



Full Product Title:	Caterers Choice Supreme Sponge Mix	Spec Version:	QAF-9 V5
Product code:	BM0001	Date Issued:	03/04/2018
Legal Name:	Supreme Sponge Mix	Supplier Name:	Middleton Food Products Ltd
Brand:	Caterers Choice	Product Size:	4 x 3.5kg

Mini Specification

Product Information			
Product Title	Caterers Choice Supreme Sponge Mix	Net Weight	3.5kg
Caterers Choice Product Code	BM0001	Drained Weight	N/A
Brand	Caterers Choice	Case Size	4 x 3.5kg
Supplier Name	Middleton Food Products Ltd	Country of Origin	UK
Barcodes	Inner	5028081002008	
	Outer	05028081002503	

Legal name

Supreme Sponge Mix

Ingredients Declaration (Allergens Highlighted in Bold)

WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Sugar, Dried Whole **EGG** Powder, Emulsifier (E472b, E477, Glucose Solids, **SOYA** Flour), Raising Agent (E500), Leavening Agent (E341(i), (E450(vii))), Raising Agent (E450(i), E526, E341), Skimmed **MILK** Powder, Flavouring, Whey Powder (**MILK**), Acid Casein (**MILK**), Sodium Carbonate, Disodium Phosphate, Dextrose, Colour (Annatto).

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
WHEAT Flour	50-60%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	Yes	No
Calcium Carbonate		Crustaceans or its derivatives	No	N/A
Iron		Eggs or its derivatives	Yes	N/A
Niacin		Fish or its derivatives	No	N/A
Thiamin		Peanuts or its derivatives	No	N/A
Sugar	30-40%	Soybeans or its derivatives	Yes	N/A
Dried Whole EGG Powder	5-10%	Milk or its derivatives	Yes	N/A
Lactic acid esters of mono and diglycerides of fatty acids (E472b)	>5%	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	No	N/A
Propane-1, 2-diol esters of fatty acids (E477)		Celery or its derivatives	No	N/A
Glucose Solids		Mustard or its derivatives	No	N/A
SOYA Flour		Sesame seeds or its derivatives	No	N/A
Raising Agent E500	<1%	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	No	N/A
Leavening Agent E341(i), E450(vii)	<1%	Lupin or derivatives of	No	N/A
Raising Agent E450(i), E526, E341	<1%	Molluscs or derivatives of	No	N/A
Skimmed MILK Powder	<1%			
Flavouring	<1%			
Whey Powder (MILK)	<1%			
Acid Casein (MILK)				
Sodium Carbonate				
Disodium Phosphate				
Dextrose		<1%		
Annatto	<1%			

Nutritional Information

Nutrient	Typical Values per 100g/ml	Source of Data
Energy (KJ)	1600.5	Calculated
Energy (Kcal)	378.5	Calculated
Fat	3.7	Calculated
of which saturates	1.6	Calculated
Carbohydrate	79.9	Calculated
of which sugars	38.2	Calculated
Fibre	1.6	Calculated
Protein	8.2	Calculated
Salt	0.87	Calculated

Food Information - Suitable For

Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	No
Vegetarians	Yes
Halal (Certified)	No
Kosher (Certified)	No
Coeliacs (Gluten Free)	No
Lactose Intolerants	No
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards

	Target	Minimum	Maximum
pH	N/A	0	0
Brix	N/A	0	0
Histamine	N/A	0	0

Microbiological Standards

Organism	Target
APC cfu/g	NA
Coliforms cfu/g	NA
Enterobacteriaceae cfu/g	NA
E.coli cfu/g	Not detected in 25g
Bacillus spp cfu/g	NA
Bacillus cereus cfu/g	NA
Staphylococcus aureus cfu/g	<100
C.perfringens cfu/g	NA
Pseudomonas spp cfu/g	0
Yeasts & Mould cfu/g	<100
Listeria spp.	0
Salmonella spp.	Not detected in 25g
Vibrio spp.	NA

Packaging

Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Bag	152	100	400	47
Case	333	242	280	280
Number per case				4
Number of cases per layer				14
Number of layers per pallet				5
Number of cases per pallet				70

Storage Instructions

Store in a cool dry place. Store off the ground, away from direct sunlight and strong odours.

Total shelf life from date of manufacture	9 months
Storage Temperature	ambient
Shelf life once opened	1 month. Reseal tightly.
Temperature once opened	Ambient

Authorised on behalf of Caterers Choice

Name	Keith Smith
Job Title	Technical Manager
Signature	K.Smith
Date	11/06/2018