

Issued By: M.Vorslava	Peacock Foods Ltd	FPS016	
Date: 24.03.2025	Finished Product Specification - Sprinkles Yum Cakes	Version: 1	

DATE:	Issued: 24/03/2025
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PRODUCT TITLE:	Sprinkles Yum Cakes
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PRODUCT DESCRIPTION:	A square yum yum cake with a soft, golden pastry and a smooth white fondant decorated with coloured sprinkles topping.
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DECLARED NET WEIGHT/SIZE	65 g average per yum cake.
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SUPPLIER NAME AND ADDRESS:	Peacock Foods Ltd 5 First Avenue Bluebridge Industrial Estate Halstead Essex CO9 2EX
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INGREDIENT DECLARATION:

Ingredients:

Fortified **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thia-min), Water, Vegetable Oils (Palm, Rapeseed), White Fondant Topping (Sugar, Glucose Syrup, Water), Yeast, **WHEY** Powder (from **MILK**), Pasteurised Whole **EGG**, Salt, **WHEAT**, Maize Starch, Raising Agents (Disodium Diphosphate, Sodium Bicarbonate), Dextrose, Skimmed **MILK**, Thickeners (Xanthan Gum, Locust Bean Gum, Guar Gum, Carboxymethylcellulose), Emulsifiers (Mono- and Diglycerides of Fatty Acids, Sodium Stearoyl-2-Lactylate, Diacetyl tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids, Rapeseed Lecithin), Colours (Curcumin, Annatto (Norbixin, Bixin), Mixed Carotenes, Beetroot, Lutein, Paprika, Anthocyanin), Colouring Foodstuff (Spirulina), Glazing Agent: Acacia Gum, Flour Treatment Agent: Ascorbic Acid.

Palm from a sustainable source, RSPO certificate No: BTM-RSPO-000001.

For allergens including cereals containing gluten see ingredients in CAPITALS

MAY CONTAIN: NUTS (PECANS), SOYA.

NUTRITIONAL VALUES (per100g)

<u>Nutrient</u>	<u>Per 100g</u>
Energy	1656kJ/394kcal
Fat	14.6g
-of which saturates	8.1g
Carbohydrates	60.1g
-of which sugars	31.4g
Fibre	1.2g
Protein	5.0g
Salt	1.77g

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MICROBIOLOGICAL STANDARDS (TYPICAL):

Organism	Method	Frequency	Satisfactory (m) (cfu /g)	Reject (M) (cfu /g)
Total Viable count	Aerobic plate count @ 30C ISO4833-1:2013	As per test schedule	<10,000	100,000
E. coli	BS ISO 16649-2:2001	As per test schedule	<20	100
Enterobacteriaceae	BS ISO 21528-2:2017	As per test schedule	<100	10,000
Coagulase positive Staphylococcus Aureus	BS EN ISO6888-1:1999	As per test schedule	<20	10000
Clostridium Perfringens	BS EN ISO 7937:2004	As per test schedule	-	-
Presumptive Bacillus Cereus	PHLS "Practical Food Microbiology" 2003	As per test schedule	-	-
Salmonella	BS EN ISO 6579-1:2017	As per test schedule	Not Detected	Detected
Listeria	PHLS "Practical Food Microbiology" 2003	As per test schedule	<10	>100
Moulds	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	100,000
Yeasts	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	100,000

*These are tested as part of a sampling plan and not on positive release.

PRODUCT QUALITY CRITERIA:

The doughnut should have a uniform square shape, with smooth and even edges, with golden-brown exterior without burnt spots or pale areas. Light, airy, and fluffy, with a soft, tender crumb. No raw or overcooked sections. Even fondant topping decorated with the coloured sprinkles.

Dietary requirement	Suitable For		Certification		Comment
	Yes	No	Yes	No	
Vegan		X		X	
Vegetarian	X			X	
Coeliac		X		X	
Halaal		X		X	
Kosher		X		X	
Alcohol Free	X			X	
Palm Oil free		X		X	

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Allergen Information

Allergen (EU Food Information for Consumers Regulation No.1169/2011)	Direct Incorporation		Cross Contamination						Comments
			On Site				Off Site		
	Allergen present in the product		Handled on the same production line		Handled on site*(Opened, processed etc.)		Contamination of raw material		
Yes	No	Yes	No	Yes	No	Yes	No		
Cereals containing gluten (wheat, rye, oats, barley, spelt, kamut and their hybridised strains)	Yes		Yes		Yes		Yes		
Crustaceans		No		No		No		No	
Egg (including albumin)	Yes		Yes		Yes		Yes		
Fish		No		No		No		No	
Peanuts		No		No		No		No	
Soybeans		No	Yes		Yes		Yes		
Milk (including lactose)	Yes		Yes		Yes		Yes		
Tree nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and queensland nut)		No		No	Yes			No	
Celery		No		No		No		No	
Mustard		No		No		No		No	
Sesame Seeds		No		No		No		No	
Sulphur Dioxide and sulphites =>10mg/kg		No		No	Yes			No	The probability of Sulphur Dioxide and sulphites =>10mg/kg are minimal, due to low concentration in the raw material.
Lupin		No		No		No		No	
Molluscs (gastropods, bivalves or cephalopods)		No		No		No		No	

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NO. OF UNITS PER CASE:	9 or 12 individual pieces in a tray, 4 trays per box.
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TYPE OF PACKAGING/DESCRIPTION:	Corrugated cardboard carton
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CODING DETAILS:	Best Before Date
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SHELF LIFE:	6 MONTHS FROM FROZEN. Once opened store at ambient and eat within 48 hours.
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STORAGE CONDITIONS:	Frozen (-18 °C or below). Do NOT refreeze once defrosted.
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DELIVERY CONDITIONS:	Frozen (-18 °C or below).
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DIRECTIONS FOR USE:	For best results, leave the product covered in the pack and defrost at room temperature for 2 hours. Once defrosted keep covered and use within 48 hours.
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NET WEIGHT:	3.2kg
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PACKAGING WEIGHT:	0.2kg
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Quality Attribute Standards

Product: FPS016 Sprinkles Yum Cakes.

Quality Attribute Standards are based on one sealed box sample.

Attribute	Target (Green)	Off Target (Orange)	Unacceptable (Red)
Taste	Balanced sweetness, light oil flavour but not overpowering.	Slightly oily aftertaste, unbalanced sweetness, or a slightly bland taste.	Strong oily flavour, rancid or off flavours, overly greasy, off or unpleasant taste.
Aroma	Sweet aroma with a light, neutral frying oil scent.	Slightly artificial or faint aroma; weak cake or fondant scent.	Strong off or rancid oil smell.
Appearance	Uniform square shape, smooth, even layer of fondant, evenly distributed colourful sugar strands; consistent pastry colour.	Slight fondant unevenness, small sprinkle clumping, slight shape or colour inconsistency.	Burnt or pale colour. Misshapen, cracked, or unevenly fried. Excessive oil on the surface. Uneven fondant or missing sprinkles;
Texture	Soft, fluffy interior; tender yet slightly firm fondant top;	Slightly greasy texture, slightly dry or chewy, less fluffiness inside, slightly soggy.	Very greasy or soggy, lacking any crispness, overly dense or dry texture.
Purity	Free from any foreign material.	Small blemish or minor imperfection, but no foreign materials.	Presence of any foreign material.
Packaging	Intact box with clear, legible batch code/BBE date. No visible damage or defects.	Slight damage, but seals intact. Batch code/BBE date slightly unclear.	Packaging damaged, allowing product exposure. Open seals, missing batch code/BBE date, or significant damage.