

SPECIFICATION CODE:	53228.SID.FIN.SPEC	PRODUCT TITLE:	Toffee Flavour Traycake Square (1 x 15 pre-portioned)
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PRODUCT SPECIFICATION

COMPANY NAME:	C D T Sidoli (Welshpool) Ltd		TELEPHONE NUMBER:	01938 555 234	
COMPANY/ PRODUCTION UNIT ADDRESS:	Henfaes Lane Welshpool Powys SY21 7BE		FAX NUMBER:	01938 555 013	
			E-MAIL ADDRESS:	sales@sidoli.co.uk	
ORIGINATION DATE:	13/01/04	REVISION DATE:	13/11/25	REVISION NUMBER:	23
				TEMPLATE NUMBER:	400
PRODUCT CODE:	53228	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091532281
PRODUCT TITLE:	TOFFEE FLAVOUR TRAYCAKE SQUARE				
PRODUCT DESCRIPTION:	A moist toffee flavour sponge cake with fudge cubes topped with caramel fudge and a sprinkling of salted caramel crispies, finished with a feathering of icing in varying proportions. Pre-portioned into 15 square portions in a multi-portion tray, packed 1 tray per outer.				
INGREDIENT DECLARATION: (In descending order)	Sugar, WHEAT flour (with added calcium carbonate, niacin, iron, folic acid, thiamine), EGG, rapeseed oil, water, fudge pieces (5%) (sugar, sweetened condensed MILK (MILK, sugar), fondant (sugar, glucose syrup, water), glucose syrup, palm oil, butter oil (MILK), natural flavouring), golden syrup, modified maize starch, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), brown sugar, salted caramel crispies (white chocolate with caramel (sugar, cocoa butter, whole MILK powder, caramel powder (skimmed MILK powder, whey powder (MILK), sugar, MILK fat, natural vanilla flavouring), skimmed MILK powder, caramelised sugar, emulsifier (lecithin), cocoa mass, salt), salted crisped cereals (WHEAT flour, sugar, salt, OAT flour, WHEAT malt flour, raising agent (sodium bicarbonate), natural vanilla flavouring), glucose syrup, sugar, glazing agent (acacia gum)), fondant (sugar, dried glucose syrup), MILK protein, raising agents (diphosphates, potassium carbonates), MILK replacer (whey powder (MILK), cream powder (MILK)), emulsifiers (mono-and diglycerides of fatty acids, sodium stearoyl-2-lactylate), colour blend (BARLEY malt extract, curcumin), WHEAT starch, WHEAT protein, flavouring, salt, palm kernel oil, palm stearin oil. MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGEN: NUTS. NUTRITION: Typical values, 100g contains: Energy 1595kJ/381kcal, Fat 19g (of which saturates 3.2g), Carbohydrate 48g (of which sugars 32g), Fibre 0.7g, Protein 4.3g, Salt 0.56g.				

TOTAL SHELF LIFE:	18 months from date of manufacture	SHELF LIFE INTO DEPOT:	6 months (minimum)
COUNTRY OF ORIGIN:	Produced in the U. K.	EEC CODE:	Not applicable.
MINIMUM NET CASE WEIGHT:	1.850kg	MAXIMUM GROSS CASE WEIGHT:	2.650kg
UNITS PER PACK:	1 x 15 PRE-PORTIONED	PACKS PER CASE:	1 x 15 PRE-PORTIONED
PORTIONS PER CASE:	1 x 15 PRE-PORTIONED		
STORAGE:	At or below -18°C (0°F)	PRODUCTION CODE:	4 digit code (Year, 3 digit Julian calendar code)
HANDLING INSTRUCTIONS:	Defrost prior to serving.		Keep in an airtight container to avoid drying out. Use within 72 hours of defrost. Do not re-freeze once defrosted.
DEFROSTING INSTRUCTIONS:	Per tray: Defrost under refrigeration (8°C or colder) for approximately 3-4 hours. Per portion: Defrost portion under refrigeration (8°C or colder) for approximately 30 minutes. This product may show signs of sugar bloom during storage, when frozen. This will disappear when the product has been fully defrosted, prior to serving.	REHEATING INSTRUCTIONS:	Not applicable.

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SUPPLIER, RECIPE & NUTRITIONAL INFORMATION

SUPPLIER DETAILS & RECIPE FORMULATION:

C D T Sidoli (Welshpool) Ltd reserve the right to keep all recipe formulations confidential and change ingredient suppliers, as the result of fluctuations within ingredient market trends and costs. We will ensure that the product's quality will not be affected and that ingredient declarations will be correct.

