



BAKELS

BRITISH BAKELS LIMITED

PRODUCT SPECIFICATION

PRODUCT NAME	BB CHOC SPONGE & PUDDING MIX - 4 X 3.5Kg
BRITISH BAKELS CODE NO	389012
VERSION NUMBER	3
COUNTRY OF ORIGIN	United Kingdom
COMMODITY CODE	19012000
EAN : Inner Pack Barcode:	5023382002204
EAN : Outer Pack Barcode	15023382002204

SUPPLIER DATA

Supplier Name:	British Bakels Ltd	Manufacturing Site:	As per Supplier
Address:	Granville Way Bicester Oxon OX26 4JT	Address:	As per Supplier
Telephone Number:	01869 247098	Telephone Number:	As per Supplier
Fax Number:	01869 369660	Fax Number:	As per Supplier

CONTACTS

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www.britishbakels.co.uk for further product and technical information			

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MATERIAL DATA

This product complies with all relevant and current UK and EU Food and Environment Protection legislation.

Product Description: A complete powdered mix for production of Chocolate Sponge Cake

**Chocolate
cake**

Sponge

180

Form etc):	(Powder/Liquid/Gel	Powder									
Colour:		Chocolate brown and free flowing									
Flavour:		Sweet									
Texture (Coarse, fine, gritty, smooth etc):		Heavy dense powder									
Shelf Life: Maximum from manufacture: Minimum remaining on delivery:		330 Days from date of manufacture 165 Days from date of manufacture									
Once Opened:		Once open reseal the bag and use within 8 weeks									
Storage and Delivery Conditions:		Ambient, Cool and dry conditions. Store away from direct sunlight and frost									
Product Weight		4 X 3.5Kg, Gross Weight :14.1g									
Freeze Thaw Stability:		Once baked sponges are freeze thaw stable									
Recommended Make up Instructions/Usage rate:		<p>RECIPE</p> <table border="0"> <thead> <tr> <th>Dry Mix</th> <th>Approx Water</th> <th>Approx batter portions</th> </tr> </thead> <tbody> <tr> <td>1 Kg</td> <td>500ml</td> <td>26</td> </tr> <tr> <td>3.5Kg</td> <td>1.75L</td> <td>92</td> </tr> </tbody> </table> <p>METHOD</p> <ol style="list-style-type: none"> Using a beater attachment, blend in approximately two thirds of the water on slow speed. Mix for 2 minutes on 2nd speed. Scrape down Add remaining water and mix for a final 3 minutes on 2nd speed. Scale at 1.300g into greased 10 x 16 inch tins 	Dry Mix	Approx Water	Approx batter portions	1 Kg	500ml	26	3.5Kg	1.75L	92
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1 Kg	500ml	26									
3.5Kg	1.75L	92									

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	Yes/No	Comments
Contains palm?	Yes	
In which ingredient?		Palm Oil, Emulsifier E471
Supply chain method		Palm Oil- Segregated. Emulsifier- Mass balance
Target date for full sustainability (if applicable)		N/A
Contains soya?	No	
In which ingredient?		
From sustainable source?	No	
Contains chocolate products?	No	
Minimum dry cocoa solids (%)		
Minimum non-dry cocoa solids (%) (cocoa butter)		
Minimum milk fat (%)		
Minimum milk solids (%)		
Minimum total fat (%)		
Contains Oils/Fats?	Yes	Rapeseed oil, Palm oil,
Non-hydrogenated?	Yes	
Contain processing aids?	Yes	Citric Acid E330 (source -Non GM - sugar beet)- in Rapeseed Oil
Contains egg?	Yes	Whole Egg powder
Pasteurised?	Yes	
Conform to 2012 EU regulations?	Yes	
Free range?	No	
Contains flour?		Wheat Flour
Protein %		8 – 10 %
Moisture %		13.4 – 13.6 %
Hagberg Falling Number		Min. 150 secs
Statutory additives		Calcium Carbonate 235 – 390mg/100g Iron min. 1.65mg/100g Thiamine min. 0.24mg/100g Nicotinamide min. 1.6mg/100g

