

15.10.6 Product Specification

Specification Issue No.: 3

Specification Issue Date: 20/06/2016

Product Code: LR18023

Product Name: Jam Sponge Pudding

Product Desc.: A round golden sponge topped with strawberry jam

Product Weight: 185g **Net Case Weight:** 3330g **Cases per pallet:** 110

Product per Case: 18 **Portion per Product:** 1 **Portions per Case:** 18

Ingredient Declaration (in descending order):

Ingredient (allergens in UPPERCASE)	Country of Origin	Supplier	Made with g per 100g
Strawberry Jam [Glucose Fructose Syrup, Strawberries (35%), Sugar, Gelling Agent: Pectin (E440), Citric Acid (E330), Colouring Anthocyanin, Preservative: Potassium Sorbate (E202), Acidity regulator: Sodium Citrate(E331)]	UK, France, Belgium, Barbados, Congo, India, Jamaica, Kenya, Guyana, Madagascar, Malawi, Swaziland, Trinidad and Tobago, Zambia, Poland, Germany, Austria, China, Spain, Czech Republic, EU	Confidential	41
Granulated Sugar (SLS)	UK, non-EU Countries	Confidential	13 - 16
EGG, whole (EGG)	United Kingdom	Confidential	11 - 13
Flour -Cake White		Confidential	11 - 13
Rapeseed Oil	UK, France, Holland	Confidential	11 - 13
Water	UK	Confidential	6 - 8



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<p>Mississippi Conc Muffin Mix [WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Modified Starch (E1404, E1422) , Sugar, WHEAT Starch, Vegetable Oil, Raising Agents (Disodium Diphosphate E450 (i), Potassium Bicarbonate E501(ii), Sodium Bicarbonate E500 (ii), Emulsifiers(Mono- and diglycerides of fatty acids E471, Propane 1,2 diol esters of fatty acids E477, Sodium stearoyl-2-lactylate E481), Dextrose, Dried Whole EGG, WHEAT Gluten, Stabiliser (Xanthan Gum E415)]</p>	<p>Denmark, China, Germany, USA, India, Belgium, France, Sweden, UK, Hungary, Netherlands, Malawi, Zambia, Estonia, Latvia, Lithuania, Poland, Malaysia, Papua New Guinea, Brazil, Colombia, Costa Rica, Ecuador, Guatemala, Honduras, Indonesia, Panama, Peru,</p>	<p>Confidential</p>	<p>6 - 8</p>
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Product Composition (in descending order):

Component	Approximate %
Sponge	61
Marmalade/Jam	39

Nutritional Values per 100g (by calculation):

Energy	1702kJ/367Kcal
Fat	14.0g
of which saturates	1.5g
Carbohydrates	56.8g
of which sugars	38.8g
Protein	3.2g
Salt*	0.32g

*Calculated from Sodium

Dietary Information:

	Suitable for
Vegetarians:	Yes
Vegans:	No
Lactose Intolerant:	No
Halal:	No
Kosher:	No

Issue No.: 7	Issue Date: 24th June 2017	Authorised by: CP, RW
Revision No.: 2	Review Date: 24th June 2018	Page 2 of 5



15.10.6 Product Specification

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Allergen Declaration:

<u>Allergen</u>	<u>Contains</u>	<u>Source</u>
Cereals containing gluten - wheat, rye, barley, oats, spelt, kamut or their hybrid strains	Yes	Mississippi Conc Muffin Mix Flour -Cake White
Soya	May	May also contain
Egg	Yes	EGG, whole Mississippi Conc Muffin Mix
Milk	May	May also contain
Sulphur Dioxide and sulphites	No	
Peanut	No	
Nuts - almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and queensland nut	No	
Lupin	No	
Celery and celeriac	No	
Mustard	No	
Sesame Seeds	No	
Crustaceans	No	
Fish	No	
Molluscs	No	

Shelf Life and Storage Instructions:

Storage Instructions	Stored at -18°C or below
Shelf Life (From manufacture)	730 days
Shelf Life (Minimum on delivery)	12 months
Shelf Life (once defrosted or cooked)	Not applicable. Consume immediately.

Cooking Instructions:

From frozen, partially remove film lid and microwave until piping hot (from 30 to 60 secs depending on wattage).

Issue No.: 7	Issue Date: 24th June 2017	Authorised by: CP, RW
Revision No.: 2	Review Date: 24th June 2018	Page 3 of 5



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Microbiological Standards (external UKAS Laboratory):

Organism	Frequency	Target Level	Report/ Reject Level
Total Viable Count @ 30°C for 48hrs	Weekly	<10 ⁴	>10 ⁵
E.Coli	Weekly	<20	>10 ²
Presumptive Enterobacteriaceae	Weekly	<10 ²	<10 ⁴
S.aureus (Coag. Pos. Staphylococci)	Weekly	<20	<10 ²
Salmonella	Monthly	Absent	Present
Listeria	Monthly	Absent	Present

Primary Packaging:

	Description	Material	Dimensions	Weight
Film/ Lid	Film - Lidding film for cpets	Film	500 x 290 x 188	0g
Pot	Cpet (Black) - Large	Cpet	0 x 107.3 x 59.4	10.3g

Secondary Packaging:

	Description	Material	Dimensions	Weight
Pad	Plain card	125LT/125T	340 x 285 x 3	30g

Tertiary Packaging:

	Description	Material	Dimensions	Weight
Case	White card with green graphics	125WTK/125T	345 x 290 x 123	211g
	Description	Material	Dimensions	Weight
Pallet		Wood	1200 x 1000	15 - 25kg
Blue Pallet Wrap		LLDPE/ LDPE Blend	n/a	n/a

Issue No.: 7	Issue Date: 24th June 2017	Authorised by: CP, RW
Revision No.: 2	Review Date: 24th June 2018	Page 4 of 5



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The information herein is confidential and/or privileged and may not be copied or disclosed in any form to a third party without prior written permission. Freedom from Patent restrictions should not be assumed.

Please check, sign and date this Specification within two weeks of receipt and return to:

Richard Woodward (richard@langtons.com)
General Manager
Langtons Ltd.,
Progress Way,
Mid Suffolk Business Park,
Langton Green,
Eye,
Suffolk,
IP23 7HU

It will be assumed that the specification has been approved if not returned within the specified timeframe.

For and on behalf of Langtons Ltd

Name: Richard Woodward

Position Held: General Manager

Signature:



Date: 27 September 2017

For and on behalf of the Customer

Name:

Position Held:

Signature:

Date:

Issue No.: 7	Issue Date: 24th June 2017	Authorised by: CP, RW
Revision No.: 2	Review Date: 24th June 2018	Page 5 of 5