DIETARY & INTOLERANCE DATA

No	Does this product contain:	Yes	No	Comments
1	MRM / MSM (Mechanically Recovered / Separated Meat)		✓	
2	Lactose / Milk / Dairy Products & all forms of Derivatives	✓		Sweetened condensed milk, butter oil, whole milk powder, skimmed milk powder, whey powder, milk fat, milk proteins, cream powder,
3	Animal Products (Meat & Meat Products)		✓	
4	Gelatine (State Source & Country of origin)		✓	
5	Beef / Beef Products (Meat & Meat Products)		✓	
6	Pork / Pork Products (Meat & Meat Products)		✓	
7	Fish / Marine Products		✓	
8	Shellfish		✓	
9	Poultry / Poultry Products (Meat & Meat Products)		✓	
10	Egg / Egg Products	✓		Pasteurised whole Barn egg
11	Wheat / Wheat Derivatives	✓		Wheat flour, wheat starch, wheat malt flour, wheat protein, glucose syrup, dried glucose syrup
12	Rye / Barley / Oats / Oat Bran	✓		Barley malt extract, oat flour
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		Modified maize starch, dried glucose syrup, glucose syrup, dried glucose syrup
15	Genetically Modified Material		✓	Non G. M.
16	Gluten	✓		Wheat flour, wheat starch, wheat protein,
17	Artificial Colours		✓	
18	Azo Dyes/Coal Tar Dyes		✓	
19	Natural Colours	✓		E100
20	Artificial Flavours		✓	
21	Natural Flavours	✓		Natural

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DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E450, E501, E471, E481, E100, E322, E1422, E500ii, E414
25	Added Salt	✓		Salt
26	Added Sugar	✓		Sugar, fondant, brown sugar, caramelised sugar, golden syrup
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	<i>See statements 42 & 43.</i>
29	Tree Nut Oils / Derivatives		✓	<i>See statements 42 & 43.</i>
30	Seeds (excluding spices)	✓		Rapeseed,
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv %)		✓	
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives		✓	
35	Origin of Vegetable Contents / Derivatives	✓		palm oil, palm kernel oil, rapeseed oil, palm stearin oil, E471, E481

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy and egg content
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs		✓	Wheat flour, wheat starch, wheat protein,
40	Lactose Intolerants		✓	Dairy content
41	Diabetics		✓	Contains sugar in at least one form.
42	Nut Allergy Sufferers		✓	This product may not contain actual nuts and/or nut derivatives. However, as we process and handle nuts on site we can not guarantee any of our products to be nut free, as they may contain trace quantities of nuts.
43	Allergen Statement	Made in a factory that handles the following allergen: nuts.		

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SUBJECTIVE QUALITY STANDARDS

(Physical Attributes / Sensory & Physical Description / Characterising Features / Organoleptic Assessment)

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
OVERALL APPEARANCE / VISUAL: <i>Variable Criteria:</i>	A moist toffee flavour sponge cake with fudge cubes topped with caramel fudge and a sprinkling of salted caramel crispies, finished with a feathering of icing in varying proportions. Product must be free from visible contaminants that are classed as foreign bodies. Extraneous matter may be unavoidable, but will be kept to a minimum. Over weights will be accepted. The portion depth will vary as a result of edge tapering of each tray, due to the baking process. The quantity of salted caramel crispies, and icing will vary between products; to produce a home made appearance and randomly decorative effect.
COLOUR: <i>Toffee flavour cake with fudge pieces:</i> <i>Additional ingredients:</i> <i>Variable Criteria:</i>	Colours to be consistent with each delivery. Light to mid brown sponge cake with slightly darker fudge pieces. Cake pieces will have mid to dark brown outer edges due to bake. Mid brown caramel crispies, and white to off white icing. Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
TEXTURE: <i>Toffee flavour cake with fudge pieces:</i> <i>Additional ingredients:</i> <i>Variable Criteria:</i>	The textures of the products components are to be consistent with each delivery. Moist close textured sponge cake with soft slightly chewy fudge pieces. Firm caramel crispies, and smooth icing. No variable criteria.
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Toffee flavour cake with fudge pieces:</i> <i>Additional ingredients:</i> <i>Variable Criteria:</i>	The product must be free from taint. Flavours are to be consistent with the product description and each delivery. Sweet toffee flavour sponge cake. Typical of salted caramel crispies, and sweet icing. No variable criteria.
ODOUR / AROMA: <i>Variable Criteria:</i>	The product must be free from off odours, be consistent and typical of the product's description, for each delivery. No variable criteria.

