and delivery

Flavour

Sweet with tangy lemon 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

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 a dry area (RH max. 75%, temperature 20°C). Protect from light.
Storage Conditions (after opening)		As unopened product
Suitable for freezing		No
Product Shelf Life (After defrosting)		

Product Packaging		
		White loaf cake tin liners, greaseproof paper, 2g each, 140x67x64mm. Transparent food graded polypropylene film, 2g each, width: 365mm, gauge: 45 micron
Primary Unit Packaging Details		
Primary Unit Weight		4g
Primary Unit Gross Weight Inc Product		Approx 370g
Primary Unit Barcode		
Is primary unit suitable for sales seperately?		No
Primary units per secondary unit		6
Secondary unit packaging details		White glued case, cardboard, 115g, 15.5cm(W) x 18cm (D) x 25cm (L). Closure adhesive tape
Secondary unit net weight		115g
Secondary unit gross weight		2515-2605g
Secondary unit barcode		
Secondary unit palletisation details		Cases per layer: 30>. Layers per pallet: 210 >

Tertiary Packaging details
Retail packs
Foodservice/Catering

Blue GKN or standard white pallet 1200mm x 1000mm. Or Euro Pallet. Wrapped with pallet wrap
All product will be labelled in accordance with Food Information Regulations 2013 (FIR 2013)
As a minimum: supplier name, product name, product code, unit size, batch ID number, best before date.
