

Caterers Choice Ltd.
Parkdale House
1 Longbow Close
Pennine Business Park
Bradley
Huddersfield HD2 1GQ

Tel: 01484 532666 **Fax:** 01484 532700 **Web:** www.catererschoice.co.uk

PRODUCT SPECIFICATION

	1		
PRODUCT NAME	BM0012 Plain Sponge Mix		
BRAND	Caterers Ch	noice	
CASE SIZE	4 x 3.5kg		
	•		
NET WEIGHT	Net Weigh	t: 3.5kg	
	•		
BARCODES	Inner:	5028081005702	
	Outer:	5028081005726	
	•		
PRODUCT DESCRIPTION	A plain sponge cake mix, suitable for use as a tray bake sponge or		
	individual loaf tin, also suitable for adding fruity pieces, choc chip etc.		
	Just add water		
INGREDIENT DECLARATION	Wheat Flour (Wheat, Gluten), Sugar, Vegetable Oil Blend (Palm and		
*Allergens highlighted in Bold	Rapeseed Oil), Dextrose, Raising Agents: E500, Whole Egg (Egg),		
	Emulsifier: E472b, E477, Glucose Syrup, Stabiliser: E450 (Soya),		
	Skimmed Milk Powder (Milk), Milk Protein (Milk), Dextrose, Egg White		
	(Egg), Raising Agents: E450, E541, Xanthan Gum		
COUNTRY OF ORIGIN	UK		

NUTRITIONAL INFORMATION (/100g)			
Energy	1572 kJ /397 kcal	Fibre	Not Declared
Fat	7.7g	Protein	7.1g
of which saturates	3.0g	Salt	1.3g
Carbohydrates	75.0g		
of which sugars	30.7g	Method:	Provided by Supplier

INTOLERANCE INFORMATION – PRODUCT CONTAINS			
Celery / Celery Derivatives	N	Milk / Milk Derivatives	Υ
Crustaceans / Crustacean Derivatives	N	Mustard / Mustard Derivatives	N
Egg / Egg Derivatives	Υ	Nuts (Non Peanut)	N
Fish / Fish Derivatives	N	Nut Oils (Non Peanut)	N
Flavours – Natural	N	Peanuts	N
Flavours – Nature Identical	N	Peanut Oil	N
Flavours – Artificial	N	Sesame Seeds / Sesame Derivatives	N
Genetically Modified Organisms	N	Soybean / Soybean Derivatives	Υ
Gluten	Υ	Sulphur Dioxide / Sulphites	N
Lupin / Lupin Derivatives	N	Wheat / Wheat Derivatives	Υ
Maize / Maize Derivatives	N		



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DIETARY INFORMATION			
Coeliac	No	Halal	Not Certified
Vegan	No	Kosher	Not Certified
Vegetarian	Yes		

MAKE UP INSTRUCTIONS	Just Add Water	
Dry Mix	Approx. Water	Approx. Dough Portions
1kg	500ml	26
3.5kg	1750ml	92

- 1. Place the required weight of dry mix into a mixing bowl
- 2. Using a whisk attachment, add water and mix for one minute on medium
- 3. Scrape down mixture then mix for a further 4 minutes on medium
- 4. Pour batter into baking tray / sponge tin as required
- 5. Bake at 190°C/395°F for 25-30minutes until risen and golden brown

MICROBIOLOGICAL STANDARDS			
Salmonella	Not Detected	Yeast & Moulds	>100 000/g Reject
S.aureus	>1000/g Reject		

ORGANOLEPTIC DESCRIPTION		
Appearance	As Sold – a dry, pale off white powder	
	After Cooking – a rich, golden cake with a light texture	

SHELF LIFE	9 months from date of production

STORAGE INSTRUCTIONS	Store unopened product in a cool dry place, away from strong odours and out of	
	direct sunlight	

PACKAGING INFORMATION			
Dimensions	Can/Pot/Pouch:	Case/Tray:	
	160mm x 100 x 390mm	245mmx x350mm x 230mm	
Weight	Can/Pot/Pouch: 70g	Case/Tray: 250g	
Pallet Layout	14 Cases per layer, 70 Cases per	14 Cases per layer, 70 Cases per pallet	

SIGNED ON BEHALF OF CATERERS CHOICE LTD	
Laura Tindall	
Assistant Technical Manager	

Specification Issue Date: 14.05.2014