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QUALITY / PROCESS CONTROL / CRITICAL PERAMETERS

Process Stage	Checking Frequency	Process Target	Minimum Tolerance	Maximum Tolerance	Corrective Action if Outside Tolerance	Person Accountable
Raw materials	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Colours and flavours	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Packaging	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Batch ingredients	Each batch	As recipe	No Tolerance	No Tolerance	Re-weigh	Production Personnel
Sieving of powdered ingredients	Continuous	2mm square mesh	No Tolerance	No Tolerance	Re-place sieve	Q. C. & Production Personnel
Baking Temperature	Each batch	165°C	155°C	175°C	Adjust temperature setting	Production Personnel
Baking Time	Each batch	70 Minutes	65 Minutes	80 Minutes	Adjust time setting	Production Personnel
Baking Temperature	Each batch	Minimum Core Temperature	80°C	100°C	Adjust temperature setting	Production Personnel
Organoleptic	Each batch	Free from taint	No Tolerance	No Tolerance	Reject	Q. C. & Production Personnel
Product make up	Continuous	As description	No Tolerance	No Tolerance	Reject	Production Personnel
Check weighed	Start-up & Every ½ hour	2.010kg	1.850kg	2.045kg	Reject under weights / adjust deposit	Q. C. & Production Personnel
Microbiological analysis	Each batch	As page 7	As page 7	As page 7	As page 7	Laboratory Personnel / Technical Manager
Portions Count	Continuous	15 portions	No Tolerance	No Tolerance	Reject	Q. C. & Production Personnel
Metal detection	Continuous	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Reject	Q. C. & Production Personnel
Metal detector	Hourly	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Retest previous hours production	Q.C & Production Personnel
Case count	Continuous	1 x 15 portions	No Tolerance	No Tolerance	Correct	Production Personnel
Production code	Continuous	4 digit code (Year, 3 digit Julian calendar code)	No Tolerance	No Tolerance	Correct	Production Personnel
Best Before Date	Continuous	18 months from date of manufacture	No Tolerance	No Tolerance	Correct	Production Personnel
Bulk freezer temperature	-18°C or colder	9 x daily	Minus 15°C	Minus 23°C	Contract engineer called	Q. C. & Production Personnel

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FACTORY QUALITY ASSURANCE CHECKS

Check	Frequency	Standard	Corrective Action When Required	Person Accountable
Glass Substitutes Audit	Monthly	Damages / Breakages Reported	Damages / Breakages Addressed	Q. C. Personnel
Pest Control	12 routine and 4 technical visits per annum	Special Reporting Service	As recommended by Contractor	Technical Manager
Scales / Balance Log and Calibration Record	Weekly	Various, according to scales capacity (+/-1g / 5g)	Recalibrate scale / balance	Q. C. Personnel
Thermometers & Probe Calibration Record	Monthly	+/- 1°C	Recalibrate	Q. C. Personnel
Quality Control Check	Daily	In house	Address immediately	Q. C. Personnel
Hygiene	Daily	As cleaning schedules	Re-clean	Hygiene Supervisor
Random Product Taste Panel	Each batch	As set quality parameters	Assess and quarantine / release as necessary	Technical Manager/ Q. C. Personnel

MICROBIOLOGICAL STANDARDS

Test	Incubation Temperature	Incubation Period	Acceptable Limit	Rejection Limit	Action When > Rejection Limit
Enterobacteriaceae	37°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
E. coli	44°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
Total Viable Count	30°C	48 Hours	<100,000 cfu/g	>100,000 cfu/g	Quarantine & retest 3 times. Release / reject
Staphylococcus Aureus	37°C	48 Hours	<20 cfu/g	>20 cfu/g	Quarantine & retest 3 times. Release / reject

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PACKAGING

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
Food Grade U Card for Traybakes	(L) 372mm, (W) 222mm, (H) 60mm	90.0g (x 1)
15" x 9" Plain Silicone Sheet	(L) 381mm, (W) 228mm	4.9g (x 1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 115K/85B/100T	(L) 393mm, (W) 244mm, (H) 75mm	120.0g (x 1)
Self adhesive label (black on white)	214mm x 140mm	2.8g (x 1)

Transit:		
Material / Grade	Dimensions	Weight (per unit)
Stretch wrap	Variable	750g per roll

PALLET CONFIGURATION

Units per outer case	1
Cases per layer	10
Layers per pallet	17
Total cases per pallet	170

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DECLARATION

This product specification is the property of C D T Sidoli (Welshpool) Ltd and should not be disclosed to a third party without prior written notice from an authorised member of C D T Sidoli (Welshpool) Ltd.

C D T Sidoli (Welshpool) Ltd reserve the right to change specifications of own label product as required.

The manufacture, primary processing, packaging and storage operations described within this specification are in accordance with all appropriate U.K and E.U food, hygiene packaging, weights & measures and trades description legislation, in operation at the current time.

This specification will supersede all previous specifications, for this product, supplied. If you do not respond in writing within the next 14 days, we will acknowledge this as your full acceptance of the details contained within this product specification.

Signed on behalf of:	C D T Sidoli (Welshpool) Ltd
Signature:	J A Williams
Name of Person Signing:	Jackie Williams
Title:	Specifications Technologist
Date of Signing:	13.11.25