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Ingredient declaration

Wheat Flour (contains Calcium Carbonate, Iron, Thiamine, Nicotinamide), Sugar, Cocoa Powder (5%), Vegetable Oil(Rapeseed, Palm), Raising Agents(E500ii, E450i), Vegetarian Whey Powder (**Milk**) , Dextrose, Whole **Egg**, Powder, Emulsifiers(E471, E472b, E477), Skimmed **Milk** Powder, Maltodextrin, Stabiliser(E450i).

Allergy advise

For allergens see ingredients in bold in the ingredient declaration

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Ingredients

Ingredient / Derived from	As Declared on Label	%	Country of Manufacture	Country of Origin	Valid IT/ISYS (if applicable, state registration number)	Function
Wheat Flour	Wheat Flour	50-55	UK	UK	N/A	
Statutory additives	Level in the wheat flour:					
Calcium Carbonate	235 – 390mg/100g		UK	UK	N/A	
Iron	min. 1.65mg/100g		USA	USA	N/A	
Thiamine	min. 0.24mg/100g		China	China	N/A	
Nicotinamide	min. 1.6mg/100g		China, USA	China, USA	N/A	
Sugar- Sugar Beet	Sugar	35-40	Netherlands	Netherlands	N/A	
Cocoa Powder - cocoa beans	Cocoa Powder	5-10	UK	Germany, West Africa	N/A	
Vegetable Oil (Rapeseed, Palm)	Vegetable Oil (Rapeseed, Palm)	1-5	United Kingdom	UK, France, Malaysia, Indonesia	N/A	
Raising Agents	Raising Agents	1-5				
- Disodium diphosphate / natural mineral	E450i		Czech republic	Czech republic	N/A	Raising Agent
- Sodium bicarbonate / natural mineral	E500ii		Turkey	Turkey	N/A	Raising Agent
Vegetarian Whey Powder- Cow's milk	Vegetarian Whey Powder	1-5	UK	UK	N/A	
Dextrose	Dextrose	<1	UK	UK	N/A	

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Whole Egg powder/whole egg obtained from hens eggs, pasteurised and spray dried	Whole Egg Powder	<1	France	France	N/A	
Emulsifiers		<1				
- Mono and diglycerides of fatty acids	E471		United Kingdom	Malaysia	N/A	Emulsifier
- Lactic acid esters of mono- and diglycerides of fatty acids / palm	E472b		Netherlands	Malaysia	N/A	Emulsifier
- Propane 1,2 diol esters of fatty acids / palm	E477		Netherlands	Malaysia	N/A	Emulsifier
Skimmed Milk Powder/Milk	Skimmed Milk Powder	<1	UK, Ireland	UK, Ireland	N/A	
Maltodextrin/Wheat	Maltodextrin	<1	Netherlands	Netherlands	N/A	
Disodium diphosphate / natural mineral	E450i	Trace	Czech republic	Czech republic	N/A	Stabiliser
Tricalcium phosphate-E341(iii)	Non-declarable processing aid	Trace	UK	UK	N/A	Anticaking agent

Please Note: Country of Origin – The country where raw materials were grown/sourced.

Country of Manufacture (Trade Descriptions Act 1968) –The country where the material last underwent a treatment or process resulting in a substantial change.

Information on Raw Materials used by Bakels.

Many of the Raw Materials we use are sourced from more than one supplier, but reserve the right to use alternative suppliers in the future as long as it does not affect the validity of this specification. Supplier information is confidential to British Bakels.

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Nutritional Information

All values calculated by theoretical data, based on Supplier information and McCance & Widdowson's Composition of Foods.

