

PRODUCT SPECIFICATION

BRC 3.6.2 (g) R

Rev: 06

Issue date: 10th April 2020

Authorised by: Mary T. Molloy

Section 1: General Information

Product Title: **Date and Pecan Mini Cake.**

Product Description: An individually portioned and packaged mini-cake, made with high quality ingredients.

Net Weight: 77g

Internal Product Code: HCK-003

Country of Origin: Ireland



Section 2: Supplier Information:

Site Name: Honest Bakery Gluten Free

Address: Unit 7 & 8, Enterprise Centre, Racecourse Road, Roscommon

Tel: +353 (90) 66 25940

Email: info@honestbakery.ie

Section 3: Product Information

Ingredient Component:	Sub- Component / Source	Country of Origin
Vegetable Margarine	Vegetable Fat: Palm, Vegetable Oils, Rapeseed, Sunflower; Water, Salt, Emulsifier: Polyglycerol esters of fatty acids (E475), Flavourings; Colour: E100 (Curcumin), E160b (Annatto).	Belgium
Caster Sugar	Sucrose.	Belgium
Pasteurised Egg	Pasteurised Whole Egg .	Ireland
Rice Flour	Rice Flour.	Cambodia, Egypt, India, Portugal, Burma (Myanmar), Puerto Rico, Spain, South America (Brazil, Guyana, Paraguay, Uruguay), Thailand.
Desiccated Coconut	Desiccated Coconut, Sulphur Dioxide .	Philippines

PRODUCT SPECIFICATION

BRC 3.6.2 (g) R

Rev: 06

Issue date: 10th April 2020

Authorised by: Mary T. Molloy

Ingredient Component:	Sub- Component / Source	Country of Origin
Chopped Dates	Diced Dates, Rice Flour.	Pakistan/Turkey
Ground Almond	100% ground almonds.	USA/Spain/Australia
Chopped Pecans	100% Pecan Nuts.	USA/Australia
Citric Acid	Citric Acid.	China
Potassium Sorbate	Potassium Sorbate.	China

Section 4: Nutritional Analysis

Nutritional Information:

	Typical Values per 100g
Energy KJ	2056KJ
Energy Kcal	494Kcal
Fat (g)	33.4g
of which saturates (g)	12g
Carbohydrate (g)	39.1g
of which sugars (g)	32g
Protein (g)	7.2g
Salt (g)	0.5g

PRODUCT SPECIFICATION

BRC 3.6.2 (g) R

Rev: 06

Issue date: 10th April 2020

Authorised by: Mary T. Molloy

Section 5: Product Shelf Life

Required Storage Temperature: Ambient

Total Product Shelf Life (in days): 120 days

Delivery Requirements: Store cool + dry conditions.

Section 6: Additives:

E Number:	Compound Name:	Function in Product:
E475	Polyglycerol esters of fatty acids	Emulsifier
E100	Curcumin	Colour
E160b	Annatto	Colour
E202	Potassium Sorbate	Preservative
E330	Citric Acid	Acidity Regulator
E220	Sulphur Dioxide	Preservative

Section 7: Allergens:

IN THE PRODUCT	ON PRODUCTION LINE	IN FACTORY
NUTS	NUTS	NUTS
EGGS	EGGS	EGGS
SULPHITES (at less than 10ppm)	SUPHITES	SOYBEANS or SOYA
		DAIRY PRODUCTS
		SULPHITES

Section 8: Physical Attributes:

Specify Product Attributes:	Acceptable Criteria:	Unacceptable Criteria:
Appearance on Opening Pack	Rectangular in shape and of golden colour with distinctive chunks of dark coloured fruit and pecan nuts throughout.	Poor/ Irregularity Decorated

PRODUCT SPECIFICATION

BRC 3.6.2 (g) R

Rev: 06
Issue date: 10th April 2020
Authorised by: Mary T. Molloy

Specify Product Attributes:	Acceptable Criteria:	Unacceptable Criteria:
Colour	See Photo Page.	Pale or Anaemic in colour
Texture	Crunchy, dry moist mixture.	Bland / Lacking Texture
Flavour	Moist and rich butter like sponge filled with sweet date chunks and crunchy pecan nuts.	Bland / Flavourless
Aroma	Sweet freshly baked aromas of coconuts, almonds, fruit and nuts.	Lacking in Aroma
Shape & Dimensions	See photo page.	Flat and Short

Section 9: Chemical Analysis:

pH	5.1
Aw	0.6

Section 10: Dietary Information:

Genetically Modified Organisms

Based on the information available and to the best of our knowledge, this product does not contain any genetically modified soya or maize, or their derivatives that have to be declared as such in the finished product, under EU regulations no. 1139/98 and amendments.

Suitability of Product:

	Yes	No
1. Vegetarians	X	
2. Vegans		X
3. Coeliac	X	

<h1>PRODUCT SPECIFICATION</h1>	BRC 3.6.2 (g) R
	Rev: 06 Issue date: 10 th April 2020 Authorised by: Mary T. Molloy

Section 11: Labelling Information:

<p>Gluten Free.</p> <p>Made in a facility handling nuts, eggs, dairy, soya and sulphites.</p> <p>Store in a cool dry place away from direct light and strong odours.</p>

Section 12:

Unacceptable Defects: Chemical, Physical, Bacteriological, Allergen Contamination

Foreign Body Detection: Visual Inspection, Foreign Body Control, Preventative Maintenance Schedule.

Section 13: Traceability: Julian Coding

Section 14: Packaging & Labelling:

Acceptable	Pass	Unacceptable
Inner Box	Fully intact/no colour damage	Damaged/broken
Outer Box	Fully intact/no colour damage	Damaged/broken

Foodstuffs packed & labelled in food grade packaging, weighed and labelled with the following information:

- Product Name
- Manufacturer Address
- Ingredients
- Weight
- Best before date (on film)
- Batch Code for traceability (on film)

Inner Product Packaging

11.1 Packaging Type:	
Inner Tray:	Wrapped in Polypropylene Film (for Flow wrappers)
Dimensions:	70x40x36mm
Material Thickness:	25 Mic

PRODUCT SPECIFICATION	BRC 3.6.2 (g) R
	Rev: 06 Issue date: 10 th April 2020 Authorised by: Mary T. Molloy

Outer Product Packaging:	24x77g mini cakes per box
Material Type:	Cardboard Box Display Box
Dimensions:	250x240x100mm
Outer Case Label Details:	Depends on customer requirements.
Palletisation:	Outer Box: 16 boxes per layer x12 layers=192

Section 15: Intended Use:

The intended use of the products is for consumption by the general population and the product is not targeted specifically at any on demographic group. The product is suitable for all persons including vulnerable groups of the population e.g. infants, elderly. Persons suffering from allergens must refer to product labels.