



Finished Product Specification

Product Code	FSTBGT	Product Name	Ginger & Treacle Traybake – 4 Pack
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Specification Version No.	1	Issue Date	31.03.23
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Product Description	A rich, sticky ginger and treacle sponge tray bake.
Organoleptic Description	Baked, sponge like traybake enriched with ginger and cane molasses.
Manufacturing Controls	A HACCP plan for this product is in place. Please contact the office for a copy. Internal quality control procedure and comprehensive Food Safety Manual adhered to.

Labelling – Finished product labelled with:	Product name and description; ingredient list; allergen information; nutritional information, storage instructions; best before date; batch code; contact details
Pack Format & Barcode(s)	4 Trays per box Unit Barcode: _____ Case Barcode: _____
Packaging	Primary Packaging A food grade aluminum foil tray, over wrapped with polypropylene film and a label.
	Secondary Packaging Packed in a cardboard box with an outer box label.
Ingredient Listing	WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Rapeseed Oil, Water, Sugar, Cane Molasses (15%), Crystallised Ginger (5%), Dextrose, Ground Ginger (2%), Dried Whole EGG , Skimmed MILK Powder, Humectant (Vegetable Glycerine), Raising Agents (E500, E501, E341, E450, E341), Dried Caramelised Sugar, Ground Cinnamon, Emulsifiers (E471, E481), Stabiliser (E415), Preservative (E202)
Allergen Declaration	For allergens, including cereals containing gluten, see ingredients in BOLD
May Contain Statement	May contain peanuts, nuts, soya and other cereals contain gluten due to manufacturing methods.
Caution Statement	
Shelf Life	If sold ambient: Advisory life of 'Best Before' 84 days from date of manufacture. If sold frozen: Advisory life of 'Best Before' 12 months from date of manufacture.
Storage Instructions	If sold ambient: Store in a cool, dry place away from direct sunlight and heat sources. If sold frozen:

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Reason for Amendment: Allergen information simplified, may contain column merged with Yes/No column					

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	Distribute and store frozen, in temperature below -18°C. Defrost at room temperature and consume within 5 days.
Delivery Information	Delivered in clean vehicle fit for transportation of food products.

Nutritional Information (per 100g) (calculated)	Energy	1656kJ/398kcal
	Fat	19g
	of which Saturates	1.9g
	Carbohydrate	53g
	of which Sugars	36g
	Protein	3.5g
	Salt	0.38g

Microbiological Standards	Target	Action
Total Aerobic Colony Count (cfu/g)	<100	>1000
Enterobacteriaceae Presumptive (cfu/g)	<10	>10
Beta Glucuronidase Positive E.coli (cfu/g)	<10	>10
Staphylococcus aureus (cfu/g)	<50	>100
Salmonella in 25g	Not detected in 25g	Detected in 25g
Yeast & Mould (cfu/g)	<100	>1000

Foreign Body Control				
	Ferrous	Non-Ferrous	Stainless Steel	Aluminium
Metal Detection	√	√	√	√
Note: size of test piece depends on type of finished product				

Dietary Requirements	Yes	No	Details
Suitable for Vegetarians	√		
Suitable for Vegans		√	Contains milk and egg
Suitable for Gluten Free diet (Coeliacs)		√	Contains gluten from wheat

General Content Data	Yes	No	Details
Free from MSG	√		
Free from Genetically Modified Ingredients	√		
Free from BEEF / Beef Products	√		
Free from LAMB / Lamb Products	√		
Free from PORK / Pork Products	√		
Free from POULTRY / Poultry Products	√		
Free from Palm Oil		√	Love Handmade Cakes aims to source products from sustainable sources, but the site does not hold RSPO certification.

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Allergen information		
Product Contains	Yes / No / May Contain	Comments
Cereals containing gluten and products thereof	Yes	
Soybeans and products thereof	May Contain	
Fish and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	Yes	
Milk (including lactose) and products thereof	Yes	
Mustard and products thereof	No	
Celery and products thereof	No	
Peanuts and products thereof	May Contain	
Nuts and products thereof	May Contain	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg expressed as SO ₂	No	
Lupin and products thereof	No	
Mollusc and products thereof	No	

This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC and amendments thereof. The information detailed in section: Allergen Information outline the physical presence of allergens (by addition) in accordance with annex IIIa of the aforementioned directive along EU Food Information for Consumers Regulation No. 1169/2011. It should be noted that as no threshold values exists for the above listed allergens (allergens used on site), with the exception of Sulphites, an absolute guarantee of their absence cannot be given. Therefore, materials indicated as “Used on site” should be considered under alibi labelling on finished products and are labelled as “may contain”.

Specification Change Log:

1. Fully reviewed and transferred into latest specification format, version number restart from v1, v1, 31/03/2023

Approved on behalf of LOVE HANDMADE CAKES:		Approved on behalf of CUSTOMER (*):
Name:	Andras Banfai	
Signature:		
Position:	Compliance Lead	
Company:	Love Handmade Cakes Ltd.	
Date:		

* Should no feedback be provided to Love Handmade Cakes within 7 working days, customer acceptance of this specification will be assumed.

This specification may not be disclosed to a third party without the prior written agreement from the Technical Department or the Managing Director of Love Handmade Cakes.

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