

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

PRODUCT CODE 4001425 EAN CODE 5410687069613

PACK SIZE 12.5Kg Minimum Weight

Manufacturer name

Address Buckingham Industrial Park

Buckingham MK18 1XT

Puratos Ltd

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 orders uk@puratos.com
Technical contact Fiona Baird 01280 827225 orders uk@puratos.com

qa_uk@puratos.com

PHYSICAL STATE: Brown powder, sweet spiced aroma

SHELF LIFE FROM DATE OF MANUFACTURE: 6 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, Vegetable Oil (Palm, Rapeseed), Maltodextrin, Raising Agents (E341, 450, E501), Modified Potato Starch, Dried Carrot (2.4%), Wheat Bran, Emulsifiers (E471, E481), Barley Malt Flour, Whey Powder [Milk], Molasses Powder, Salt, Colour (E150c), Ground Cassia, Ground Cinnamon, Natural Flavouring, Stabiliser (E466).

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FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour Sugar Vegetable Oil Maltodextrin Raising Agents (E341, E450, E501) Modified Potato Starch Dried Carrot Wheat Bran	<5 2.4 <5	Beet, Cane Rapeseed, Palm Potato	UK UK / Belgium Netherlands UK Netherlands China, Poland Belgium	UK, Canada, USA UK / Zambia EU* / Malaysia / Indonesia Netherlands UK Netherlands China, Poland Belgium
Emulsifiers (E471, E481) Barley Malt Flour	<5 <5	Palm**	Belgium UK	Belgium UK
Whey Powder Molasses Powder Salt*** Colour (E150c) Ground Cassia Ground Cinnamon Natural Flavouring	<5 <1 <1 <1 <1 <1 <1	Cows milk Sugar cane Synthetic	UK, Ireland, Poland USA UK France Indonesia India UK	UK, Ireland, Poland USA UK France Indonesia India UK
Stabiliser (E466)	<1		Belgium	Belgium

^{* (}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.

ADDITIVES

E NUMBER	NAME	FUNCTION
E471 E481 E341 E450 E501 E466 E150c	Mono- and di-glycerides of fatty acids Sodium stearoyl-2 lactylate Monocalcium Phosphate Disodium Diphosphate Potassium Hydrogen Carbonate Sodium Carboxymethylcellulose Ammonia Caramel	Emulsifier Emulsifier Raising Agent Raising Agent Raising Agent Stabiliser Colour

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^{**} RSPO certified Segregated palm oil. C816750CU-RSPO

^{***} Contains anti caking agent E535 (undeclared processing aid)



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

Allergen policy is available on request

YES / NO	COMMENTS	
Yes		
No	Contains Milk	
No	Contains Gluten	
Yes		
Yes		
Yes	Certified	
No	Not certified	
	Yes No No Yes Yes Yes	

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

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	384

Energy kcal	384
Energy kJ	1627
Protein	4.8g
Carbohydrate	75.6g
of which Sugars	39.4g
of which Starch	36.1g

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Fat 7.5g
of which Saturated 4.0g
of which Mono unsaturated of which Poly unsaturated of which Trans 0g

Fibre 3.2g

Sodium 0.6g Salt Equivalent 1.5g

Added Salt 0.95g Added Sugar 36g

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 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

PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack Sack liner Layer card Pallet	Paper Polyethylene Cardboard Wood	Printed Blue Buff Blue	620 x 320 x 130mm 620 x 320 x 130mm 1.2 x 1m 1.2 x 1m	120g 27g (40µm) 401g 25Kg approx	Stitched Stitched N/A N/A
Pallet wrap	LDPE	Clear and colourless	N/A	N/A	N/A

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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 1088Kg

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 Carrot Mix 1Kg
Egg 300g
Vegetable Oil 100g
Water 300g

Method: Place Satin Carrot Cake mix in a bowl fitted with a beater. Combine egg, oil and water. Gradually add liquids to bowl and mix on slow speed for 2 minutes. Scrape down. Mix for 3 minutes at medium speed. Allow to stand for 20 minutes before baking. Bake at 160-200°C / 325-400°F for 25-50 minutes depending on size. Ovens may vary, so please refer to manufacturer's instructions.

Completed by Fiona Baird

Signature

Specification version 6.1

Reason for issue Change to shelf life

Date of issue 31.10.16

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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