

SPECIALITY BREADS

PRODUCT SPECIFICATION

SALTED CARAMEL & APPLE LITTLE LOAF CAKE

FBHUF11

Frozen, fully baked, sweet cake including apple pieces and Salted Caramel.

PRODUCT DETAILS

Weight	ell0g
Amount per case	32
Preparation	Cake prepared to exact recipe, baked, chilled and blast frozen at <-26°C and then packed in temperature controlled packing area (<+15°C).
Packaging	Packed in food safe polythene bag/liner and cardboard box, sealed and labelled. Batch coded with best before date and date of production printed on label. Box size 303 x 233 x 239mm Box weight 210g Bag weight 42g Cases per layer/pallet 16/112 Label wrapped around one end and side of box.
Product life	6 months from production date if storage conditions are correct and unbroken <-18°C.
Usage instructions	Remove from case and blue bag, lay out individually on a tray and cover to defrost at room temperature until completely thawed. Once defrosted do not re-freeze.
Quality control standards	Total traceability maintained, quality checks undertaken to the current BRCGS Global Standard for Food. This product and its constituent parts, meets all relevant UK and EU Regulations and to the best of our knowledge is made from GM free ingredients.

INGREDIENTS

Water, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Caster Sugar, Sugar (Vegetable Fat (Palm), Salt, Colour: Plain Caramel, Natural Flavouring), Diced Apple 7% (Granny Smith Apples, Salt, Acidity Regulator E330, Antioxidant E300), Extra Virgin Rapeseed Oil, Golden Cane Invert Syrup, **Wheat** Starch, Egg Replacer (Potato Starch, Tapioca Starch, Calcium Carbonate, Citric Acid, Guar Gum, Hydroxypropyl Methyl Cellulose, Psyllium Husk), Baking Powder (raising agents (E450ii, E500ii), **wheat** flour (contains calcium, iron, niacin, thiamine), Vanilla Flavouring, Salt (Salt, Anti-caking Agent, E535), Natural Caramel Flavouring <1%.

For allergens, see ingredients in **bold**.

Country of origin: UK

MICROBIOLOGICAL LIMITS (COVERING ALL OUR PRODUCT RANGE)

TYPE OF MICRO-ORGANISM	Limits CFU/g or absence in 25 g*		
	TARGET	ACCEPT	REJECT
Aerobic Plate Count (APC), cfu/g	<10 ⁵	<10 ⁴	>10 ⁴
Yeast and Moulds cfu/g	<10 ²	<10 ³	>10 ³
INDICATORS			
Enterobacteriaceae (cfu/g)	<10 ²	<10 ⁴	>10 ⁴
E.coli (cfu/g)	<20	20-10 ²	>10 ²
Listeria monocytogenes	Absence in 25 g	< 100 cfu/g	> 100 cfu/g
PATHOGENS AND MICROBIAL TOXINS			
Bacillus cereus (cfu/g)	<10 ³	<10 ⁴	>10 ⁴
Clostridium perfringens (cfu/g)	<10	<100	>100
Coagulase-positive staphylococci (cfu/g)	<20	20-10 ⁴	>10 ⁴
Salmonella spp.*	Absence in 25 g	Absence in 25 g	Present in 25 g

This specification shall be considered acceptable to all parties in the event that no issues are raised within 14 days of submission.

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NUTRITIONAL VALUES PER 100g

Energy (kJ)	979
Energy (kcal)	413
Fat (g)	8.1
of which saturates (g)	0.9
of which monounsaturates (g)	4.2
of which polyunsaturates (g)	2.0
Carbohydrate (g)	51.3
of which sugars (g)	28.8
Protein (g)	3.3
Salt (g)	1.0

Values derived in accordance with the rules of McCance & Widdowson's
The Composition of Foods integrated dataset (CoF IDS)

ALLERGEN INFORMATION

Main allergens	Voluntary presence (used in the product)	Involuntary presence (presence in the production line)	Comment
Cereals containing gluten	✓	✓	wheat
Crustaceans	✗	✗	
Eggs	✗	✓	
Fish	✗	✗	
Peanuts	✗	✗	
Soybeans	✗	✓	
Milk and products thereof (including lactose)	✗	✓	
Tree Nuts	✗	✗	
Celery	✗	✗	
Mustard	✗	✗	
Sesame seeds	✗	✗	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	✗	✗	
Lupin	✗	✗	
Molluscs	✗	✗	

- ✓ Suitable for lacto-ovo vegetarians
- ✓ Suitable for vegans
- ✗ Suitable for coeliacs

Authorised by _____
Operations Director

Customer company name _____

Signed on behalf of customer _____

Position held _____ Date _____

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