

PRODUCT DESCRIPTION		Mix to produce American style crème cakes and slice lines.			
PRODUCT CODE	4106381			EAN CODE	5410687069286
PACK SIZE	12.5Kg	Minimum Weig	lht		
Manufacturer name Address	Puratos Ltd Buckingham In Buckingham MK18 1XT	dustrial Park			
Telephone	01280 822860		Fax	01280 822857	
Email	info_uk@purat	<u>os.com</u>	Website	www.puratos.c	<u>:o.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: Beige powder, coffee 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)

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

FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour Sugar Wheat Starch Raising Agents (E450, E500, E501) Molasses Powder Emulsifiers (E471, E481) Whey Powder Rapeseed Oil Modified Potato Starch Wheat Gluten Natural Flavouring Salt*** Stabilisers (E466, E412)	40-50 40-50 <5 <5 <5 <5 <5 <5 <5 <1 <1 <1 <1	Beet / Cane Sugar cane Palm oil** Cow's milk Non-hydro	UK UK France UK / Belgium USA Belgium UK, Ireland, Poland UK Netherlands UK / Belgium UK UK Belgium	UK UK / Zambia France UK / Belgium USA Belgium UK, Ireland, Poland EU* Netherlands UK / Belgium UK UK Belgium



RISK OF CROSS CONTAMINATION

* (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)

ADDITIVES

ALLERGENS

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

CONTAINS

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

Allergen policy is available on request

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

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	Yes
Free from maize and maize derivatives	Yes
Free from enzymes derived from GM organisms	Yes
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



NUTRITION	SOURCE OF DATA: Calculated g per 100g (as sold)
Energy kcal	373
Energy kJ	1584
Protein	5.3g
Carbohydrate	81.4g
of which Sugars	45.7g
of which Starch	35.4g
Fat	3.5g
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	0.4g
Salt Equivalent	1.0g
Added Salt	0.5g
Added Sugar	42.6g

CONTAMINATION DETECTION: Metal Detection on every sack

MICROBIOLOGY

TYPICAL

TVC<200,000 cfu/g</th>Coliforms<1000 cfu/g</td>Yeasts and Moulds<1000 cfu/g</td>E coli<10 cfu/g</td>SalmonellaAbsent 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



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 (40m)	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	FBaird
Specification version	7
Reason for issue	Update for FIR
Date of issue	24.07.14

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.