	Value (grams per 100g)
Energy kJ/Kcal	1611/384
Fat	4.5
Of which Saturates	1.3
Carbohydrate	77.8
Of which Sugars	38.7
Protein	6.9
Salt	1.3

Food intolerance data

	Contains	On line	On site	Comments
This product contains Peanut Allergen	No	No	No	
This product contains Peanut derivative - EFSA exempt	No	No	No	
This product contains Nut allergen	No	No	No	
This product contains Nut Derivative - EFSA exempt	No	No	No	
This product contains Sesame seed allergen	No	No	No	
This product contains Sesame seed derivative - EFSA exempt	No	No	No	
This product contains Crustacea	No	No	No	
This product contains Crustacean derivatives - EFSA exempt	No	No	No	
This product contains Molluscs	No	No	No	
This product contains Mollusc derivatives - EFSA exempt	No	No	No	
This product contains Fish Allergen	No	No	No	
This product contains Fish derivative - EFSA exempt	No	No	No	
This product contains Egg allergen	Yes	Yes	Yes	Whole Egg Powder
This product contains Egg derivative - EFSA exempt	No	No	No	

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This product contains Milk allergen	Yes	Yes	Yes	Skimmed Milk Powder, Whey Powder
This product contains Milk allergen – EFSA exempt	No	No	No	
This product contains Soya allergen	No	Yes	Yes	Soya derivative used on same line, Controlled cross contamination risk – cleaning between allergens, production planning
This product contains Soya allergen - EFSA exempt	No	No	No	
This product contains Wheat allergen	Yes	Yes	Yes	Wheat flour
This product contains Wheat derivative - EFSA exempt	Yes	Yes	Yes	Dextrose, Maltodextrin from wheat EFSA exempt
This product contains Rye Allergen	No	No	Yes	
This product contains Rye derivative - EFSA exempt	No	No	No	
This product contains Barley allergen	No	No	Yes	
This product contains Barley derivative - EFSA exempt	No	No	No	
This product contains Oat allergen	No	No	Yes	
This product contains Oat derivative - EFSA exempt	No	No	No	
This product contains Spelt allergen	No	No	No	
This product contains Spelt derivative - EFSA exempt	No	No	No	
This product contains Kamut gluten allergen	No	No	No	
This product contains Kamut derivative - EFSA exempt	No	No	No	
This product contains Celery allergen	No	No	No	
This product contains Celery derivative - EFSA exempt	No	No	No	
This product contains Mustard allergen	No	No	No	
This product contains Mustard allergen derivative - EFSA exempt	No	No	No	
This product contains Lupin	No	No	No	
This product contains Lupin derivatives - EFSA exempt	No	No	No	
This product contains Sulphites (over 10ppm)	No	No	No	
This product contains Coconut	No	No	Yes	

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This product contains Natural Rubber Latex in product/packaging/packaging adhesives	No	No	No	
This product contains Natural Rubber latex - product contact risk in factory	No	No	No	
This product contains Yeast / Yeast Derivatives	No	No	Yes	
This product contains Additives	Yes	Yes	Yes	E500ii, E450i, E471, E472b, E477, E450i, E341iii
This product contains Colours: Natural	No	Yes	Yes	
This product contains Colours: Artificial / Nature Identical	No	No	No	
This product contains Flavour Enhancers	No	No	No	
This product contains Sweeteners: Intense	No	No	No	
This product contains Sweeteners: Bulk	No	No	No	
This product contains HVP (Hydrolysed Vegetable Protein)	No	No	No	
This product contains Natural [specified food source e.g. strawberry] Flavouring	No	No	Yes	
This product contains Natural flavouring	No	No	No	
This product contains Natural flavouring substance	No	No	Yes	
This product contains Natural flavouring preparation	No	No	Yes	
This product contains Flavouring substance: Smoke Flavouring	No	No	No	
This product contains Animal Products:	Yes	Yes	Yes	Egg and Milk derivatives in product
This product contains Pine Nuts / Pine Kernels	No	No	No	

There are no nuts in British Bakels recipes and there are no nuts in the production areas. However we cannot guarantee that the raw materials entering the factory are free from nuts.

