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 Thomas Ridley QC Dept.
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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

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| Product Code | EFF-105 |
| Product | Stem Ginger Cake |
| PRODUCT INFORMATION | |
| Product Description | Moist, ginger flavoured loaf cake, made with juicy lemon peel and spiced ground ginger. Egg free. Produced with cold pressed extra virgin rapeseed oil. These cakes are beautifully decorated with 2 crystallised ginger pieces and covered with a neutral glaze. Wrapped in a polypropylene film and labelled twice; once on the side and once on the bottom of the cake |
| Ingredient Declaration | Wheat flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), White sugar, Brown sugar, Margarine (Palm Oil, Water, Salt, Emulsifier E471, Natural Butter Flavouring, Colours: E160B, E100), Golden Syrup, Lemon Peel (Sulphur Dioxide), Vegetable Glycerine, Rapeseed Oil, Skimmed Milk Powder, Concentrated Apple Juice, Ground Ginger, Natural Lemon Paste (Sicilian Lemon Oil, Emulsifier E433, Xanthan gum E415), Raising Agent (Sodium Bicarbonate), Preservative (Potassium Sorbate), Crystallised Ginger (Ginger, Sugar, Preservative (Sulphur Dioxide), Neutral Glaze (Sugar, Water, Glucose-Fructose syrup, Gelling Agent (Pectin), Acidity Regulator (Potassium citrates), Calcium Phosphate, Preservative (Potassium Sorbate), Colour (Carotenes), Flavouring), lemon peel, water. |
| Allergens | For allergens see ingredients in BOLD . Made in a factory using: see alergens below. |

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| Preparation | All ingredients measured according to the recipe. Wheat flour , white sugar, brown sugar, skimmed milk powder , raising agent bicarb soda, margarine and ground ginger are mixed together in the mixer at low speed. Then add Vegetable oil, vegetable glycerine, concentrated apple juice, natural lemon paste, golden syrup, potassium sorbate and water together until fully mixed. Then add the lemon peel and mix for approximately 5 minutes. Then approx 360 grams of cake mix is deposited into the baking trays and decorated with 2 crystallised ginger pieces then placed in the oven at 145°C for 1 hour and 30 minutes. Tin dimensions are 14 x 9 cm. 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. |
| 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 CALCUALTED | Typical Values per 100g | |
|------------------------------------|--------------------------------|------|
| | Energy | 1596 |

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|--------------------|------|------|--|
| ENERGY | 378 | Kcal | |
| Fat | 7.9 | g | |
| of which saturates | 2.2 | g | |
| Carbohydrate | 73 | g | |
| of which sugars | 40 | g | |
| Fibre | 0 | g | |
| Protein | 4.4 | g | |
| Salt | 0.69 | g | |

| ALLERGENS including products & derivatives | Contains? | On Site | Comments |
|---|-----------|---------|--|
| | Yes/No | Yes/No | |
| | | | |
| 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

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| Appearance |  | These delicious golden ginger cakes made with high quality lemon peel and infused with Sicilian lemon paste and spiced with ground ginger to give them a luxurious taste. They are decorated with 2 crystallised ginger pieces. Product must be free from visible contaminants that are classed as foreign bodies |
| Aroma | | Sweet with tangy ginger 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 ginger 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 |
| Mould and yeast | | >10000000 | As required |
| Enterobacteriaceae | <100 | >10000 | As required |
| Esch.coli (MTM-18) | <20 | <100 | As required |
| S.aureus | <20 | >10000 | As required |
| Salmonella | | DU | As required |
| Total Viable Count | >10000 | >1000000 | As required |
| 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 | | |

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| 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) | |

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| 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 360g |
| 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.
