

Carrot Cake Round 14 Portion		
Specification No: 007	Revision No.: 024	
Approved By : Colette Chambers	Issue Date: 17/04/2024	

Carrot Cake Round 14 Portion

Ingredients: Sponge (**WHEAT** Flour (**GLUTEN**)(**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Grated Carrot (9 %), Whole **EGG**, Rapeseed Oil, Cake Mix (**WHEAT** Flour (**GLUTEN**) (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Dextrose, Mixed Spice, Raising Agents (Potassium Carbonate, Sodium Acid Pyrophosphate, Calcium Dihydrogen Diphosphate, Mono-Calcium Phosphate), Emulsifier (Mono-& Diglycerides of Fatty Acids), **WHEAT** Protein (**GLUTEN**), Cinnamon, Rapeseed Oil, Ginger, Dried Caramelised Sugar, Whey Powder (**MILK**), Natural Colour (Algal Carotene), Enzymes), Sultanas, Water, Raising Agent (Sodium Acid Pyrophosphate, Sodium Hydrogen Carbonate, Fortified **WHEAT** Flour (**GLUTEN**)(with Calcium, Iron, Niacin, Thiamin))), Icing (Cream Cheese (Cream Cheese Curd (**MILK**), **MILK** Proteins, Salt, Stabiliser (Carrageenan, Guar Gum), Thickener (Xanthan Gum), Preservative (Potassium Sorbate), Acid (Citric Acid)), Cream (**MILK**), Icing Sugar, Water, Dextrose, Skimmed **MILK** Powder, Emulsifier & Stabiliser Blend (Beef Gelatine, Emulsifier (Mono & Diglycerides of Fatty Acids), Dextrose, Tri-sodium Citrate), Natural Vanilla Flavouring), **WALNUTS**.

Product Description: Sponge with carrot, sultanas and a cream cheese icing, finished with a sprinkle of chopped walnuts.

Product Code: 1905 – Round Carrot Cake, pre-portioned into 14 Slices.

Defrost Instructions: Defrost product for 3 hours in the chill
Do not refreeze defrosted product

Usage Instructions: Use within 4 days of defrost

Weight of Product: ~1.7 Kg

Country of Origin: Ireland
Manufacturer: Coolhull Farm Limited,
Strandfield Business Park,
Drinagh,
Co. Wexford,
Y35 W1HF,
Ireland.

Food Storage and Shelf Life

Recommended Storage Conditions:

Store at –18°C. Do not refreeze after thawing. Store between 2-5°C once defrosted and consume within 4 days of defrost.

Product Shelf life: 18 months from month of manufacture.

Suitable for freezing: Product is supplied frozen and must not be refrozen after thawing.

Microbial Testing: Carried out on a monthly basis on a random sample of the previous month's production.

Test	Specification
E-coli	< 20 cfu/g
Enterobacteriaceae	< 100 cfu/g
Salmonella	Not detected in 25 g
Listeria Monocytogenes	Not detected in 25 g

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Product Labelling

Reference: Regulation (EU) no 1169/2011

Coolhull Farm Labelling complies with the above referenced regulations.

Allergen Information

Allergen Warning: Cereals (*Gluten*), *Egg*, *Milk* & *Nuts (Walnuts)* – see ingredients in **BOLD**
Manufactured in a facility that handles nuts & peanuts.

Allergen	Recipe free from Yes/ No	
Cereals containing Gluten and product thereof	No	Wheat Flour, Wheat Protein, Fortified Wheat Flour.
Crustaceans and products thereof	Yes	
Eggs and products thereof	No	Whole Egg
Fish and products thereof	Yes	
Peanuts and products thereof	Yes	
Soybeans and products thereof	Yes	
Milk and products thereof	No	Whey Powder, Cream Cheese Curd, Milk Proteins, Cream, Skimmed Milk Powder.
Nuts and products thereof	No	Walnuts
Celery and products thereof	Yes	
Mustard and products thereof	Yes	
Sesame Seeds and products thereof	Yes	
Sulphur Dioxide and Sulphites at concentrations of more than 10 mg/kg	Yes	
Lupin and products thereof	Yes	
Molluscs and products thereof	Yes	

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Nutritional Information

Nutritional Information		Per 100 g
Energy	kJ	1399
	kcal	334
Fat	g	17.39
	of which saturates g	5.46
Carbohydrates	g	38.88
	of which sugars g	25.49
Fibre	g	1.45
Protein	g	5.58
Salt	g	0.35

Packaging/Delivery Details

Product quantity per case: 1 cake, pre-portioned into 14 slices

Packaging Details: Product wrapped in Cryovac and then in an outer box.

Temperature: Prior to loading: -18°C
On delivery: -18°C