

CONFIDENTIAL PRODUCT SPECIFICATION NEW TEGRAL SPONGE CHOCOLATE MIX

PRODUCT DESCRIPTION Mix in powder form for sponge cake

PRODUCT CODE 4002803 EAN CODE 5410687089796

PACK SIZE 12.5Kg Minimum Weight

Manufacturer name Puratos Ltd
Address Buckingham Industrial Park
 Buckingham
 MK18 1XT

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Email info_uk@puratos.com Website www.puratos.co.uk

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	fbaird@puratos.com

PHYSICAL STATE: Brown powder, cocoa aroma

SHELF LIFE FROM DATE OF MANUFACTURE: 9 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)

Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Sugar, **Egg** Powder, Fat-Reduced Cocoa Powder (5.5%), Rice Starch, Raising Agents (E450, E500), **Wheat** Starch, Maltodextrin, Skimmed **Milk** Powder, **Egg** White Powder, Emulsifiers (E471, E472b, E477), Whey Powder [**Milk**], **Wheat** Gluten, Salt, Stabiliser (E415), Natural Flavouring.

FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Fortified Wheat Flour	30-40		UK	UK
Sugar	30-40	Powdered, from Beet	UK	UK
Egg Powder	5-10	Hens egg	France	France, Spain, Portugal & other EU countries
Fat-Reduced Cocoa Powder	5.5		Netherlands	Ivory Coast, Ghana, Cameroon, Nigeria
Rice Starch	<5		Thailand	Thailand
Raising Agents (E450, E500)	<5		UK	UK
Wheat Starch	<5		France	France
Maltodextrin	<5	Wheat	Belgium	Belgium
Skimmed Milk Powder	<5	Cows milk	Belgium	Belgium
Egg White Powder	<5	Hens egg	Belgium	Belgium
Emulsifiers (E471, E472b, E477)	<5	Palm oil	Belgium	Belgium
Whey Powder	<1	Cows milk	UK / Ireland	UK / Ireland
Wheat Gluten	<1		Belgium	Belgium

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Salt*	<1		UK	UK
Stabiliser (E415)	<1		Belgium	Belgium
Natural Flavouring	<1	Vanilla / Chocolate	UK	UK

* Contains anti caking agent E535 (undeclared processing aid)

ADDITIVES

E NUMBER	NAME	FUNCTION
E471	Mono- and di-glycerides of fatty acids	Emulsifier
E472b	Lactic acid esters of mono- and di-glycerides of fatty acids	Emulsifier
E477	Propylene Glycol Esters of Fatty Acids	Emulsifier
E450	Disodium Diphosphate	Raising Agent
E500	Sodium Bicarbonate	Raising Agent
E415	Xanthan Gum	Stabiliser

ALLERGENS

CONTAINS RISK OF CROSS CONTAMINATION

Cereals containing Gluten	Yes	Yes
Milk and derivatives	Yes	Yes
Egg and derivatives	Yes	Yes
Soya and derivatives	No	Yes
Sesame and derivatives	No	No
Fish and derivatives	No	No
Shellfish / Crustaceans and derivatives	No	No
Molluscs and derivatives	No	No
Lupin and derivatives	No	No
Mustard and derivatives	No	No
Celery and derivatives	No	No
Sulphur Dioxide >10mg / Kg	No	No
Peanuts and derivatives	No	No
Nuts and derivatives	No	No

Allergen policy is available on request

DIETARY SUITABILITY

YES / NO COMMENTS

Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Contains Milk, Egg
Suitable for Coeliacs	No	Contains Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	Yes	Certified
Suitable for Jewish / Kosher	No	Can be certified on request

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

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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	374
Energy kJ	1583
Protein	10.5g
Carbohydrate	72.5g
of which Sugars	35.7g
of which Starch	36.9g
Fat	5.6g
of which Saturated	2.6g
of which Mono unsaturated	1.6g
of which Poly unsaturated	0.6g
of which Trans	0g
Fibre	3.1g
Sodium	1.0g
Salt Equivalent	2.5g
Added Salt	Approx 0.5g
Added Sugar	Approx 35g

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	As per 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

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PACKAGING

Description: printed tri walled paper sack with plastic liner

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

Inner packaging is certified suitable for contact with food, and complies with relevant legislation

Pallet configuration:	7 sacks per layer, 9 layers per pallet, 63 sacks per pallet		
Gross pack weight	12.647Kg		
Net pallet weight	787.5Kg	Gross pallet weight	Approx 822Kg

PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, EAN code, contact address

Traceability coding: Lot number
Date produced
Best before date

RECIPE SUGGESTION

<u>Sponge Cake:</u>		<u>Swiss Roll:</u>	
Sponge Cake Mix	1Kg	Sponge Cake Mix	1Kg
Water	520g	Water	570g

Completed by: Fiona Baird

Signature: 

Specification version: 1

Reason for issue: New product

Valid from: 03.04.14

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.