

SPECIFICATION CODE:	59179.SID.FIN.SPEC.doc	PRODUCT TITLE:	Sticky Salted Caramel Cake (1 x 14 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:	15/06/15	REVISION DATE:		REVISION NUMBER:	01
				TEMPLATE NUMBER:	307 A
PRODUCT CODE:	59179	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091591790
PRODUCT TITLE:	STICKY SALTED CARAMEL CAKE				
PRODUCT DESCRIPTION:	A round moist toffee sponge cake filled with sweet salted caramel buttercream and topped with salted caramel. The cake is finished with a cascade of caramel, random toffee cubes, a feathering of chocolate and caramel sauces and sweet crunchy crispies. This gateau is pre-cut into 14 portions and packed 1 gateau per outer.				
INGREDIENT DECLARATION: (In descending order)	Sugar, EGG, WHEAT flour (with calcium, iron, niacin, thiamin), rapeseed oil, sweetened condensed milk (MILK, sugar), water, caramel [sweetened condensed milk (MILK, sugar), soft brown sugar, palm kernel oil, palm stearin, water], caramel fudge pieces [sugar, sweetened condensed milk (MILK, sugar), glucose syrup, palm oil, butteroil (MILK), flavouring], icing sugar, margarine [palm oil, rapeseed oil, water, emulsifier (mono- and di-glycerides of fatty acids), flavouring], modified maize starch, soft brown sugar, butter (MILK), palm kernel oil, palm stearin, glucose syrup, MILK proteins, raising agent (disodium diphosphate, potassium carbonate), salted chocolate crispies {caramel flavour chocolate [sugar, cocoa butter, caramel powder (MILK, sugar, glucose syrup, salt, raising agent (sodium bicarbonate)), whole MILK powder, whey powder (MILK), cocoa mass, emulsifier (SOYA lecithin), flavouring], crispy cereal [WHEAT flour (with calcium, iron, niacin, thiamin), sugar, salt, OAT flour, malted WHEAT flour, raising agent (sodium bicarbonate), flavouring], glucose syrup, sugar, glazing agent (acacia gum), modified maize starch, coconut oil}, dark brown soft sugar, emulsifier (mono- and di-glycerides of fatty acids, sodium stearyl-2-lactylate), gelling agent (sodium alginate, pectin, carrageenan, xanthan gum), colour (BARLEY malt extract, curcumin), humectant (glycerol), salt, flavouring, acidity regulator (sodium lactate, calcium phosphates), WHEAT starch, WHEAT protein, preservative (potassium sorbate), caramelised sugar syrup, acid (lactic acid), fat reduced cocoa powder, gelling agent: pectin. NUTRITION: Typical values, 100g contains: Energy 1637kJ/394kcal, Fat 21.1g (of which saturates 5.9g), Carbohydrates: 47.8g (of which sugars 36.7g), Fibre 0.3g, Protein 4.1g, Salt 0.3g.				

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:	2.100kg	MAXIMUM GROSS CASE WEIGHT:	2.650kg
UNITS PER PACK:	1 x 14 PRE-PORTIONED	PACKS PER CASE:	1 x 14 PRE-PORTIONED
PORTIONS PER CASE:	1 x 14 PRE-PORTIONED		
STORAGE:	At or below minus 18°C (0°F)	PRODUCTION CODE:	4 digit code (Year, 3 digit Julian calendar code)
SERVING INSTRUCTIONS:	1. Defrost prior to serving.	USAGE INSTRUCTIONS:	1. Keep refrigerated once defrosted. 2. Use within 72 hours of defrost. 3. Do not re-freeze, once defrosted.
DEFROSTING INSTRUCTIONS:	1. SLICE: Remove a slice from frozen and defrost under refrigeration for approximately 2 hours. 2. WHOLE: Defrost under refrigeration for approximately 5 hours.	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 products' 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, Butteroil, Butter, Milk Proteins, Milk, Whole Milk Powder, Whey 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 Egg.
11	Wheat / Wheat Derivatives	✓		Fortified Wheat Flour, Malted Wheat Flour, Wheat Starch, Wheat Protein.
12	Rye / Barley / Oats / Oat Bran	✓		Oat Flour, Barley Malt Extract.
13	Soya / Soya Derivatives	✓		Soya Lecithin.
14	Maize / Maize Derivatives	✓		Modified Maize Starch, Maize Starch, Glucose Syrup.
15	Genetically Modified Material		✓	"Non G.M".
16	Gluten	✓		Fortified Wheat Flour, Malted Wheat Flour, Wheat Starch, Wheat Protein, Oat Flour, Barley Malt Extract.
17	Artificial Colours		✓	
18	Azo Dyes/Coal Tar Dyes		✓	
19	Natural Colours	✓		E100 – Curcumin.
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	✓		E202.
24	Additives	✓		E471, E1422, E450, E501, E500ii, E322, E414, E481, E440, E401, E407, E415, E100, E422, E325, E341, E202, E270.
25	Added Salt	✓		Salt.
26	Added Sugar	✓		Sugar, Icing Sugar, Soft Brown Sugar, Dark Brown Sugar, Caramelised Sugar Syrup.
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	
29	Tree Nut Oils / Derivatives	✓		See Intolerance Group Suitability Data for Nut Allergy Sufferers.
30	Seeds (excluding spices)	✓		
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv%)		✓	
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives	✓		Coconut Oil.
35	Origin of Vegetable Contents / Derivatives	✓		Palm Oil, Rapeseed Oil, Palm Stearin, Cocoa Powder, Palm Kernel Oil, Coconut Oil.

