

CUSTOMER PRODUCT SPECIFICATION



Product Code	N635	Product Name	Milk Chocolate Mountain Overload Fudge Cake 9" - 16 Cut
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Physical Sensory Organoleptic Properties

Product Description

A moist chocolate sponge filled and topped with rich milk chocolate fudge sauce and chunks of chocolate brownie.

Appearance

Rich Chocolate Fudge Cake layered with a Smooth Milk Chocolate Fudge sauce and topped with Chocolate Brownie Pieces and more Chocolate Fudge on top.

Colour

Dark Brown

Odour/Aroma

Chocolate

Flavour

Strong Chocolate flavour

Texture

Moist chocolate sponge balanced with a smooth milk chocolate fudge and soft chewy brownie pieces.

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Recipe Details

Recipe Tree

Ingredient Including Compound Ingredient Breakdown in Descending Order	% in Recipe	GM Status
Sugar	13.56	N/A
Fortified Wheat Flour [Wheat Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)]	12.13	N/A
Glucose Syrup	10.11	N/A
Milk Chocolate () [Sugar, Cocoa Butter, Whole Milk Powder, Cocoa Mass, Emulsifier; Soya Lecithin, Natural Vanilla Flavouring]	9.72	N/A
Milk	6.91	N/A
Rapeseed Oil	6.82	N/A
Water	6.78	N/A
Chocolate () [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; Soya Lecithin]	6.32	N/A
Double Cream (Milk)	5.18	N/A
Free Range Whole Egg	4.89	N/A
Sour Cream (Milk)	4.73	N/A
Fat Reduced Cocoa Powder	4.10	N/A
Margarine [Vegetable Oils (Palm - RSPO certified, Rapeseed), Water, Emulsifier; E471]	3.50	N/A
Glycerine	2.10	N/A
Cocoa Butter	1.21	N/A
Egg	0.86	N/A
Baking Powder	0.26	N/A
Raising Agents	0.26	N/A
E450	0.11	N/A
E500	0.09	N/A
Rice Flour	0.07	N/A
Modified Starch (Maize)	0.21	N/A
Dates	0.19	N/A
Raising Agent	0.16	N/A
Salt	0.11	N/A
Natural Vanilla Flavouring	0.09	N/A
Preservative - Potassium Sorbate (E202)	0.07	N/A

Label Ingredient Listing Breakdown

Sugar, Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], Glucose Syrup, **Milk** Chocolate (10%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], **Milk**, Rapeseed Oil, Water, Chocolate (6%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Double Cream (**Milk**), Free Range Whole **Egg**, Sour Cream (**Milk**), Fat Reduced Cocoa Powder, Margarine [Vegetable Oils (Palm - RSPO certified, Rapeseed), Water, Emulsifier; E471], Glycerine, Cocoa Butter, **Egg**, Baking Powder(Raising Agents(E450, E500, Rice Flour)), Modified Starch (Maize), Dates, Raising Agent((E500)), Salt, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

Additives Colours & Processing Aids

List all Additives, Colour, Processing Aids and carryover Additives from all Ingredients. Identify the source of the additives (i.e. Soya for Lecithin). If a Processing aid state which process it aids and how.

E Nos	Name	Source of Additive	Ingredient/Sub Ingredient to which added	Function In Supplier Ingredient	Function - In Final Product
E500	Sodium carbonates		Baking Powder, Self Raising Flour, Ingredient	Raising agent	None
E450	Diphosphates		Baking Powder, Self Raising Flour	Raising agent	None
E341	Calcium phosphates		Self Raising Flour	Raising agent	None
E322	Lecithins	Soya	Milk Chocolate & Chocolate	Emulsifier	None
E471	Mono- and diglycerides		Margarine	Emulsifier	None
E202	Potassium sorbate		Ingredient	None	Preservative

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Dietary Intolerance & Allergen Information

Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
Animal Products (excluding Rennet free milk products)	Yes	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Wheat Flour
Eggs and products thereof	Yes	Yes	Egg in Sponge Mix
Milk and products thereof	Yes	Yes	Milk, Double Cream, Sour cream & Butter
Soybeans and products thereof	Yes	Yes	Milk Chocolate & Chocolate
Nuts and products thereof	No	Yes	
Peanuts and products thereof	No	No	
Sesame Seeds and products thereof	No	No	
Fish and products thereof	No	No	
Celery and products thereof	No	No	
Mustard and products thereof	No	No	
Sulphur dioxide and sulphites (>10mg/kg)	No	Yes	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Wheat Gluten Egg Milk Soya	Produced in a factory that handles Wheat Gluten, Milk, Egg, Nuts, Soya, Sulphites.

Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Vanilla
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	No	
Azo & Coal Tar Dyes	Yes	
Artificial Preservatives	No	Potassium Sorbate Ingredient
Artificial Sweeteners	Yes	
Antioxidants	Yes	
Maize and Products thereof	No	Modified starch
Wheat and Products thereof	No	Wheat Flour
Any Other Additives	No	See Additives Table

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	No	Wheat Flour
Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

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Shelf Life, Handling & Storage Information

Frozen Shelf Life from Production	9 Months (270 Days)
Chilled Shelf Life	N/A
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YYYY (e.g. 02 FEB 2008)
Shelf Life Upon Defrosting (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Defrost in Chiller at <5°C for 8 hours. Remove the Cake Collar and Paper Dividers before defrost.	Once defrosted keep chilled at <5°C. DO NOT RE-FREEZE

Packaging Standards

Finished Product Information

Product Type Size	Cut or Uncut?	Units per Outer	Net Weight (kg)	Gross weight (kg)
9" Round	Cut into 16	1	2.570	2.901

Primary & Secondary Packaging Information

Qty	Packaging Description	Total Item Weight (g)	External Dimensions	Specification
1	228mm Bakeable Cake Board (9")	25	228mm Diameter	Laminated Polycard
16	INSERTS 5.5 X 4.75	96	5.5 x 4.75	Food Grade Waxy Paper
1	Collars 80x820mm (9")	27	80 x 820 mm	Laminated Polycard
1	9" Gateaux Branded Box	183	248 x 255 x 90 mm	Cardboard

Packaging Weights

Primary Packaging Weights (kg)	Secondary Packaging Weight (kg)	Total Packaging weight (kg)
0.148	0.183	0.331

Packaging Code	Packaging Description	Primary/ Secondary	Colour	Recyclable
PI0058	Collars 80x820mm (9")	Primary	White	Yes
PI0110	228mm Bakeable Cake Board (9")	Primary	White	Yes
PI0097	INSERTS 5.5 X 4.75	Primary	White	Yes
PI0075	9" Gateaux Branded Box	Secondary	Black	Yes

Labelling Information & Pallet Security

Production Coding Format	Outer Label Information	Bar Code Type	Bar Code Number
Product Code Hyphen Batch Code	Product Name, Ingredient List, Allergen Declaration, Net Weight, Gross Weight, Number of Portions, Best Before Date, Product Code, Batch Code, Customer Name if Applicable, Company Address	EAN-13	5029872018178

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Outer Packaging Closure Method	Method of Labelling	Position of outer Label	Method of Pallet Security	Pallet Label Location
Folding Lid	Adhesive Label on Outer	Front of Box	Stretch Wrap	Both Long Sides of Pallet

Pallet Configuration

Cases per Pallet	Cases per Layer	Layers per Pallet	Pallet Height (mm)	Pallet Weight (kg)
272	16	17	1690	814.1

Microbiological Standards & Nutritional Information

Microbiological Standards

Test	Target	Report	Unsatisfactory
TVC (cfu/g)	<100000	100000-10 ⁷	>10 ⁷
Enterobacteriaceae cfu/g)	<10	10-1000	>1000
E. Coli (cfu/g)	<10	>10	>100
Staph Aureus (cfu/g)	<20	>20	>100
Bacillus Cereus (cfu/g)	<20	>20	>100
Clostridium Perfringens (cfu/g)	<20	>20	>100
Salmonella (per 25g)	Absent	Present	Present
Listeria (per 25g)	Absent	10-100	>100

Nutritional Information

Net Product Weight (kg)	2.570	No. of Portions/Servings	16	Portion Weight (g)	161
	Per 100g				
Energy kj	1577				
Energy kcal	376				
Fat	21				
Of which Saturated	8				
Carbohydrates	43				
Of which Sugars	30				
Fibre	2				
Protein	4.24				
Salt	0.4				

All the necessary enquiries have been made and relevant assurances obtained from our suppliers to verify the accuracy of the details provided within this specification.

This specification is an accurate reflection of the product. The Product fully complies with UK and EC Regulations

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Customer

Specification is assumed accepted if English Cheesecake Company does not receive back a signed copy within 14 days after request.

SPECIFICATION APPROVED BY:

Signed on behalf of:

Signature:

Name:

Position:

Date:

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