

PRODUCT SPECIFICATION

BRC 3.6.2 (j) R

Rev: 06

Issue date: 10th April 2020

Authorised by: Mary T. Molloy

Section 1: General Information

Product Title: **Strawberry Mini Cake**

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

Net Weight: 75g

Internal Product Code: HCK-006

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

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Ingredient Component:	Sub- Component / Source	Country of Origin
Strawberry	Fruit (apple puree, strawberry puree), fructose glucose syrup, glucose syrup, sugar, wheat fibre, gelling agent: pectin, palm fat, acidity regulator: malic acid, colouring food (concentrates of carrot, pumpkin and blueberry), natural strawberry flavouring with other natural flavourings.	Belgium
Ground Almond	100% ground almonds	USA/Spain/Australia
Citric Acid	Citric Acid.	China
Potassium Sorbate	Potassium Sorbate	China

Section 4: Nutritional Analysis

	Typical Values per 100g
Energy KJ	1830KJ
Energy Kcal	437Kcal
Fat (g)	28.7g
of which saturates (g)	12.6g
Carbohydrate (g)	38.4g
of which sugars (g)	27.8g
Protein (g)	5.6g
Salt (g)	0.6g

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Section 5: Product Shelf Life:

Required Storage Temperature: Ambient

Total Product Shelf Life (in days): 120 days

Delivery Requirements: Store in 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
E296	Malic Acid	Acidity Regulator
E440	Pectin	Emulsifier
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)	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 specs of strawberry pieces 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 sweet, moist chunks of strawberry pieces	Bland / Flavourless
Aroma	Sweet freshly baked aromas of coconuts, almonds, and strawberry	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.

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Suitability of Product:

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

Section 11. Labelling Information:

Gluten and Wheat Free. Contains nuts and eggs. Made in a facility handling nuts, eggs, soya, dairy and sulphites. Store in a cool dry place.
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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
- Ingredients

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- Best before date (on film)
- Manufacturer address
- Weight
- 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

Outer Product Packaging:

Units per Case:	24x75g mini cakes per box
Material Type:	Cardboard Box Display Box
Dimensions:	250x240x100mm
Outer Case Label Details:	Varies depending 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.