

## PRODUCT INFORMATION SHEET

<b>Product Code</b>	<b>N/A</b>
<b>Product</b>	<b>Apple and Cinnamon</b>

<b>PRODUCT INFORMATION</b>	
<b>Product Description</b>	Moist, cinnamon spiced fruit loaf cake made with golden sundried sultanas/raisins and juicy apple pieces. The delicious sweetness of apples combines with the unique essence of cinnamon in this sweet treat that not only tastes delicious but also very aromatic. Egg free. Produced with local golden cold press extra virgin rapeseed oil, known as a Munns Rapeseed Oil. The cakes are beautifully decorated with soft apple pieces and covered in apricot glazing. Wrapped in a polypropylene film and labelled with one side and one back sticky labels.
<b>Ingredient Declaration</b>	<b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Sultanas/Raisins ( <b>Sulphur Dioxide</b> ), White Sugar, Margarine (Palm oil, water, salt, Emulsifier E471, Natural Butter Flavouring, Colours: E160B, E100), Skimmed <b>Milk</b> Powder, Rapeseed Oil, Vegetable Glycerine, Concentrated Apple Juice, Raising Agent (Sodium Bicarbonate), Natural Apple Flavour, Ground Cinnamon, Preservative (Potassium Sorbate), Apple Pieces (Apple Puree, <b>Sulphur Dioxide</b> , Rice Flour), Apricot Glaze (Sugar, Water, Glucose-Fructose Syrup, Gelling Agent (Pectin), Acidity Regulator (Potassium Citrates), Calcium Phosphate, Preservative (Potassium Sorbate), Colour (Carotenes), Flavouring).
<b>Allergens</b>	For allergens see ingredients in <b>BOLD</b> Made in a factory using: See allergens below.
<b>Preparation / Serving Suggestions</b>	All ingredients measured according to the recipe. Dry fruits (sultana/raisins), apple pieces, wheat flour, white sugar, skimmed milk powder, sodium bicarbonate, ground cinnamon and margarine are mixed together in the mixer at low speed. Vegetable oil, vegetable glycerine, concentrated apple juice, natural apple flavour and potassium sorbate whipped together for 4 minutes. Whipped oil/apple mixture then added gradually into the flour/fruit mixture and beaten for 3-5 minutes using mixer at medium speed. 400-410 grams of cake batter are poured into the baking tins and sprinkled with apple pieces, then placed in the oven at 150°C for 1 hour and 30 minutes. After cooling cakes are glazed with apricot glazing and wrapped in polypropylene film ready for labelling.
<b>Warnings</b>	May contain fruit pips, <b>NUTS, SEEDS</b>
<b>Country of Origin</b>	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	1571
	372	Kcal
Fat	7.2	g
of which saturates	2.0	g
Carbohydrate	72	g
of which sugars	48	g
Fibre	-	g
Protein	4.2	g
Salt	0.62	g

<b>ALLERGENS</b> Including products & derivatives	<b>Contains?</b> Yes/No	<b>On Site</b> Yes/No	<b>Comments</b>
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	No	-
Sesame Seeds	No	Yes	Sesame seeds
SO <sub>2</sub> & Sulphites (>10mg/kg)	Yes	Yes	Crystalized ginger, glazed cherries, sultanas/raisins, dried apricots, dried prunes, mixed peel, orange peel, lemon peel, apple pieces
Lupin	No	No	-
Molluscs	No	No	-

<b>ORGANOLEPTIC PROFILE &amp; STANDARDS</b>	
<b>Appearance</b>	Golden-brown fruit cakes made with dry fruits (sultanas/raisins) and soft apple pieces. The delicious sweetness of apples combines with the unique essence of cinnamon in this sweet treat that not only tastes delicious but also very aromatic. Decorated with soft apple pieces. Product must be free from visible contaminants that are classed as foreign bodies.
<b>Texture</b>	Very moist and dense, contains dry fruit pieces inside. The textures of the products components are to be consistent with each delivery.
<b>Aroma</b>	A delicate apple and cinnamon aroma.
<b>Flavour</b>	Sweet with a tangy apple and cinnamon 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.	

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


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

<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 dry area (RH max. 75%, tem. 20 <sup>0</sup> 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>	
<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 Net Weight</b>	4g
<b>Primary Unit Gross Weight</b>	395-410g
<b>Primary Unit Barcode</b>	Varies
<b>Is Primary unit suitable for sale separately?</b>	NO
<b>Primary Units per Secondary Unit</b>	6
<b>Secondary Unit Packaging Details</b>	White glued case, cardboard, 115g, 15.5cm(W)x18cm(D)x25cm(L) closure – adhesive tape.
<b>Secondary Unit Net Weight</b>	115g
<b>Secondary Unit Gross Weight</b>	2515-2605g
<b>Secondary Unit Barcode</b>	Varies
<b>Secondary Unit Palletisation Details</b>	Cases per Layer – 28 Layers per Pallet - Varies
<b>Tertiary Packaging Details</b>	Blue GKN or Std 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. Remaining information will be provided via Apple and Cinnamon Product Information Sheet or Customer own specification format.