# Wickedcake

#### **Product Specification**

#### Bakewell Slice x 32

#### **Product Code:WCC0205**

**Company Information** 

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

#### **Product Information**

Description A sweeet pastry base covered with a layer of mixed fruit jam and almond sponge

topped with icing stripes.

Appearance Rectangular, pastry bottom layer, red jam layer, cake layer with icing stripes on top.

Colour Light Yellow with a red line through it

Taste Sweet jam and almond

Smell Almond

Texture Biscuity base, spongy cake
Size 113mm x 20mm x 42mm (approx)

Weight 85 grams (approx)

#### **Ingredient Declaration**

Ingredients: **Wheat** Flour, Sugar, Margarine (Vegetable Fats and Oils (Palm, Rapeseed), Water, Salt, Colour (Natural Carotenes)), Mixed Fruit Jam (8%) (Glucose-Fructose Syrup, Mixed Fruits (Apples, Plums, Rhubarb), Colour (Anthocyanins), Gelling Agent (Pectin), Citric Acid, Flavouring, Acidity Regulator (Sodium Citrate), Preservative (Potassium Sorbate), Anti-oxidant (Ascorbic Acid)), **Egg**, Ground Rice, Water, Glycerine, **Ground Almonds** (2%), Salt, Rapeseed Oil, Oligofructose, Natural Almond Flavour, Baking Powder (Raising Agents (Disodium diphosphate, Sodium hydrogen carbonate)), Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum).

#### **Other Label Information**

Store in cool constant ambient conditions

Contains Gluten, Egg and 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%	78.50%	
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	Printed food grade polypropylene film	Printed food grade polypropylene film		
Weight	25 microns			
Sealing method	Flow wrapped			
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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 5034179003079

#### 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.

Contents The box contains 32 individual cakes.

Card White cardboard

Label YELLOW & RED LABEL PRINTED BLACK WITH PRODUCT TYPE

Bar code EAN 13 5034179001648 Size 122 mm x 288 mm x 214 mm

Weight + divider 168g

#### **Pallet Configuration**

Filled Box weight Kgs	2.90
Pallet weight (excluding pallet)	522kg
Layers	9
Boxes per layer	20
Boxes per Pallet	180

#### **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**

		Bubble or				Case or		
	Wrapping	Pallet	Packing			Pallet		
Weights in	Film	Wrap	Chips	Shrink Film	Label(s)	(Card-		Other
grams	(Plastic)	(Plastic)	(Plastic)	(Plastic)	(Paper)	board)	Aluminium	(state type)
Product								
(Primary)	0.8	0	0	0	0	0	0	0
Outer								
(Secon-								
dary)	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**

Typical values	per 100g	per slice
Energy (kcal):	395	345
Energy (kJ):	1655	1466
Fat (g):	19.5	17.0
of which Saturates (g):	7.0	6.2
Carbohydrate (g):	53.1	46.4
of which Sugars (g):	27.0	23.6
Protein (g):	4.5	3.9
Salt equivalent (g):	0.63	0.55

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:

Allergene the product is i	
Gluten	NO
Crustaceans	YES
Eggs	NO
Fish	YES
Peanuts	YES
Soya (derivatives)	YES
Milk	YES
Other Nuts	NO
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.

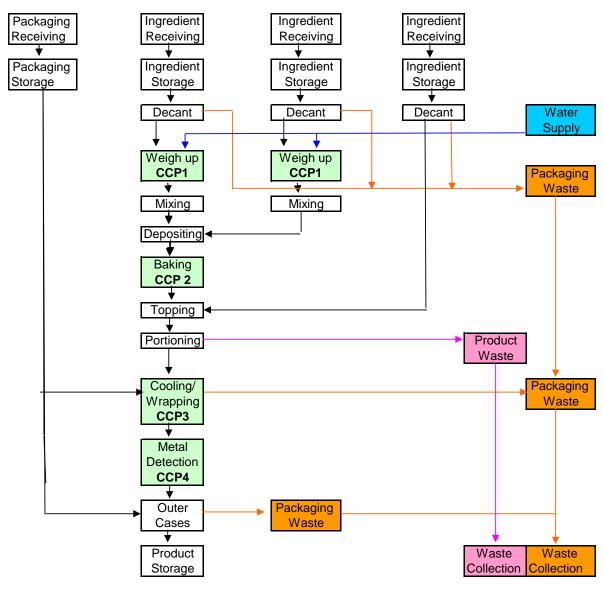
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### **Manufacturing Flow Diagram**



#### **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 maximun 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.

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