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy & Egg Content.
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs		✓	Fortified Wheat Flour, Malted Wheat Flour, Wheat Starch, Wheat Protein, Oat Flour, Barley Malt Extract.
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, therefore, guarantee any of our products to be nut free, as they may contain trace elements of nuts.

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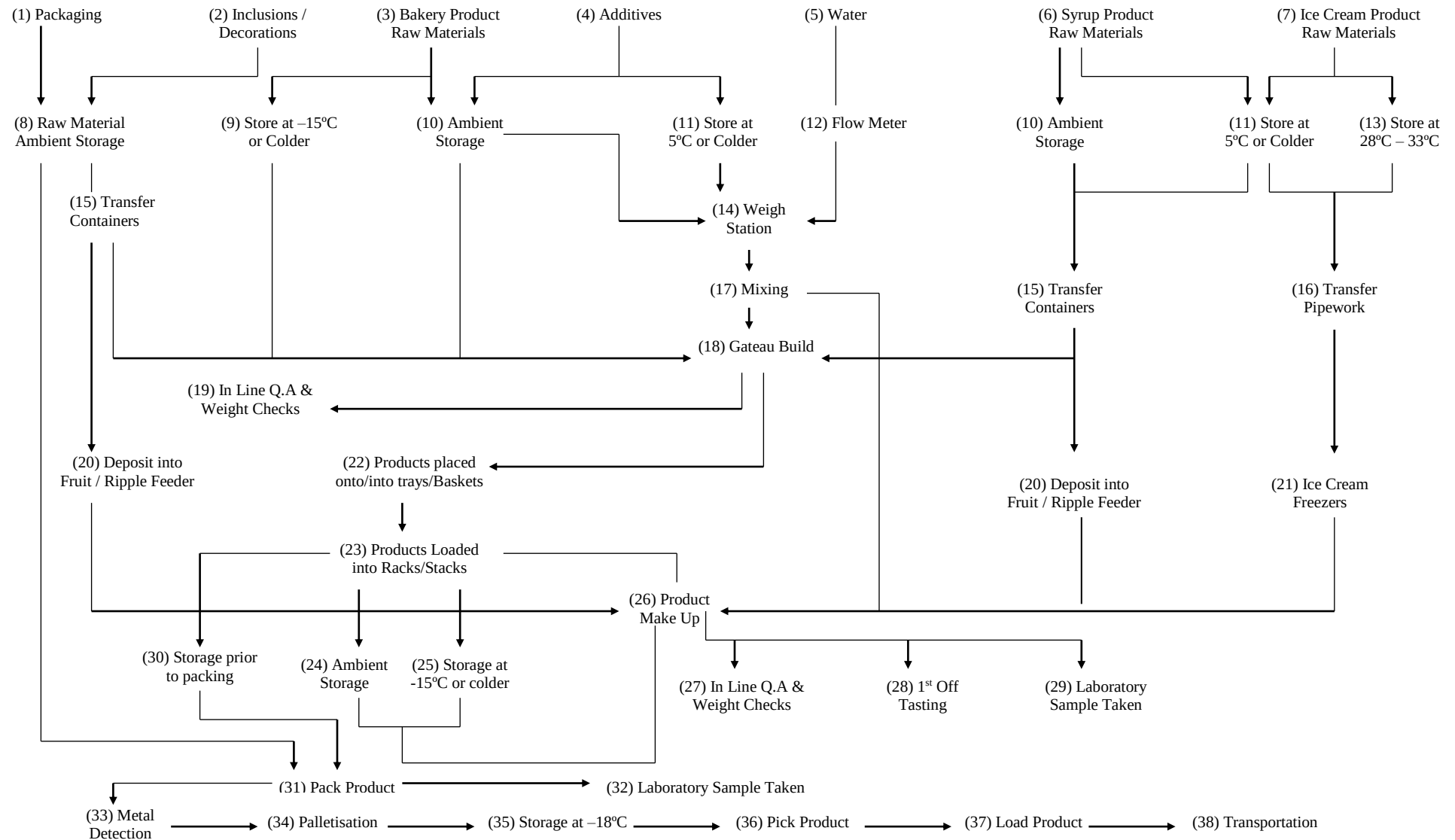
SUBJECTIVE QUALITY STANDARDS

