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| PRODUCT INFORMATION SHEET     |  |
|-------------------------------|--|
| <b>Product Code</b>           | <b>EFF-107</b>   |
| <b>Product</b>                | <b>Cherry &amp; Almond Cake</b>  |
| PRODUCT INFORMATION           |  |
| <b>Product Description</b>    | A combination that is definitely a family favourite  |
| <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), <b>GROUND ALMONDS</b> , cherries 7% ( <b>SULPHUR DIOXIDE</b> ), <b>ALMOND</b> flavouring, mixed spice, <b>FLAKED ALMONDS</b> , 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.   |

|                          |  |
|--------------------------|--|
|                          | All ingredients measured according to the recipe. <b>Wheat flour</b> , white sugar, <b>skimmed milk powder</b> , baking powder and margarine are mixed together in the mixer at low speed. Then add Vegetable oil, vegetable glycerine, concentrated apple juice, water, golden syrup and potassium sorbate together until fully mixed. Then 410-420 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 covered ready for cooling. After cooling, the cakes are glazed with a neutral glaze and then wrapped in polypropylene film and then passed through the metal detector. The weight is not declared on the final packaging. |
| <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                  |                       |

|                                       |                                |
|---------------------------------------|--------------------------------|
| <b>NUTRITIONAL DATA</b><br>CALCULATED |                                |
|                                       | <b>Typical Values per 100g</b> |

| CALCULATED         | TYPICAL VALUES PER 100g |      |      |
|--------------------|-------------------------|------|------|
|                    | 1608                    | KJ   | KJ   |
| Energy             | 381                     | Kcal | Kcal |
| Fat                | 8.3                     | g    | g    |
| of which saturates | 2                       | g    | g    |
| Carbohydrate       | 72                      | g    | g    |
| of which sugars    | 48                      | g    | g    |
| Fibre              |                         | g    | g    |
| Protein            | 4.5                     | g    | g    |
| Salt               | 0.61                    | g    | g    |

| ALLERGENS                        | Contains?<br>Yes/No | On Site<br>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 Cherry & Almond cakes made with Flaked Almonds and infused with cherries 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 cherries 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<br>cfu/g | Reject Level<br>cfu/g | Frequency of testing |
| Total viable count        | <1000           | >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  |   |
|---|---|
| <b>Product Shelf Life</b><br>(Total from month of production)       | 5 months from production date   |
| <b>Product Shelf Life</b><br>(After opening)                        | As per original shelf life if handled in accordance with proper GMP procedures    |
| <b>Delivery Shelf Life</b><br>(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><br>(after opening)                        | As unopened product   |
| <b>Suitable for freezing</b>  | No  |
| <b>Product Shelf Life</b><br>(After defrosting)                     |   |

| Product Packaging                                     |  |
|---|--|
| <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>          | 410-420g   |
| <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. |