

Product Code	SC113	Product Name	Flakee Flakee Milk Chocolate Cake - 8"
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Physical Sensory Organoleptic Properties

Product Description

The darkest richest moistest and stickiest chocolate cake ever filled with a thick layer of milk chocolate fudge sauce, topped with lots more milk chocolate fudge sauce and loads of flakey milk chocolate chocolate logs piled as high as we can go!

Appearance

Chocolate fudge cake with a milk chocolate fudge topped with chocolate logs.

Colour

Dark Brown

Odour/Aroma

Chocolate

Flavour

Creamy milk chocolate.

Texture

Moist sponge, with rich chocolate fudge and crunchy particulate

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Label Ingredient Listing Breakdown

Milk Chocolate (18%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], **Milk** Chocolate Logs (14%) [Sugar, Whole **Milk** Powder, Cocoa Mass, Cocoa Butter, Sweet Whey (**Milk**) Powder, Emulsifier; **Soya** Lecithin], Sugar, Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], Water, Rapeseed Oil, **Milk**, **Egg**, Sour Cream (**Milk**), Glucose Syrup, Fat Reduced Cocoa Powder, Glycerine, Butter (**Milk**), Raising Agents(E500, E450, Rice Flour), Salt, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

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	Cream & Milk
Soybeans and products thereof	Yes	Yes	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	This manufacturing site handles nuts

Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Chocolate Flavouring & Vanilla
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	Yes	Chocolate Colour & Flavouring
Azo & Coal Tar Dyes	Yes	
Artificial Preservatives	No	Potassium Sorbate Ingredient
Artificial Sweeteners	Yes	
Antioxidants	Yes	
Maize and Products thereof	Yes	
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	
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CUSTOMER PRODUCT SPECIFICATION

Kosher Diet (Not Certified)	No	
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Shelf Life, Handling & Storage Information

Frozen Shelf Life (DOP+)	9 Months (270 Days)
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YY (e.g 02 FEB 08)
Shelf Life From Defrost (in Fridge)	4 Days

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

Nutritional Information

Net Product Weight (kg)	1.600	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
				Per 100g	
Energy kj				1626	
Energy kcal				387	
Fat				20	
Of which Saturated				8	
Carbohydrates				46	
Of which Sugars				34	
Fibre				2	
Protein				7	
Salt				0.6	

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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