

PRODUCT DESCRIPTION Mix to produce American style crème cakes and slice lines.

PRODUCT CODE 4106380 EAN CODE 5410687069262

PACK SIZE 12.5Kg Minimum Weight

Manufacturer name Puratos Ltd

Address Buckingham Industrial Park

Buckingham MK18 1XT

Telephone 01280 822860 Fax 01280 822857

Email <u>info_uk@puratos.com</u> Website <u>www.puratos.co.uk</u>

Accreditation Status: BRC certified by EFSIS

Name Tel Email

Sales contact Customer Services 01280 822860 orders_uk@puratos.com
Technical contact Fiona Baird 01280 827225 fbaird@puratos.com

PHYSICAL STATE: Light yellow powder, lemon aroma

SHELF LIFE FROM DATE OF MANUFACTURE: 12 Months

STORAGE CONDITIONS: Ambient - cool dry area <25℃, below 50% RH, free from infestation.

SHELF LIFE ON OPENING (and storage conditions): Until best before if bag is closed and stored as per instructions.

INGREDIENT DECLARATION (in accordance with UK legislation)

Sugar, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), **Wheat** Starch, Raising Agents (E450, E500, E501), Whey Powder [**Milk**], Emulsifiers (E471, E481), Rapeseed Oil, Modified Potato Starch, **Wheat** Gluten, Natural Flavouring, Salt, Stabilisers (E466, E412), Colour (E100).

FORMULATION

%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
40-50 40-50 <5 <5	Beet / Cane	UK UK France UK / Belgium	UK / Zambia UK France UK / Belgium
<5	Cow's milk	UK, Ireland, Poland	UK, Ireland, Poland
-		o .	Belgium EU*
<5	Non-nyuro	Belgium	Belgium
<1		UK / Belgium	UK / Belgium
<1	Lemon	UK	UK
<1		UK	UK
<1		Belgium	Belgium
<1	Natural	UK	UK
	40-50 40-50 <5 <5 <5 <5 <5 <1 <1 <1 <1	40-50 Beet / Cane 40-50 <5 <5 <5 Cow's milk <5 Palm oil** <5 Non-hydro <5 <1 <1 Lemon <1 <1	## MANUFACTURE 40-50 Beet / Cane

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ADDITIVES

E NUMBER	NAME	FUNCTION
E471	Mono- and di-glycerides of fatty acids	Emulsifier
E481	Sodium stearoyl-2 lactylate	Emulsifier
E450	Disodium Diphosphate	Raising Agent
E500	Sodium Bicarbonate	Raising Agent
E501	Potassium Hydrogen Carbonate	Raising Agent
E466	Sodium Carboxymethylcellulose	Stabiliser
E412	Guar Gum	Stabiliser
E100	Curcumin	Colour

ALLERGENS	CONTAINS	RISK OF CROSS CONTAMINATION
Cereals containing Gluten Milk and derivatives Egg and derivatives Soya and derivatives Sesame and derivatives Fish and derivatives Shellfish / Crustaceans and derivatives Molluscs and derivatives Lupin and derivatives Lupin and derivatives Mustard and derivatives Celery and derivatives Sulphur Dioxide >10mg / Kg Peanuts and derivatives Nuts and derivatives	Yes Yes No	Yes Yes Yes Yes Yes No

Allergen policy is available on request

DIETARY SUITABILITY	YES / NO	COMMENTS
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Contains Milk
Suitable for Coeliacs	No	Contains Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	Yes	Certified
Suitable for Jewish / Kosher	No	Not certified
Suitable for Ovo Lacto Vegetarians Suitable for Muslims / Halal	Yes Yes	

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

Free from added soya and soya derivatives

Free from maize and maize derivatives

Free from enzymes derived from GM organisms

Free from other genetically modified foods

Yes

No Genetic Modification labelling is required, and the product complies with relevant GM legislation. GM policy is available on request

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^{* (}all EU countries are potential sources) Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Ireland, Sweden, UK.

^{**}RSPO certified mass balance palm oil

^{***} Contains anti caking agent E535 (undeclared processing aid)



NUTRITION SOURCE OF DATA: Calculated g per 100g (as sold)

Energy kcal 377 Energy kJ 1599

Protein 5.3g

Carbohydrate 82.3g of which Sugars 47.0g of which Starch 35.3g

Fat 3.4g
of which Saturated 1.8g
of which Mono unsaturated 0.8g
of which Poly unsaturated 0.6g
of which Trans 0g

Fibre 1.5g

Sodium 0.5g Salt Equivalent 1.25g

Added Salt 0.5g Added Sugar 44.7g

CONTAMINATION DETECTION: Metal Detection on every sack

Metal Detector test pieces used: 2.5mm FE, 3.5mm non-FE, 3.5mm SS Tested every hour

MICROBIOLOGY

TYPICAL

TVC <200,000 cfu/g
Coliforms <1000 cfu/g
Yeasts and Moulds <1000 cfu/g
E coli <10 cfu/g
Salmonella Absent in 25g

We consider the product to be low risk microbiologically. The water activity of the product prevents bacterial growth. The product should pass through a heat treatment process i.e. cooking, before final consumption.

FINISHED PRODUCT TESTING PARAMETERS FREQUENCY

Bake Test As per Standard Every batch

BRC certificate, MSDS, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note

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PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene	Blue	620 x 320 x 130mm	27g (40µm)	Stitched
Layer card	Cardboard	Buff	1.2 x 1m	401g	N/A
Pallet	Wood	Blue	1.2 x 1m	25Kg approx	N/A
Pallet wrap	LDPE	Clear and colourless	N/A	N/A	N/A

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Pallet configuration: 7 sacks per layer, 9 layers per pallet, 63 sacks per pallet

Gross pack weight 12.647Kg

Net pallet weight 787.5Kg Gross pallet weight Approx 823Kg

PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, contact address, EAN code

Traceability coding: Lot number

Date produced Best before date

RECIPE SUGGESTION

Satin Crème Cake Mix 1Kg Egg 350g Vegetable Oil 300g Water 225g

Completed by Fiona Baird

Signature

Specification version 7

Reason for issue Update for FIR

Date of issue 16.07.14

We shall ensure that the product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices, and conforms to specification. Product complies with current UK/EC food legislation and any other relevant statutory requirements, including all acts, regulations, orders, EC directives and EC decisions.

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