

<b>Product Code</b>	<b>EFF-110</b>
<b>Product</b>	<b>Plum Cake</b>
<b>PRODUCT INFORMATION</b>	
<b>Product Description</b>	A moist, flavour-packed cake made with walnut pieces and pitted prunes. Egg free. Produced with cold pressed extra virgin rapeseed oil. Glazed with a neutral glaze. Wrapped in a polypropylene film and labelled twice; once on the side and once on the bottom of the cake
<b>Ingredient Declaration</b>	<b>Wheat flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), White sugar, Margarine (Palm Oil, Water, Salt, Emulsifier E471, Natural Butter Flavouring, Colours: E160B, E100), Skimmed Milk Powder, Rapeseed Oil, Concentrated Apple Juice, Vegetable Glycerine, Raising agent (Sodium bicarbonate), Prunes 10.4% (SULPHUR DIOXIDE), Brown Sugar, Ground Cinnamon, WALNUTS, Water, Preservative (Potassium Sorbate), Neutral Glaze (Sugar, Water, Glucose-Fructose syrup, Gelling Agent (Pectin), Acidity Regulator (Potassium citrates), Calcium Phosphate, Preservative (Potassium Sorbate)).</b>
<b>Allergens</b>	For allergens see ingredients in <b>BOLD</b> . Made in a factory using: see allergens below.
<b>Preparation</b>	All ingredients measured according to the recipe. Put the Pitted Prunes into the mixer on its own and mix at a high speed to allow the prunes to mash up, once mashed up add <b>wheat flour</b> , white sugar, <b>skimmed milk powder</b> , sodium bicarbonate and margarine are mixed together in the mixer at low speed. Add vegetable rapeseed oil, vegetable glycerine, concentrated apple juice, water 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 decorated with a sprinkle of Walnut pieces. Place in the oven at 145°C for 1 hour and 30 minutes. After cooling, the cakes are then glazed with a neutral glaze and wrapped in polypropylene film and then passed through the metal detector. The weight is not declared on the final packaging as it's a hand made product.
<b>Warnings</b>	May contain fruit pips & <b>NUTS</b>
<b>Country of Origin</b>	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	

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NUTRITIONAL DATA CALCULATED	Typical Values per 100g	
	Energy	1546 kJ
	366 Kcal	
Fat	6.9 g	
of which saturates	1.9 g	
Carbohydrate	71 g	
of which sugars	47 g	
Fibre	0 g	
Protein	4.3 g	
Salt	0.59 g	

ALLERGENS including products & derivatives	Contains? Yes/No	On Site Yes/No	Comments
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	Yes	Yes	Almonds, Brazil nuts, Walnuts
Celery	No	No	
Mustard	No	No	
Sesame Seeds	No	No	
SO <sub>2</sub> & Sulphites (>10mg/kg)	Yes	Yes	Crystallised ginger, glazed 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>	Golden-brown fruit cakes made with Walnut pieces and Pitted Prunes. Product must be free from visible contaminants that are classed as foreign bodies
<b>Aroma</b>	A delicate nutty, fruity aroma
<b>Texture</b>	Very moist and dense, contains dry fruit pieces inside. The textures of the products components are to be consistent in each cake and delivery
<b>Flavour</b>	Sweet fruity, nutty 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
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			
<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 a dry area (RH max. 75%, temperature 20°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>	
	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 Packaging Details</b>	
<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.