

Product Title	Speedibake Salted Caramel Muffin		
Product Code	K07560	Site	Bradford

#### **Product Description**

Toffee flavoured muffins, filled with a sea salted caramel sauce, finished with caramel fudge pieces.

### **Packaging Details**

Muffins in paper muffin cups, packed into 12 cavity plastic acetate trays, 2 acetate trays per case. A total of 24 muffin per case. Each case is lined with a blue food grade liner sealed top and bottom with tape and labelled with 1 outer case label including product code, product name, ingredients, allergens, storage instructions, defrost instructions, durability date, manufacturers address and barcode. cases secured on a CHEP pallet with stretchwrap.

Box Count	24	Case Dimensions (mm) LxWXH	594mm x 392mm x 85mm
Net Weight (kg)	2.78	Cases Per Layer	5
Gross Weight (kg)	3.42	Cases Per Pallet	80

Storage conditions	Keep frozen -18°C or below. Do not refreeze once defrosted.
Storage Shelf Life	15 Months from production

### Finished Product Handling and Baking Conditions

To defrost, remove the required product from the outer case and tray. Allow 120 minutes at ambient temperature to defrost before sale.

Displayed Finished Product Shelf Life	Consume within 1 day if uncovered or 3 days if covered.
Displayed Finished Product Storage Conditions	Store in a cool dry place

#### Ingredient Declaration

Ingredients: Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Egg, Sugar, Sea Salted Caramel Filling (7%) [Partially Inverted Refiners Syrup, Sweetened Condensed Skimmed Milk (Skimmed Milk, Sugar, Lactose (Milk)), Salted Butter (Butter (Milk), Salt), Double Cream (Milk), Sea Salt], Caramel Fudge Pieces (3%) [Sugar, Sweetened Skimmed Condensed Milk (Skimmed Milk, Sugar), Glucose Syrup, Fondant (Sugar, Glucose Syrup, Water), Coconut Oil, Stabilisers (Low Methoxyl Pectin, Sodium Alginate), Cornflour, Flavouring, Water], Whey Powder (Milk), Cornflour, Wheat Starch, Raising Agents (Disodium Diphosphate, Potassium bicarbonate), Caramelised Sugar Powder, Flavouring.

Allergen Statement					
Allergy Advice! For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . Also, may contain traces of nuts and soya.					
*Make sure present	Allerger ce of allergen			nt declaration	
	Present in Product	Present In Factory	Risk of Cross Contamination	Details	
Cereals containing wheat, rye, barley and oats	V	>		Contains wheat flour and wheat starch	
Crustaceans and derivatives					
Egg and egg products	7	>		Contains egg	
Fish and fish derivatives					
Peanuts and peanut derivatives					
Soya and soya derivatives		>	<b>✓</b>	There is a cross contamination risk of soya from some of our ingredient suppliers.	
Dairy Ingredients	<b>V</b>	>		Contains milk ingredients in muffin concentrate. Also butter in caramel filling.	
Nuts and nut derivatives			<b>V</b>	Some suppliers cannot guarantee their ingredients are nut free	
Celery, celeriac and derivatives					
Mustard and mustard derivatives					

Sesame Seeds and derivatives		
Coconut and derivatives		
Molluscs/Shellfish and derivatives		
Lupin and derivatives		
Sulphur Dioxide or Sulphites		

Dietary Information			
Is this product	Yes	No	Details
Suitable for Vegetarians?	<b>V</b>		
Suitable for Vegans?		<b>V</b>	Contains milk and egg
Suitable for Coeliacs?		1	Contains wheat gluten
Kosher certificated?		<b>V</b>	Not Certified
Halal certificated?		<b>V</b>	Not Certified
Organic certificated?		1	Not Certified
Free From GM ingredients (EU Regs 1830/2003)?	<b>V</b>		

Physical Standards	Minimum	Target	Maximum	Frequency
Baked Weight (no filling)	102g	107g	112g	Hourly
Filling Weight	7g	9g	11g	Hourly
Finished Muffin Weight	109g	116g	123g	Hourly
Finished Muffin Height	74mm	79mm	84mm	Hourly

Nutritional Information	Per 100g Sold	Per 116 g serving	
Energy (auto calculated) kJ	1850	2146	
kcal	443	514	
Fat (g)	27.1	31.4	
of which			
saturates (g)	3.1	3.6	
mono-unsaturates (g)	16	18.6	
poly-unsaturates (g)	6.7	7.8	
Carbohydrate (g)	43.9	50.9	
of which			
sugars (g)	23.1	26.8	
Fibre (g)	1.1	1.3	
Protein (g)	5.4	6.3	
Salt (g)	0.38	0.4	
Sodium (mg)	153	177.5	
Starch (g)	20.8	24.1	
Moisture (g)	21.3	-	
Ash (g)	1.1	-	

Microbiological Standards	Target	Acceptable	Frequency
S. aureus	< 50 cfu/g	< 100 cfu/g	Annually
E. coli	Absent in 1g	Absent in 1g	Annually
Salmonella spp	Absent in 25g	Absent in 25g	Annually
Coliforms	< 10 cfu/g	< 100 cfu/g	Annually
TVC	< 1,000 cfu/g	< 5,000 cfu/g	Annually
Yeasts & Moulds	< 100 cfu/g	< 1,000 cfu/g	Annually

### **Warranty Statement**

We warrant all foods, food products and packaging materials supplied:

- comply in all aspects with this specification and any description applied and will be clean, sound and undamaged on delivery.
- are made from quality ingredients, and comply in all aspects with the Food Safety Act 1990, with any regulations made there under and with all other United Kingdom and European Union legislation, regulations and quality standards relating to the supply of food including accepted codes of practice.
- are not injurious to health, are safe and comply with the requirements of the General Product Safety Regulations 1994, 2005, and any safety provisions made under the Consumer Protection Act 1987.
- will be of the nature, substance or quality described and not presented in such a way to mislead as to the nature, substance or quality and be free from agricultural and veterinary contaminants.
- will have packaging that complies with EU-directive 1935/2004 on materials and articles intended to come into contact with food, where appropriate.
- have been subject to such checks as a prudent manufacturer would reliably carry out to meet all the above requirements.
- are produced in the premises and with equipment, machinery and other apparatus which comply with the standards of cleanliness and hygiene required by the Food Safety Act 1990 and regulations made thereunder and the Speedibake code of practice.

Authorisation - Signed on behalf of Speedibake		
Signature	- Hura	
Name	Dean Harrison	
Position	Specifications Technologist	
Date	31/01/2020	