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

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
OVERALL APPEARANCE / VISUAL: Variable Criteria:	A round moist toffee sponge cake filled with sweet salted caramel buttercream and topped with salted caramel. The cake is finished with a cascade of caramel, random toffee cubes, a feathering of chocolate and caramel sauces and sweet crunchy crispies. 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.
COLOUR: Sponge (& cubes): Buttercream: Salted Caramel: Caramel Flooding Sauce: Chocolate Drizzle: Caramel Drizzle: Salted Caramel Crispies: Variable Criteria:	Colours to be consistent with each delivery. <i>Dark golden toffee sponge cubes, typically shading darker to the edges.</i> <i>Pale mocha coloured buttercream.</i> <i>Golden.</i> <i>Deep golden sauce.</i> <i>Deep brown sauce.</i> <i>Dark golden sauce.</i> <i>Golden pieces.</i> Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
TEXTURE: Sponge (& cubes): Buttercream: Salted Caramel: Caramel Flooding Sauce: Chocolate Drizzle: Caramel Drizzle: Salted Caramel Crispies: Variable Criteria:	The textures of the products components are to be consistent with each delivery. <i>Moist close textured sponge.</i> <i>Smooth, creamy buttercream.</i> <i>Firm, fudge like caramel.</i> <i>Smooth, sticky sauce.</i> <i>Smooth, sticky sauce.</i> <i>Smooth, sticky sauce.</i> <i>Crisp pieces.</i> No variable criteria.
FLAVOUR / ORGANOLEPTIC / TASTE: Sponge (& cubes): Buttercream: Salted Caramel: Caramel Flooding Sauce: Chocolate Drizzle: Caramel Drizzle: Salted Caramel Crispies: Variable Criteria:	The product must be free from taint. Flavours are to be consistent with the product description and each delivery. <i>Toffee flavour.</i> <i>Caramel and salt.</i> <i>Caramel and salt.</i> <i>Sweet caramel.</i> <i>Chocolate flavour sauce.</i> <i>Sweet caramel.</i> <i>Salted caramel.</i> No variable criteria.
ODOUR / AROMA: Variable Criteria:	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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PROCESS FLOW DIAGRAM



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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 & 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	Each batch	Sieve size 2mm	No Tolerance	No Tolerance	Replace sieve	Production Personnel
Sponge Baking	Each batch	160 °C	155 °C	165 °C	Adjust temperature	Production Personnel
Baking Time	Each batch	50-60 Minutes	50 Minutes	65 Minutes	Continue to bake	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	2.340kg	2.100kg	2.650kg	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	14 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 14 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	Minus 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 & 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	Weekly	+/- 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
Entrobacteriaceae	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)
P.E coated food grade cake board	229mm diameter	28.5g (x1)
Square Round Outer	(L) 270mm, (W) 270mm, (H) 11mm	18.9g (x1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 125WT/125T/B	(L) 291mm, (W) 286mm, (H) 141mm	239g (x1)
Self-adhesive label (black on white)	214mm x 140mm	2.8g (x1)

Transit:		
Material / Grade	Dimensions	Weight (per unit)
Stretch wrap	Variable / not applicable	Variable / not applicable

PALLET CONFIGURATION

Units per outer case	1
Cases per layer	12
Layers per pallet	11
Total cases per pallet	132

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OUTER / INNER LABEL EXAMPLE(S)

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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 Limit 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:	C.Vogel
Name of Person Signing:	Claire Vogel
Title:	Assistant Technical Manager
Date of Signing:	17.06.2015