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SPECIAL INTEREST GROUP SUITABILITY DATA

Special Interest Group	Suitable for YES/NO	Comments
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Contains Egg and Milk derivatives
This product is suitable for Coeliacs	No	Contains wheat flour
Kosher	Yes	Not Certified
Halal	Yes	Not Certified
Is this product certified organic	No	
Has this product been tested on animals	NO	

Gene Technology:

Does the product or any of the ingredients contain any genetically modified material (Whether viable or not)? Identify those ingredients that contain such material	NO
Is the product or any of the ingredients produced from, but not containing any genetically modified material? Identify those ingredients that are produced from such a material	NO
Has the product or any of the ingredients been significantly changed as a result of the use of genetic modification?	NO
Have any genetically modified organisms been used as processing aids or additives or to produce processing aids or additives in connection with the production of the food or any of the ingredients?	NO
Are any marker genes present in the product, its ingredients, or processing aids?	NO

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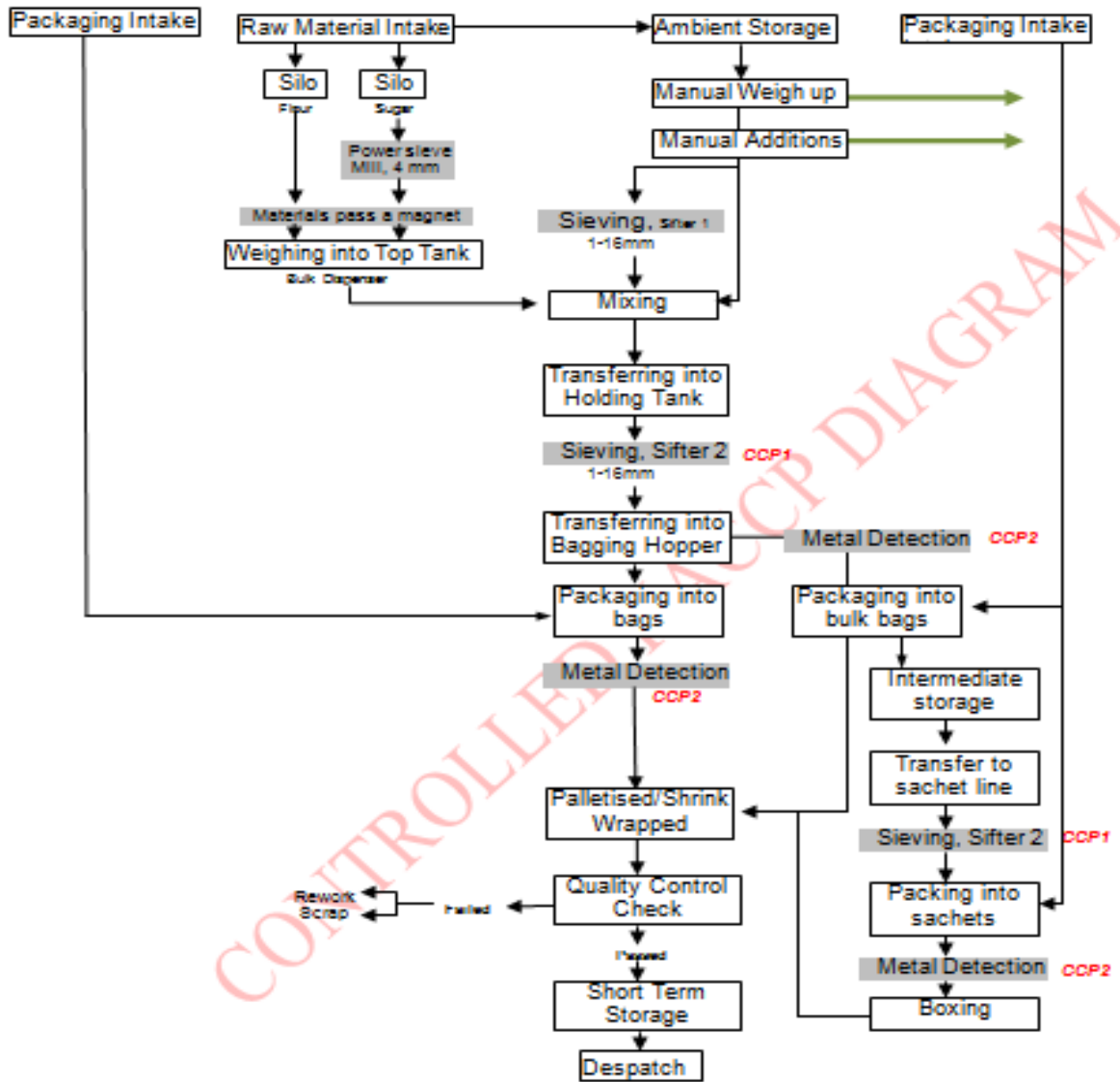
DESCRIPTION OF PROCESS

