



Product Specification

Chocolate Fudge Brownie x 32

Product Code: WCC0204

Company Information

Unit 16, Maple Park, Falconer Rd., Haverhill, Suffolk, CB9 7BG	Tel 01440 761079 FAX 01440 703859 Emergency Contact - Chris Bliss 07768 594109 (MD)
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Product Information

Description	Chocolate Fudge Brownie individually wrapped and packed 32 to a counter display box.
Appearance	Rectangular with a sponge cake appearance
Colour	Dark chocolate brown
Taste	Dark chocolate.
Smell	Chocolate
Texture	Chewy
Size	113mm x 20mm x 42mm (approx)
Weight	79 grams (approx)

Ingredient Declaration

Ingredients: Sugar, Margarine (Vegetable Fats & Oils (Palm, Rapeseed), Water, Salt, Colour (Natural Carotenes)), Wheat Flour, Egg, Chocolate Flavour Coating (Sugar, Vegetable Fat & Oil (Palm), Cocoa Powder, Whey Powder, Emulsifier (Soya Lecithin)), Golden Syrup, Cocoa Powder, Chocolate Chunks (4%) (Cocoa Mass, Sugar, Emulsifier (Soya Lecithin), Natural Vanilla), Salt, Preservative (Potassium Sorbate).
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Other Label Information

Store in cool constant ambient conditions Contains Gluten, Milk, Egg, Soya. May contain traces of Nuts. Suitable for Vegetarians. Free from Hydrogenated Oil and GM products

Microbiological Information

The values given are those expected immediately following production of the cakes under good manufacturing conditions		
	Target	Acceptable
ERH	72.0%	78.5%
TVC	<10,000	10,000 - <100,000
Enterobactriaceae @ 370C	<100	100 - <1000
Yeast & Mould	<1000	1000 - <10,000
Coag positive staphylococci	<20	20 - <100
Salmonella	Not to be detected in 25g	Not to be detected in 25g

Packaging Information - Cake Wrapping

Film	Food grade polypropylene film
Weight	25 microns
Sealing method	Flow wrapped

DOCUMENT TITLE:	Product Specification - IW Brownie	Version 5
Doc Ref: HPS401	Issue Date: June 2014 May 2014	Page 1 of 4



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Product Information

Printed film 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 5034179003024

Packaging Information - Display Box / Shipping Case

Description	A card box with a lid that folds up to create a counter display. A label denotes the name of the cake. the batch number & best before date. The box contains 32 individual cakes.
Card	White cardboard
Bar code	EAN 13 5034179001662
Size	122 mm x 288 mm x 214 mm
Weight + divider	168g

Pallet Configuration

	Standard	Euro
Filled Box weight Kgs	2.72	2.72
Pallet weight (excluding pallet)	545kg	436kg
Layers	10	10
Boxes per layer	20	16
Boxes per Pallet	200	160

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.

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)	0.8	0	0	0	0	0	0	0
Outer (Secondary)	0	0	0	0	1.4	168	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.



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Dietary Information

Nutrition

Typical values	per 100g	per cake
Energy (kcal)	415	346
Energy (kJ)	1740	1450
Fat (g)	21.5	17.9
of which saturates (g)	10.6	8.8
Carbohydrates (g)	51.1	42.6
of which sugars (g)	37.2	31.0
Protein (g)	5.1	4.2
Salt equivalent (g)	0.53	0.45

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:

Gluten	NO
Crustaceans	YES
Eggs	NO
Fish	YES
Peanuts	YES
Soya (derivatives)	NO
Milk	NO

Other Nuts	YES
Celery	YES
Mustard	YES
Sesame Seeds	YES
Sulphur Dioxide	YES
Lupin	YES
Molluscs	YES

NOTE - Other Nuts, Eggs, Milk, Gluten (in Wheat Flour and Oats), are all held on site and used in other recipes. Soya derivatives and Sulphur Dioxide are part of composite ingredients.

