

PRODUCT SPECIFICATION

BRC 3.6.2 (i) R

Rev: 06

Issue date: 10th April 2020

Authorised by: Mary T. Molloy

Section 1: General Information

Product Title: **Chocolate Mini Cake**

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

Net Weight: 75g

Internal Product Code: HCKS-015

Country of Origin: Ireland



Section 2: Supplier Information:

Site Name: Honest Bread & Cakes.

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
Chocolate Chips	Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: E322 (Soya Lecithin) , Natural Vanilla Flavouring	Belgium
Ground Almond	100% ground almonds	USA/Spain/Australia
Cocoa Powder	Cocoa, Potassium Sorbate	Ivory Coast, Ghana, Nigeria, Cameroon, EU-countries (France & Germany).
Citric Acid	Citric Acid	China
Potassium Sorbate	Potassium Sorbate	China

Section 4: Nutritional Analysis

	Typical Values per 100g	Per Serving 75g
Energy KJ	1956KJ	1467KJ
Energy Kcal	471Kcal	353Kcal
Fat (g):	34.0g	25.5g
of which saturates (g):	12.7g	9.5g
Carbohydrate (g):	32.5g	24.4g
of which sugars (g):	24.6g	18.4g
Protein (g):	7.0g	5.3g
Salt (g):	0.64g	0.48g
Fibre (g):	2.4g	1.8g

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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:

Declarable 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
E322	Soya Lecithin	Emulsifier

Section 7: Allergens:

IN THE PRODUCT	ON PRODUCTION LINE	IN FACTORY
NUTS	NUTS	NUTS
EGGS	EGGS	EGGS
SOYA	SOYA	SOYA BEANS or SOYA
SULPHITES (under limit)	SULPHITES (under limit)	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 dark chocolate colour with distinctive chunks of dark choc 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 chocolate sponge filled with chunks of dark chocolate	Bland / Flavourless
Aroma	Sweet freshly baked aromas of coconuts, almonds, and dark chocolate	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:

<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>
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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 12: 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

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:	Requirements vary 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.