

PRODUCT SPECIFICATION

BRC 3.6.2 (f) R

Rev: 06

Issue date: 10th April 2020

Authorised by: Mary T. Molloy

Section 1: General Information

Product Title: **Apricot Cherry Mini Cake**

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

Net Weight: 77 g

Internal Product Code: HCKS-010

Country of Origin: Ireland



Section 2: Supplier Information:

Site Name: Honest Bread & Cakes Ltd.

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
Ground Almond	100% ground almonds	USA/Spain/Australia

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Ingredient Component:	Sub- Component / Source	Country of Origin
Dried Apricots	Dried Apricots, Rice Flour, Sulphur Dioxide (E220)	Turkey
Glace Cherries	Whole & Broken Cherries, Glucose/Fructose Syrup, Sugar, Acidity Regulator: Citric Acid, Preservative: Potassium Sorbate, Colouring Matter: E127, Sulphur Dioxide (E220)	Greece (Pella Region)
Citric Acid	Citric Acid	China
Potassium Sorbate	Potassium Sorbate	China

Section 4: Nutritional Analysis

	Typical Values per 100g
Energy KJ	2036KJ
Energy Kcal	489Kcal
Fat (g)	33.8g
of which saturates (g)	12.4g
Carbohydrate (g)	37.4g
of which sugars (g)	29.9g
Protein (g)	7.2g
Salt (g)	0.58g

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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
E127	Erythrosine	Colour- Red

Section 7: Allergens:

IN THE PRODUCT	ON PRODUCTION LINE	IN FACTORY
NUTS	NUTS	NUTS
EGGS	EGGS	EGGS
SULPHITES	SULPHITES	SOYA BEANS or SOYA
		DAIRY PRODUCTS
		SULPHITES

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Section 8: Physical Attributes:

Specify Product Attributes:	Acceptable Criteria:	Unacceptable Criteria:
Appearance on Opening Pack	Rectangular in shape and of golden colour with distinctive pieces and vibrantly coloured pieces of fruit (apricot and cherries) throughout.	Poor/ Irregularity Decorated
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 distinctive coconut/ almond flavour together with sweet fruity pieces.	Bland / Flavourless
Aroma	Sweet freshly baked aroma of coconut, almond and fruit.	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.

<h1>PRODUCT SPECIFICATION</h1>	BRC 3.6.2 (f) R
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Suitability of Product:

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

Section 11: Labelling Information:

Gluten Free.

Made in a facility handling nuts, eggs, dairy, soya and sulphites.

Store in a cool dry place away from direct light and strong odours.

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

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

- Product name
- Ingredients
- Best before date (on film)
- Manufacturer address
- Weight
- Batch code for traceability (on film)

Inner Product Packaging

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

Outer Product Packaging

Units per Case:	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.