

PRODUCT SPECIFICATION TEGRAL DARK MOIST CAKE

PRODUCT DESCRIPTION A mix for the production of very moist dark layer cakes.

PRODUCT CODE 00702900011A11

PACK SIZE 12.5Kg Minimum Weight

Supplier Name Puratos Ltd
Address Buckingham Industrial Park
Buckingham
MK18 1XT

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Website www.puratos.co.uk

Accreditation Status: BRC certified by EFSIS

	Name	Tel	Email
Sales contact	Customer Services	01280 822860	info_uk@puratos.com
Technical contact	Fiona Baird	01280 827225	fbaird@puratos.com

Manufacturer Name	As above	Packers Name	As above
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Manufacturer Address	As above	Packers Address	As above
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Accreditation Status: As above

PHYSICAL STATE: Light brown coloured powder, cocoa aroma / flavour

SHELF LIFE FROM DATE OF MANUFACTURE: 9 Months

STORAGE CONDITIONS: Ambient - cool dry area <25°C, below 50% RH, free from infestation.

SHELF LIFE ON OPENING (and storage conditions): Until best before if bag is closed and stored as per instructions.

INGREDIENT DECLARATION (in accordance with UK legislation)

Sugar, Wheat Flour, Cocoa Powder, Whey Powder, Vegetable Oil, Modified Potato Starch, Emulsifiers (E471, E481), Raising Agents (E450, E500), Gluten, Salt, Stabilisers (E466, E412), Flavouring.

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FORMULATION

COMPONENT

Sugar
Wheat Flour
Cocoa powder
Whey Powder
Vegetable Oil
Modified Potato Starch
Emulsifiers (E471, E481)
Raising Agents (E450, E500)
Gluten
Salt
Stabilisers (E466, E412)
Flavouring
Enzymes

BREAKDOWN OF COMPOUND INGREDIENTS (if applicable)

N/A

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
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N/A

ADDITIVES

E NUMBER	NAME	FUNCTION
E471	Mono- and di-glycerides of fatty acids	Emulsifier
E481	Sodium stearoyl-2 lactylate	Emulsifier
E450	Sodium acid pyrophosphate	Raising Agent
E500	Sodium Bicarbonate	Raising Agent
E466	Carboxymethylcellulose	Stabiliser
E412	Guar Gum	Stabiliser

ALLERGENS	CONTAINS	USED ON THE SAME LINE	STORED IN THE WAREHOUSE
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Cereals containing Gluten	Yes	Yes	Yes
Milk and derivatives	Yes	Yes	Yes
Egg and derivatives	No	Yes	Yes
Soya and derivatives	No	Yes	Yes
Sesame and derivatives	No	No	Yes
Fish and derivatives	No	No	No
Shellfish / Crustaceans and derivatives	No	No	No
Molluscs and derivatives	No	No	No
Lupin and derivatives	No	No	No
Mustard and derivatives	No	No	Yes
Celery and derivatives	No	No	No
Sulphur Dioxide >10mg / Kg	No	No	No
Peanuts and derivatives	No	No	No
Nuts and derivatives*	No	No	Yes

* see appendix

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DIETARY SUITABILITY	YES / NO	REASON (if no)
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Milk
Suitable for Coeliacs	No	Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	No	Not certified
Suitable for Jewish / Kosher	No	Not certified

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

Free from soya and soya derivatives	Yes
Free from maize and maize derivatives	Yes
Free from enzymes derived from GM organisms	No
Free from other genetically modified foods	Yes

NUTRITION SOURCE OF DATA: Calculated g per 100g (as sold)

Energy kcal	379
Energy kJ	1603
Protein	5.7g
Carbohydrate	78.1g
of which Sugars	50.7g
Fat	6.5g
of which Saturated	2.0g
of which Mono unsaturated	2.8g
of which Poly unsaturated	1.4g
Fibre	4.3g
Sodium	800mg
Salt Equivalent	2.0g
Added Salt	0.5g
Added Sugar	47g

Other key nutrients and values:

CONTAMINATION DETECTION: Metal Detection on every sack

Metal Detector test pieces used: 2.5mm FE, 2.5mm non-FE, 4mm SS Tested every hour

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MICROBIOLOGY

	TARGET	REJECT	METHOD	FREQ OF TESTING
TVC	<200,000 cfu/g			Not currently tested
Coliforms	<1000 cfu/g			Not currently tested
Yeasts and Moulds	<1000 cfu/g			Not currently tested
E coli	<10 cfu/g			Not currently tested
Salmonella	Absent in 25g			Not currently tested

Name of Laboratory	Location	Accreditation status
N/A		

FINISHED PRODUCT TESTING	PARAMETERS	METHOD	FREQUENCY
Bake Test	Standard	QC procedure	Every batch

Key technical parameters (eg viscosity, other chemical or physical tests)

None

Name of Laboratory	Location	Accreditation status
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Detail all toxin / pesticide / heavy metal testing carried out

None

ORGANOLEPTIC PROPERTIES

N/A

BRC certificate, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note

PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene	Blue	620 x 320 x 130mm	27g	Stitched
Pallet	Wood		1.2 x 1m	25Kg approx	N/A
Pallet wrap	Plastic	Clear and colourless	N/A	N/A	N/A

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Pallet configuration: 7 sacks per layer, 9 layers per pallet, 63 sacks per pallet

Gross pack weight 12.647Kg

Net pallet weight 787.5Kg Gross pallet weight 821.8Kg

PACK CODING

Labelling: Product name, description (weight), ingredients, allergens, usage instructions

Lot sticker format:

- BaaN (product) code
- Product name / weight
- Lot number
- Date produced
- Best before date
- Label number

RECIPE SUGGESTION

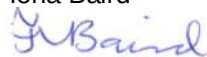
Tegral Dark Moist Cake Mix	1Kg
Eggs	400g
Vegetable Oil	400g
Water	200g

APPENDIX

Nuts – Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil Nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut or Queensland nut (*Macadamia ternifolia*) and products thereof.

Completed by Fiona Baird

Signature



Reason for issue New product