

CUSTOMER PRODUCT SPECIFICATION



Product Code	SC130	Product Name	Spooky Spider's Web Fudge Cake
	Secondary Product Name	8" Chocolate Fudge Cake with a Chocolate Spiders Web & Chocolate Orange Spiders	



Physical Sensory Organoleptic Properties

Appearance

Chocolate fudge cake with Smooth matt fudge topping, white spiders web on top with two orange spiders

Colour

Dark Brown with white and orange chocolate toppings

Odour/Aroma

Chocolate

Flavour

Creamy Chocolate

Texture

Moist sponge, with rich chocolate fudge and firm chocolate

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Recipe Details

Recipe Tree

Ingredient Including Compound Ingredient Breakdown in Descending Order	% in Recipe	GM Status
Sugar	15.91	N/A
Fortified Wheat Flour [Wheat Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)]	12.76	N/A
Chocolate () [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; Soya Lecithin]	11.05	N/A
Water	7.76	N/A
Glucose Syrup	7.37	N/A
Rapeseed Oil	7.16	N/A
Fat Reduced Cocoa Powder	6.16	N/A
Egg	5.64	N/A
Double Cream (Milk)	5.53	N/A
Sour Cream (Milk)	5.45	N/A
Milk	4.69	N/A
White Chocolate () [Sugar, Full Cream Milk Powder, Cocoa Butter, Emulsifier; Soya Lecithin, Natural Flavouring]	2.88	N/A
Butter (Milk)	2.58	N/A
Glycerine	2.36	N/A
Chocolate Orange () [Sugar, Cocoa Butter; Whole Milk Powder; Emulsifier: Soya Lecithin; Natural Orange Flavouring; Colour: E160e; Natural Vanilla Flavouring]	0.83	N/A
Raising Agents	0.75	N/A
E500	0.45	N/A
E450	0.18	N/A
Rice Flour	0.12	N/A
Colours; (Plain Caramel, Betanin, Vegetable Carbon)	0.74	N/A
Preservative - Potassium Sorbate (E202)	0.12	N/A
Salt	0.12	N/A
Natural Vanilla Flavouring	0.09	N/A
Modified Starch (Maize)	0.06	N/A

Label Ingredient Listing Breakdown

Sugar, Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], Chocolate (11%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Water, Glucose Syrup, Rapeseed Oil, Fat Reduced Cocoa Powder, **Egg**, Double Cream (**Milk**), Sour Cream (**Milk**), **Milk**, White Chocolate (3%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Butter (**Milk**), Glycerine, Chocolate Orange (1%) [Sugar, Cocoa Butter; Whole **Milk** Powder; Emulsifier: **Soya** Lecithin; Natural Orange Flavouring; Colour: E160e; Natural Vanilla Flavouring], Raising Agents(E500, E450, Rice Flour), Colours; (Plain Caramel, Betanin, Vegetable Carbon), Preservative(Potassium Sorbate (E202)), Salt, Natural Vanilla Flavouring, Modified Starch (Maize).

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
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E500	Sodium carbonates		Baking Powder, Wheat flour	Raising agent	None
E450	Diphosphates		Baking Powder	Raising agent	None
E341	Calcium phosphates		Baking Powder	Raising agent	None
E162	Beetroot Red; Betanin		Chocolate Colour	Colour	None
E153	Vegetable carbon		Chocolate Colour	Colour	None
E322	Lecithins	Soya	Chocolate & Chocolate Orange	Emulsifier	None
E160	Carotene		Chocolate Orange	None	Colour
E202	Potassium sorbate		Ingredient	None	Preservative

Dietary Intolerance & Allergen Information

Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
Animal Products (excluding Rennet free milk products)	No	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	Produced in a factory that handles wheat gluten, milk, egg, nuts, soya and sulphites.

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)	No	Chocolate Colour & Flavouring
Azo & Coal Tar Dyes	Yes	Chocolate Colour
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	Raising Agents

Diet Suitability

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	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	No	Gluten in Biscuit Base
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 YY (e.g 02 FEB 08)
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 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)
8" Round	Uncut Serves 12	1	1.257	1.464

Primary & Secondary Packaging Information

Qty	Packaging Description	Total Item Weight (g)	External Dimensions	Specification
1	200mm Cake Board (8")	29	235 x 235 x 83 mm	125 K/125 W B
1	Collars 70x720mm (Large Gateaux)	17	70x720mm	Laminated Polycard
1	8" Gateaux Branded Box	161	200mm Diameter	Laminated Polycard

Packaging Weights

Primary Packaging Weights (kg)	Secondary Packaging Weight (kg)	Total Packaging weight (kg)
0.046	0.132	0.178

Packaging Code	Packaging Description	Primary/ Secondary	Colour	Recyclable
P10020	Collars 70x720mm (Large Gateaux)	Primary	White	Yes
P10045	200mm Cake Board (8")	Primary	White	Yes
P10073	8" 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,	EAN-13	5029872012039

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	Number of Portions, Best Before Date, Product Code, Batch Code, Customer Name if Applicable, Company Address		
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Nutritional Information

Net Product Weight (kg)	1.257	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
				Per 100g	
Energy kj				1526	
Energy kcal				363	
Fat				19	
Of which Saturated				7	
Carbohydrates				44	
Of which Sugars				30	
Fibre				4	
Protein				4.7	
Salt				0.43	

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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