

## CONFIDENTIAL PRODUCT SPECIFICATION SATIN CRÈME CAKE TOFFEE MIX 12.5Kg

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

PRODUCT CODE            4106378    EAN CODE            5410687069217

PACK SIZE                      12.5Kg                      Minimum Weight

Manufacturer name            Puratos Ltd  
Address                      Buckingham Industrial Park  
                                    Buckingham  
                                    MK18 1XT

Telephone                      01280 822860                                      Fax                      01280 822857

Email                              [info\\_uk@puratos.com](mailto:info_uk@puratos.com)                                      Website                      [www.puratos.co.uk](http://www.puratos.co.uk)

Accreditation Status: BRC certified by EFSIS

	Name	Tel	Email
Sales contact	Customer Services	01280 822860	<a href="mailto:orders_uk@puratos.com">orders_uk@puratos.com</a>
Technical contact	Fiona Baird	01280 827225	<a href="mailto:fbaird@puratos.com">fbaird@puratos.com</a>

**PHYSICAL STATE:** Beige powder, toffee aroma / flavour

**SHELF LIFE FROM DATE OF MANUFACTURE:** 12 Months

**STORAGE CONDITIONS:** Ambient - cool dry area <25°C, 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, Toffee Pieces (6.9%)(Glucose Syrup, Sugar, Full Cream Condensed **Milk**, Coconut Oil, Salted Butter [**Milk**], Natural Flavouring, Emulsifier (E322)[**Soya**]), **Wheat** Starch, Raising Agents (E450, E500, E501), Emulsifiers (E471, E481), Rapeseed Oil, Whey Powder [**Milk**], Modified Potato Starch, **Wheat** Gluten, Salt, Stabilisers (E466, E412), Natural Flavouring, Colour (E150c).

### FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour	40-50		UK	UK
Sugar	40-50	Beet / Cane	UK	UK / Zambia
Toffee Pieces	6.9		UK	UK
Wheat Starch	<5		France	France
Raising Agents (E450, E500, E501)	<5		UK / Belgium	UK / Belgium
Emulsifiers (E471, E481)	<5	Palm oil**	Belgium	Belgium
Rapeseed Oil	<5	Non-hydro	UK	All EU countries*
Whey Powder	<5	Cow's milk	UK, Ireland, Poland	UK, Ireland, Poland
Modified Potato Starch	<5		Netherlands	Netherlands
Wheat Gluten	<1		UK, Belgium	UK, Belgium
Salt***	<1		UK	UK
Stabilisers (E466, E412)	<1		Belgium	Belgium
Natural Flavouring	<1		UK	UK
Colour (E150c)	<1	Synthetic	France	France

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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)

#### BREAKDOWN OF COMPOUND INGREDIENTS (if applicable) Toffee Pieces

COMPONENT	%	SOURCE / GRADE	COUNTRY OF ORIGIN
Glucose Syrup	40-50	IP Maize	France
Sugar	30-40	Beet	France
Coconut Oil	5-10		Malaysia
Full Cream Condensed Milk	<5	Whole milk	Netherlands
Salted Butter	<5		Ireland
Natural Flavouring	<1	Vanilla	UK
Emulsifier (E322)	<1	IP Soya	Brazil

#### 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
E150c	Ammonia Caramel	Colour
E322	Soya lecithin	Emulsifier

#### ALLERGENS

#### CONTAINS

#### RISK OF CROSS CONTAMINATION

Cereals containing Gluten	Yes	Yes
Milk and derivatives	Yes	Yes
Egg and derivatives	No	Yes
Soya and derivatives	Yes	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

## CONFIDENTIAL PRODUCT SPECIFICATION SATIN CRÈME CAKE TOFFEE MIX 12.5Kg

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

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	No	Contains IP soya lecithin
Free from maize and maize derivatives	No	Contains IP maize
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	381
Energy kJ	1616
Protein	5.1g
Carbohydrate	81.6g
of which Sugars	48.0g
of which Starch	33.7g
Fat	4.4g
of which Saturated	2.3g
of which Mono unsaturated	1.1g
of which Poly unsaturated	0.7g
of which Trans	0g
Fibre	1.4g
Sodium	0.4g
Salt Equivalent	1.0g

Added Salt                      Approx 0.5g  
Added Sugar                    Approx 40g

### CONTAMINATION DETECTION: Metal Detection on every sack

Metal Detector test pieces used:            2.5mm FE, 3.5mm non-FE, 3mm SS                      Tested every hour

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### 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.

<b>FINISHED PRODUCT TESTING</b>	<b>PARAMETERS</b>	<b>FREQUENCY</b>
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Bake Test	As per Standard	Every batch
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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 (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

**CONFIDENTIAL PRODUCT SPECIFICATION**  
**SATIN CRÈME CAKE TOFFEE MIX 12.5Kg**

**RECIPE SUGGESTION**

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

Completed by      Fiona Baird  
Signature          *F Baird*  
Specification version      8  
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.