

Product Code	SC142	Product Name	Egg-streme Chocolate Fudge Cake 8"
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Physical Sensory Organoleptic Properties

Product Description

Chocolate fudge cake with Smooth matt fudge topping, finished with a 'fried egg' centre decoration and surrounded by a circle of halved mini cream eggs

Appearance

Smooth matt fudge topping with "fried egg" placed in the centre and 12 mini eggs around the edge of the cake

Colour

Dark Brown with white and orange coloured egg

Odour/Aroma

Chocolate

Flavour

Chocolate

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Texture

Moist sponge, with rich chocolate fudge and crunchy chocolate eggs

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Recipe Details

Label Ingredient Listing Breakdown

Sugar, Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], Chocolate (10%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Water, Rapeseed Oil, Fat Reduced Cocoa Powder, Glucose Syrup, **Egg**, Sour Cream (**Milk**), Chocolate Cream Eggs (5%) [**Milk** chocolate (**Milk**, Sugar, Cocoa Butter, Cocoa Mass, Vegetable Fat, Emulsifier (E422) flavourings), Fondant (45%) (Sugar, Glucose Syrup, Invert Sugar Syrup, Humectant (Glycerol), Colours (E171), Paprika Extract), Flavouring, Vegetable Oil)], Double Cream (**Milk**), **Milk**, Glycerine, Butter (**Milk**), Icing Sugar Paste [Sugar, Glucose Syrup (Maize), Water, Vegetable Oils (Palm, Rapeseed), Emulsifiers; (E471, E481), Salt, Stabiliser; Agar, Preservative; E202, Colour; E171], Raising Agents(E500, E450, Rice Flour), Chocolate Orange (0.3%) [Sugar, Cocoa Butter; Whole **Milk** Powder; Emulsifier: **Soya** Lecithin; Natural Orange Flavouring; Colour: E160e; Natural Vanilla Flavouring], 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
E500	Sodium carbonates		Self Raising Flour	Raising agent	None
E450	Diphosphates		Self Raising Flour	Raising agent	None
E341	Calcium phosphates		Self Raising Flour	Raising agent	None
E171	Titanium dioxide		Golden Eggs	Colour	None
E160	Carotenes		Chocolate Orange	Colour	None
E471	Mono- and diglycerides of fatty acids		Icing	Emulsifier	None
E481	Sodium stearoyl-2-lactylate		Icing	Emulsifier	None
E422	Glycerol		Milk Chocolate Cream Eggs	Emulsifier	None
E322	Lecithin	Soya	Chocolate	Emulsifier	None
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)	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 Cake
Milk and products thereof	Yes	Yes	White Chocoate eggs, Milk & Cream
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	

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CUSTOMER PRODUCT SPECIFICATION



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

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	

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

Packaging Standards

Finished Product Information

Product Type Size	Cut or Uncut?	Units per Outer	Net Case Weight (kg)	Gross Case weight (kg)
8" Round	Uncut Serves 12	1	1.559	1.742

Nutritional Information

Net Product Weight (kg)	1.559	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1517				
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CUSTOMER PRODUCT SPECIFICATION



Energy kcal	361
Fat	18
Of which Saturated	7
Carbohydrates	45
Of which Sugars	31
Fibre	4
Protein	5.12
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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