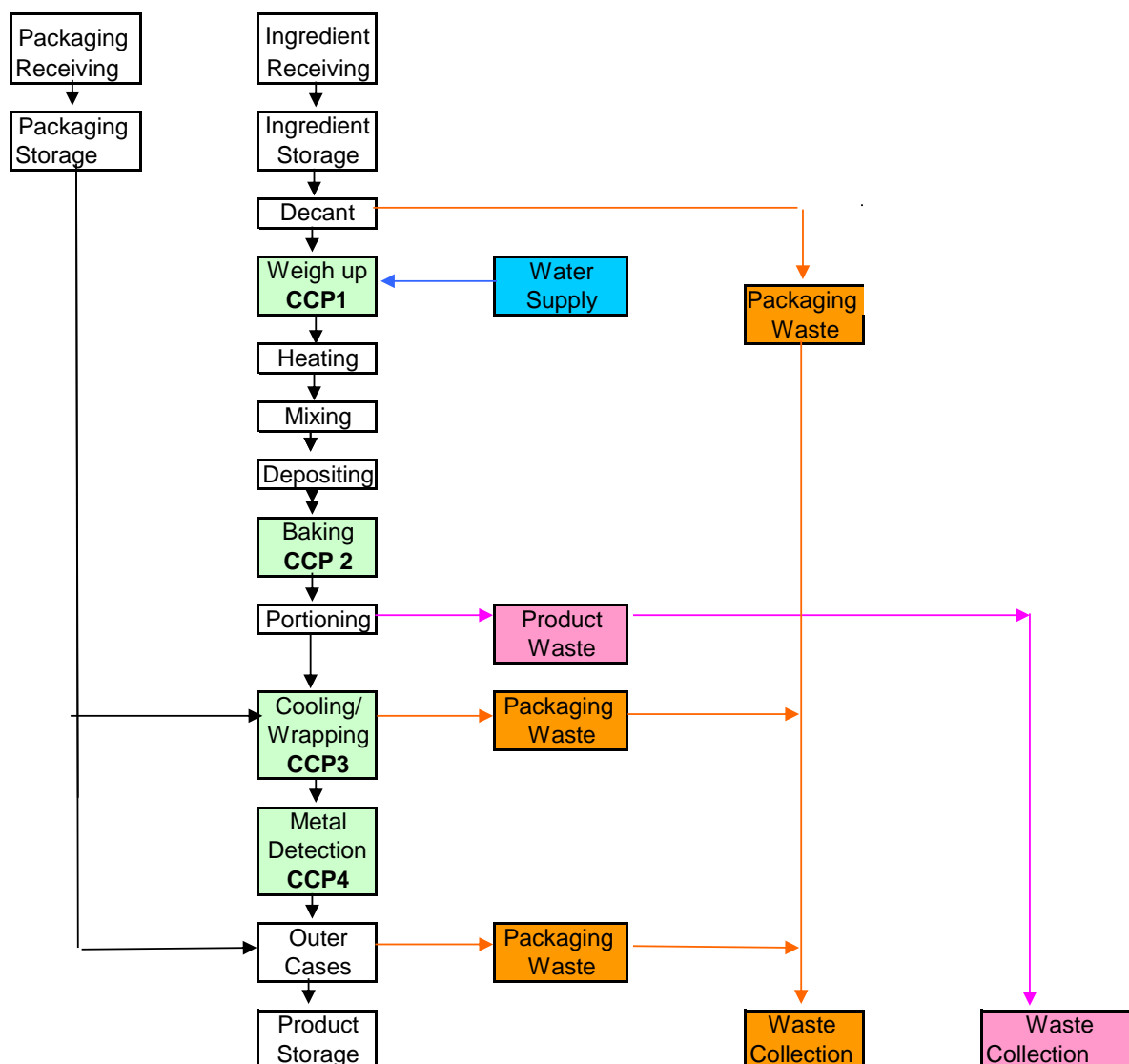


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Manufacturing Flow Diagram



Critical Control Point Information

CCP 1 Weigh up into colour coded tubs to avoid cross contamination by micro-organisms or Allergens

CCP 2 Baked core temperature minimum 96 degrees C

CCP 3 Cooled temperature maximum 26 degrees C

CCP 4 Metal detection test pieces:
Line 500 - 1.5mm Ferrous, 2.0mm Non ferrous, 3.0mm stainless steel,
Line 1000 - 2.5mm Ferrous, 2.0mm Non ferrous, 3.0mm stainless steel
Tests carried out at the start of each product run. Every product detected.

DOCUMENT TITLE:	Product Specification - IW Brownie	Version 5
Doc Ref: HPS401	Issue Date: June 2014	Page 4 of 4