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PRODUCT INFORMATION SHEET	
Product Code	EFF-104
Product	Bishop Lynn Cake
PRODUCT INFORMATION	
Product Description	A fruity burst without the peel
Ingredient Declaration	<p>Contains: Sultanas/Raisins (SULPHUR DIOXIDE), WHEAT FLOUR (calcium carbonate, niacin, iron, thiamine) (contains gluten), white sugar, margarine (palm oil, water, salt, emulsifier E471, natural butter flavouring, colour E160B, E100), SKIMMED MILK POWDER, rapeseed oil, vegetable glycerine, concentrated apple juice, raising agent (bicarbonate of soda), brown sugar, water, GROUND ALMONDS, Cherries 2.2% (SULPHUR DIOXIDE), mixed spice, FLAKED ALMONDS, neutral glaze (sugar, water, glucose - fructose syrup, gelling agent (pectin), acidity regulator (potassium citrates), calcium phosphate, preservative (potassium sorbate)).</p>
Allergens	For allergens see ingredients in BOLD . Made in a factory using: see allergens below.

	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 low speed. Add Vegetable oil, vegetable glycerine, concentrated apple juice, water, golden syrup and potassium sorbate together until fully mixed. Add the chopped cherries and mix for approx 5 minutes. 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.
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	
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NUTRITIONAL DATA CALCULATED	Typical Values per 100g		
		1583	KJ
Energy	375	Kcal	Kcal
Fat	7.9	g	g
of which saturates	1.9	g	g
Carbohydrate	71	g	g
of which sugars	49	g	g
Fibre		g	g
Protein	4.5	g	g
Salt	0.58	g	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	
SO ₂ & Sulphites (>10mg/kg)	Yes	Yes	Crystallised ginger, glace cherries, jumbo golden sultanas, dried apricots, dried prunes, mixed peel, orange peel, lemon peel, dates, apple pieces
Lupin	No	No	

Molluscs	No	No	
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ORGANOLEPTIC PROFILE & STANDARDS			
Appearance			These delicious Bishop Lynn cakes are infused with cherries to give them a luxurious taste. They are decorated with a sprinkle of flaked almonds and 4 half cherries in a vertical line down the middle. Product must be free from visible contaminants that are classed as foreign bodies
Aroma			Sweet fruity flavour
Texture			Very moist, dense and fruity. The textures of the products components are to be consistent in each cake and delivery
Flavour			Sweet with a fruity flavour. 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	<1000	>1000000	As required
Enterobacteriaceae	<100	>10000	As required
Esch.coli (MTM-18)	<20	>100	As required
S.aureus	<20	>10000	As required
Yeast & Mould		>10000000	As required
Detection of Salmonella in 25g		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	
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 Weight	4g
Primary Unit Gross Weight Inc Product	410-420g
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	Blue GKN or standard 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.