

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

PRODUCT CODE 00703730011A11 EAN CODE 5410687069200

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 <u>orders_uk@puratos.com</u>
Technical contact Fiona Baird 01280 827225 <u>fbaird@puratos.com</u>

PHYSICAL STATE: Off-white powder, banana 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 Starch, Raising Agents (E450, E500, E501), Whey Powder, 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 Wheat Flour Wheat Starch Raising Agents (E450, E500, E501) Whey Powder Emulsifiers (E471, E481) Rapeseed Oil Modified Potato Starch Wheat Gluten Natural Flavouring Salt*** Stabilisers (E466, E412)	40-50 40-50 <5 <5 <5 <5 <5 <1 <1 <1 <1	Cow's milk Palm oil** Non-hydro	UK UK France UK / Belgium UK, Ireland Belgium UK Belgium UK Belgium UK Belgium UK Belgium UK Belgium	UK UK France UK / Belgium UK, Ireland Belgium EU* Belgium Belgium UK UK UK Belgium

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ADDITIVES

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

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 Mustard and derivatives Celery and derivatives Sulphur Dioxide >10mg / Kg	Yes Yes No	Yes Yes Yes Yes No
Peanuts and derivatives Nuts and derivatives	No No	No No

Allergen policy / procedure 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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^{* (}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)



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)
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Energy kcal 373 Energy kJ 1584

Protein 5.5g

Carbohydrate 82.4g of which Sugars 46.6g of which Starch 35.8g

Fat 3.0g
of which Saturated 1.3g
of which Mono unsaturated 0.8g
of which Poly unsaturated 0.6g
of which Trans 0g

Fibre 1.4g

Sodium 0.5g Salt Equivalent 1.25g

Added Salt 0.5g Added Sugar 44.6g

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

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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 Blue Buff Blue Clear and colourless	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene		620 x 320 x 130mm	27g (40m)	Stitched
Layer card	Cardboard		1.2 x 1m	401g	N/A
Pallet	Wood		1.2 x 1m	36Kg approx	N/A
Pallet wrap	LDPE		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 833.2Kg

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 5

Reason for issue Review, and update to specification template

Date of issue 17.09.12

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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