

## CUSTOMER PRODUCT SPECIFICATION



<b>Product Code</b>	SC115	<b>Product Name</b>	Crazy Chocolate Fudge Cake Madness - 8"
---------------------	-------	---------------------	---



### Physical Sensory Organoleptic Properties

#### Product Description

Chocolate fudge cake with a milk chocolate fudge topped with chocolate logs, honeycomb pieces, chocolate chunks, broken cookies and Swiss mountain pieces.

#### Appearance

Chocolate fudge cake with a milk chocolate fudge topped with chocolate logs, honeycomb pieces, chocolate chunks, broken cookies and Swiss mountain pieces.

#### Colour

Dark Brown

#### Odour/Aroma

Chocolate

#### Flavour

Creamy dark chocolate

#### Texture

Moist sponge, with rich chocolate fudge and crunchy particulates.

### Label Ingredient Listing Breakdown

Sugar, Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], **Milk** Chocolate (10%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Emulsifier; **Soya** Lecithin, Natural Vanillia

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - SC115	2017/3/14	2	Arash Hadjar	1 of 3

## CUSTOMER PRODUCT SPECIFICATION



Flavouring], Water, Glucose Syrup, Rapeseed Oil, **Egg**, Sour Cream (**Milk**), **Milk**, Fat Reduced Cocoa Powder, Chocolate (4%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya Lecithin**], Double Cream (**Milk**), Cookies (3%) [**Wheat** Flour, Sugar, Palm Fat, Cocoa (12.2%), Dextrose, Emulsifier; **Soya Lecithin**, Raising Agents; E500, E503, Salt, Flavourings], **Milk** Chocolate Honeycomb Granules (3%) [**Milk** Chocolate: Sugar, Cocoa Butter, Cocoa Mass, Skimmed **Milk** Powder, **Milk** Sugar, Whey Powder (**Milk**), Anhydrous **Milk** Fat, Emulsifier: **Soya Lecithin** (E322), Honeycomb Granules (40%): Sugar, Glucose Syrup, Water, Raising Agent: Sodium Bicarbonate (E500) Glazing Agent: (Thickener: Gum Arabic (E414), Sucrose, Honey)], **Milk** Chocolate Logs (3%) [Sugar, Whole **Milk** Powder, Cocoa Mass, Cocoa Butter, Sweet Whey (**Milk**) Powder, Emulsifier; **Soya Lecithin**], **Milk** Chocolate, Honey and Almond Nougat (**Nuts**) (3%) [Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Honey (3%), **Milk** Fat, Almonds (**Nuts**) (2%), Emulsifier; **Soya Lecithin**, **Egg** White, Flavouring. **Milk** Chocolate: Cocoa Solids 28% Minimum. **Milk** Solids 14% minimum], Margarine [Contains Vegetable Oils (Palm - RSPO certified, Rapeseed), Water, Emulsifier; E471], Glycerine, Cocoa Butter, Raising Agents(E500, E450, Rice Flour), Modified Starch (Maize), 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	Yes	Yes	Almonds in Toblerone
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 Nuts	This product contains Nuts

### 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)	Yes	
Kosher Diet (Not Certified)	Yes	

## 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	Once defrosted keep chilled at <8°C. DO NOT RE-

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - SC115	2017/3/14	2	Arash Hadjar	2 of 3

**CUSTOMER PRODUCT SPECIFICATION**

hours. Remove the Cake Collar and Paper Dividers before defrost.

FREEZE

**Nutritional Information**

Net Product Weight (kg)	1.650	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		<b>Per 100g</b>			
Energy kj	1490				
Energy kcal	355				
Fat	19				
Of which Saturated	7				
Carbohydrates	42				
Of which Sugars	29				
Fibre	2				
Protein	5				
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**

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - SC115	2017/3/14	2	Arash Hadjar	3 of 3