Specification Issue Date: 01/06/2017

Specification Issue No.: 6

Product Code: LR18022

Product Name: Sticky Toffee Pudding with Butterscotch Sauce (Round)

**Product Desc.:** Round toffee flavoured sponge with butterscotch sauce

Product Weight: 185g Net Case Weight: 3330g Cases per pallet: 110

Product per Case: 18 Portion per Product: 1 Portions per Case: 18

Ingredient Declaration (in descending order):			Made with	
Ingredient (allergens in UPPERCASE) Country of Origin Supplier				
Butterscotch Sauce		Confidential	69	
[water, sugar, butter (MILK), skimmed MILK, modified starch (waxy maize), acidity regulator (disodium phosphate (E339(ii)), emulsifier (mono-and diglycerides of fatty acids (E471)(palm))]	Mauritius, UK, Ireland, Netherlands, Germany, Denmark			
Granulated Sugar (SLS)		Confidential	18 - 22	
	UK, non-EU Countries			
Flour -Cake White		Confidential	15 - 18	
Rapeseed Oil		Confidential	14 - 17	
	UK, France, Holland			
EGG, whole		Confidential	13 - 15	
(EGG)	United Kingdom			
Water		Confidential	11 - 13	
	UK			
Mississippi Toffee/cake Conc		Confidential	10 - 12	
[WHEAT Flour (contains Calcium Carbonate, Iron, Niacin, Thiamine), Modified Starch, Vegetable Oil, Wheat Starch, Dried Caramelised Sugar, Raising agents, Natural Flavour, Whey Powder(MILK), Flavouring Raising Agents (E450, E500(i)), Emulsifier (Glucose Syrup, E 481, E477, E471, Xanthan Gum [E415]Skimmed MILK Powder), Salt	Denmark, China, Germany, India, Belgium, France, Sweden, UK, USA, Hungary, Netherlands,Ireland, Brazil, Cuba, Egypt, Bulgaria, Estonia, Latvia, Lithuania, Poland,Indonesia,Pakistan , Reunion, Sudan, Malaysia, Papua New Guinea, Colombia, Costa Rica, Ecudor,			
Dates, Chopped		Confidential	7 - 8	
[dates, rice flour]	Iran, Greece, Italy, Pakistan, Iran, Tunisia			

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**Product Name: Sticky Toffee Pudding with Butterscotch Sauce (Round)** 

Caramel Colour E150c		Confidential	3 - 3.5
	UK		

# **Product Composition (in descending order):**

Component	Approximate %
Sponge	59
Sauce	41

# Nutritional Values per 100g (by calculation):

Energy	2314kJ/553Kcal	
Fat	27.4g	
of which saturates	7.5g	
Carbohydrates	72.1g	
of which sugars	52.2g	
Protein	4.9g	
Salt*	0.33g	

<sup>\*</sup>Calculated from Sodium

# **Dietary Information:**

	Suitable for
Vegetarians:	Yes
Vegans:	No
Lactose Intolerant:	No
Halal:	No
Kosher:	No

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**Product Name: Sticky Toffee Pudding with Butterscotch Sauce (Round)** 

### **Allergen Declaration:**

Allergen	<b>Contains</b>	<u>Source</u>
Cereals containing gluten - wheat, rye, barley, oats, spelt, kamut or their hybrid strains	Yes	Mississippi Toffee/cake Conc
		Flour -Cake White
Soya	Yes	Mississippi Toffee/cake Conc
Egg	Yes	EGG, whole
Milk	Yes	Butterscotch Sauce
		Mississippi Toffee/cake Conc
Sulphur Dioxide and sulphites	No	
Peanut	No	
Nuts - almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and queensland nut	No	
Lupin	No	
Celery and celeriac	No	
Mustard	No	
Sesame Seeds	No	
Crustaceans	No	
Fish	No	
Molluscs	No	

### **Shelf Life and Storage Instructions:**

Storage Instructions	Stored at -18°C or below	
Shelf Life (From manufacture)	730 days	
Shelf Life (Minimum on delivery)	12 months	
Shelf Life (once defrosted or cooked)	Not applicable. Consume immediately.	

# **Cooking Instructions:**

From frozen, partially remove film lid and microwave until piping hot (from 30 to 60 secs depending on wattage).

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# Microbiological Standards (external UKAS Laboratory):

Organism	Frequency	Target Level	Report/ Reject Level
Total Viable Count @ 30°C for 48hrs	Weekly	<10^4	>10^5
E.Coli	Weekly	<20	>10^2
Presumptive Enterobacteriaceae	Weekly	<10^2	<10^4
S.aureus (Coag. Pos. Staphylococci)	Weekly	<20	<10^2
Salmonella	Monthly	Absent	Present
Listeria	Monthly	Absent	Present

# **Primary Packaging:**

	Description	Material	Dimensions	Weight
Film/ Lid	Film - Lidding film for cpets	Film	500 x 290 x 188	0g
Pot	Cpet (Black) - Large	Cpet	0 x 107.3 x 59.4	10.3g

### **Secondary Packaging:**

	Description	Material	Dimensions	Weight
Pad	Plain card	125LT/125T	340 x 285 x 3	30g

# **Tertiary Packaging:**

	Description	Material	Dimensions	Weight
Case	White card with green graphics	125WTK/125T	345 x 290 x 123	211g

Description	Material	Dimensions	Weight
Pallet	Wood	1200 x 1000	15 - 25kg
Blue Pallet Wrap	LLDPE/ LDPE Blend	n/a	n/a

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### Please read the following statement that relates to Notice of Confidentiality and Limitation of Liability

The information herein is confidential and/or privileged and may not be copied or disclosed in any form to a third party without prior written permission. Freedom from Patent restrictions should not be assumed.

Please check, sign and date this Specification within two weeks of receipt and return to:

Richard Woodward (richard@langtons.com)
General Manager
Langtons Ltd.,
Progress Way,
Mid Suffolk Business Park,
Langton Green,
Eye,
Suffolk,
IP23 7HU

It will be assumed that the specification has been approved if not returned within the specified timeframe.

# For and on behalf of Langtons Ltd Name: Richard Woodward Position Held: General Manager Signature: 27 September 2017 For and on behalf of the Customer Name: Position Held: Signature: Date:

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