Process Flow Chart:

Step 4 Construct the Process Flow Diagram - On the confirmation of the Flow Diagram



HACCP – POWDER PLANT



Key: Waste

APPROVAL HACCP flow diagram, CCPs, validation, verification
 Signature of HACCP team member
 Date: _____ Review: _____

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Foreign body controls

Metal detection	
Sensitivity:	2mm Ferrous, 2.5 Non Ferrous, 2.5mm Stainless Steel (CCP2)
Frequency of Check:	Every bag tested, metal detector checked after every batch
Sieves/Filters	
Sensitivity:	4 MM , 8 MM (CCP1)
Frequency of Check:	Sieves/Filters checked minimum daily

Raw Material/Ingredient Testing

All raw materials are purchased against approved specifications and analysis based on risk assessment

QC Testing - Finished Product, Including physical and chemical

Test	Frequency	Tolerance
Test Bake	Every batch	Confirms to standard

Typical Microbiological Standards - Finished Product

British Bakels does not release products on microbiological criteria however random samples are taken on a regular basis and tested. A typical standard is detailed below.

Test	Target	Maximum Acceptable
TVC:	10000/g	<1000000/g
Total Enterobacteriaceae:	1000/g	<1000000/g
Yeasts & Moulds	1000/g	<1000000/g
Cl Perfringens	10/g	<100/g
B. Cereus	100/g	<1000/g

Tests conducted by ALcontrol Ltd – UKAS accredited laboratory

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PACKAGING AND CODING INFORMATION

Outer Description	Cardboard carton
Method of Sealing	Taped
Outer Packaging Weight	450g
Dimensions	330 x 251 x 335 mm
Coding details	Product code, Product Name, batch code and best before date
Method of Deciphering Code	Method of Deciphering Code: e.g. XYYYYYY, where X=year of manufacture, YYYYYY=consecutive batch no starting at 000001 on January 1st each year. Best before end month/year
Inner Description	Plastic sachet - LDPE
Method of Sealing	Heat Sealed
Inner Packaging Weight	20g
Dimensions	540x490 mm
Units on Pallet	48 cartons onto a pallet (12 a layer, 4 layers high)
Pallet Type (Wood or Plastic)	Wood unless otherwise requested
Shrink Wrapping Present	Yes
Barrier Liner Between Pallet & Product	Yes
Waste Packaging regulation	Weight of packaging
Paper	450g
Plastic	80g
Aluminium	N/A
Wood	N/A
Steel	N/A
Glass	N/A
Certificates of conformance are supplied with all deliveries and are detailed on the delivery note.	

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WARRANTY DETAILS

While British Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research, we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and declarable ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from them should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

ACCEPTANCE OF THIS SPECIFICATION AND WARRANTY

Print Name	Signature	Title	Date
British Bakels Ltd			
Nita Patel		Specifications Technologist	17/07/2013
Approved by:			
Vivienne Ryan		Technical Manager	22/07/2013
Customer			

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