

Product Specification

Maple Pecan Biscuit Cake x 12

Product Code: WCC0112

Company Information

Unit 16, Maple Park,
Falconer Rd.,
Haverhill, Suffolk, CB9 7BG

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Emergency Contact - Chris Bliss 07768 594109 (MD)

Product Information

Description Maple Flavour Biscuit Cake, topped with Caramel Flavour Coating

Appearance Smooth with decorative feathering Colour Light brown with dark brown feathering

Taste Sweet/maple Smell Maple

Texture Soft with crumbly pieces and hard chocolate topping Size A Tray Cake 314 x 194 x 30 LWD cut into 15 Portions

Average weight 1.130kg (approx 75g per cake portion)

Ingredient Declaration

Digestive Biscuits (34%) (Fortified Wheat Flour (<u>Wheat</u> Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Vegetable Oil (Palm), Sugar, Wholemeal <u>Wheat</u> Flour, Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate, Tartaric Acid, Disodium Diphosphate, Malic Acid), Partially Inverted Sugar Syrup, Salt, Dried Whey (<u>Milk</u>), Dried Malt Extract), Toffee Caramel Flavour Coating (22%) (Sugar, Vegetable Oil (Palm), Whey Powder (<u>Milk</u>), Fortified Wheat Flour (<u>Wheat</u> Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Cocoa Powder, Cocoa Butter, Emulsifiers (<u>Soya</u> Lecithin, Polyglycerol Polyricinoleate), Flavouring, Colour (Beta Carotenes), Golden Syrup, Maragarine (Vegetable Fat and Oils (Palm, Rapeseed), Water, Salt, Colour (Natural Carotenes)), White Chocolate Flavour Coating (Sugar, Vegetable Fat (Palm), Whey Powder (<u>Milk</u>), Lactose (<u>Milk</u>), Emulsifier (<u>Soya</u> Lecithin)), Condensed Milk (<u>Milk</u>, Sugar), Sugar, <u>Pecan Nuts</u> (3%), Natural Maple Flavouring, Chocolate Flavour Coating (Sugar, Vegetable Fat (Palm), Cocoa Powder, Whey Powder (<u>Milk</u>), Emulsifier (<u>Soya</u> Lecithin))

Other Label Information

Allergy advice: For allergens see ingredients in Bold and Underlined.

Suitable for Vegetarians. Free from Hydrogenated Oil

Store in cool constant ambient conditions

Microbiological Information

	ected immediately following product	ion of the cakes under good
manufacturing conditions		
	Target	Acceptable
ERH	72%	76.50%
TVC	<10,000	<100,000
Enterobactriaceae @ 370C	<100	<1000
Yeast & Mould	<1000	<10,000
Coag positive staphylococci	<20	<100
Salmonella	Not to be detected in 25g	Not to be detected in 25g

Packaging Information - Cake

Tray Size	314 x 194 x 30 LWD
Foil	105 microns +/- 8%
Foil Weight grms	25.8

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Tray Overwrapping

Film Food grade polypropylene film

Thickness 25 microns

Sealing method Heat sealed by flow wrapper

Label

Cream and Red label with black print, applied on the outside of the wrapping with Company name, logo, address, telephone number, product name, description, ingredients list, bar code, allergen information, storage instructions, best before date and batch number.

Bar code type and number EAN-13 5034179000153

Outer Packaging - Case

Trays per case 12

Style One piece full overlap flaps

Board Grade 150TT Flute B

Mainte Divides

Weight + Divider 304g + 13g

Packing Bubble wrap and Polystyrene chips

Closure Taped

Nominal dimensions 397 x 315 x 185mm LWD

Outer label Cream and Red with black print, showing company name,

address and telephone together with name of product, number of units, case bar code, bach number and Best Before date

Barcode type and number EAN - 13 5034179001150

Pallet Configuration

Box weight Kgs	14.29
Pallet weight (excluding pallet)	773kg approx
Boxes per layer	9
Layers	6
Cases per pallet	54

Storage

Cases to be stored at ambient temperatures, off the floor and away from direct heat and light. Cool dry conditions should be maintained. AVOID WIDE VARIATIONS IN TEMPERATURE

Shelf Life

The product has a shelf life of 17 weeks from the date of manufacture (see best before date on the pack) if product remains sealed and under the recommended storage conditions. Maintain a strict rotation at all times.

Metal Detection

Frequency: Beginning and end of each Batch packed

Ferrous: 3 mm

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Packaging Waste Data

Weights in grams	Wrapping Film (Plastic)	Bubble or Pallet Wrap (Plastic)	Packing Chips (Plastic)	Shrink Film (Plastic)	Label(s) (Paper)	Case or Pallet (Card- board)	Aluminium	Other (state type)
Product (Primary)	4.8	0	0	0	1.4	0	25.8	0
Outer	4.0	U	U	U	1.4	U	20.0	0
(Secon-								
dary)	0	10	16	0	1.4	317	0	0
Pallet								
(Transit)	0	340	0	0	9	500	0	0

NOTE: No Steel or Glass is used by The Wicked Cake Co. Ltd for Packaging or Transport of goods.

Dietary Information

Nutritional-Typical values	100g	Portion
Energy (kJ):	1961	1471
Energy (kcal):	468	351
Fat (g):	23.7	17.8
of which Saturates (g):	12.6	9.5
Carbohydrate (g):	62.3	46.7
of which Sugars (g):	39.9	29.9
Protein (g):	4.1	3.1
Salt (g):	0.93	0.70

Values by calculation

Suitability - the product is suitable for:

Ovo-lacto Vegetarians	YES
Vegans	NO
Coeliacs	NO
Lactose Intolerants	NO
Diabetics	NO
Kosher	NO
Halal	NO

Allergens - the product is FREE from:

Allergens the product is in	
Gluten	NO
Crustaceans	YES
Eggs	YES
Fish	YES
Peanuts	YES
Soya	NO
Milk	NO
Other Nuts	NO
Celery	YES
Mustard	YES
Sesame Seeds	YES
Sulphur Dioxide	YES
Lupin	YES
Molluscs	YES

NOTE - Allergens used on site are Nuts, Eggs, Milk, Gluten (in Wheat Flour and Oats), Soya and Sulphur Dioxide.

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