

CONFIDENTIAL PRODUCT SPECIFICATION SATIN CRÈME CAKE COCONUT MIX 12.5Kg

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

PRODUCT CODE 4106379 EAN CODE 5410687069224

PACK SIZE 12.5Kg Minimum Weight

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

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Email info_uk@puratos.com Website www.puratos.co.uk

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: Off-white powder, coconut aroma

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)

Sugar, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Desiccated Coconut (4.6%), **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).

FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Sugar	40-50	Beet / cane	UK, France	UK / Zambia, France
Wheat Flour	30-40	Fortified	UK	UK, Canada, Germany
Desiccated Coconut	4.6		Indonesia	Indonesia
Wheat Starch	<5		France	France
Raising Agents (E450, E500, E501)	<5		UK / Belgium	UK / Belgium
Whey Powder	<5	Cow's milk	UK, Ireland	UK, Ireland
Emulsifiers (E471, E481)	<5	Palm oil**	Belgium	Belgium
Rapeseed Oil	<5	Non-hydro	UK	All EU countries*
Modified Potato Starch	<5		Netherlands	Netherlands
Wheat Gluten	<1		UK, Belgium	UK, Belgium
Natural Flavouring	<1		UK	UK
Salt***	<1		UK	UK
Stabilisers (E466, E412)	<1		Belgium	Belgium

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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)

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

ALLERGENS	CONTAINS	RISK OF CROSS CONTAMINATION
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	REASON (if no)
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Milk
Suitable for Coeliacs	No	Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	No	Not 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	Yes
Free from maize and maize derivatives	Yes
Free from enzymes derived from GM organisms	Yes
Free from other genetically modified foods	Yes

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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	388
Energy kJ	1644
Protein	5.3g
Carbohydrate	79.4g
of which Sugars	47.0g
of which Starch	32.4g
Fat	5.7g
of which Saturated	3.7g
of which Mono unsaturated	0.9g
of which Poly unsaturated	0.7g
of which Trans	0g
Fibre	2.1g
Sodium	0.4g
Salt Equivalent	1.0g
Added Salt	approx. 0.5g
Added Sugar	approx. 45g

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 (40m)	Stitched
Layer card	Cardboard	Buff	1.2 x 1m	401g	N/A
Pallet	Wood	Unpainted	1.2 x 1m	22Kg 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, 12 layers per pallet, 84 sacks per pallet

Gross pack weight 12.647Kg

Net pallet weight 1050Kg Gross pallet weight approx 1085Kg


PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, contact address, item code, 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 4.1

Reason for issue Update for FIR

Date of issue 12.10.15

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.