



Finished Product Specification

Product Code	FSSPTFM13	Product Name	Toffee Millionaires Cake 14 portions
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Specification Version No.	1	Issue Date	21.08.23
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Product Description	A toffee flavour sponge mixed with a chocolate flavour sponge, filled with a toffee flavour cream and toffee flavour filling, finished with a chocolate fudge icing and milk chocolate curls.
Organoleptic Description	A dark chocolate colour sponge surrounded by a toffee colour sponge filled with a light icing and filling, finished with a dark icing and caramel colour curls. Strong toffee and chocolate flavours. Soft to eat with a dense chocolate icing.
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)	One cake per box. Cut to 14 portions. Unit Barcode: N/A Case Barcode: 5060158958511
Packaging	Primary Packaging Presented on a food grade card with food grade cake collar and food grade portion divider where applicable, packed in a blue food grade bag.
	Secondary Packaging Packed into an outer cardboard box labelled with ingredient label
Ingredient Listing	Sugar, Pasteurised Liquid Whole EGG , Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Rapeseed Oil, Toffee Flavour Cream (11%) (Icing Sugar (Sugar, Anti-Caking Agent (E341)), Margarine (Palm Fat, Rapeseed Oil, Water, Salt, Emulsifier (E475), Flavouring, Colour (E160b(i), E100)), Natural Flavouring), Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Dark Chocolate Flavour Fudge Icing (5%) (Sugar, Vegetable Oils (Palm, Rapeseed), Glucose Syrup, Water, Fat Reduced Cocoa Powder (5.5%), Emulsifiers (E471, SOYA Lecithin), Preservative (E202), Salt, Flavouring), Water, Toffee Flavour Filling (3%) (Glucose Syrup, Invert Sugar Syrup, Sweetened Condensed MILK , Sugar, Butter Oil (MILK), Water, Colour (E150a), Stabiliser (E440), Natural Flavouring), Milk Chocolate Curls (2%) (Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Emulsifier (Sunflower Lecithin), Natural Vanilla Flavouring), Humectant (Vegetable Glycerine), Modified Maize Starch, Whey Powder (MILK), Raising Agents (E450, E500), Fat Reduced Cocoa Powder,

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	Emulsifier Blend (Glucose Syrup, Emulsifiers (E472b,E471, E477), Skimmed MILK Powder), Preservative (E202), Whey Powder (MILK), Raising Agents (E500, E450), Natural Flavourings, Salt, Colour (E150a).
Allergen Declaration	For allergens, including cereals containing gluten, see ingredients in BOLD
May Contain Statement	May contain peanuts, nuts and other gluten containing cereals.
Caution Statement	N/A
Shelf Life	If sold ambient: Advisory life of 'Best Before' 28 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. Once opened, keep it in an airtight container. If sold frozen: Distribute and store frozen, in temperature below -18°C. Defrost at room temperature, store in an airtight container and consume within 5 days. Do not refreeze.
Delivery Information	Delivered in clean vehicle fit for transportation of food products.

Nutritional Information (per 100g) (calculated)	Energy	1693kJ/406kcal
	Fat	20g
	of which Saturates	3.7g
	Carbohydrate	51g
	of which Sugars	35g
	Protein	4.2g
	Salt	0.74g

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				

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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.

Allergen information		
Product Contains	Yes / No / May Contain	Comments
Cereals containing gluten and products thereof	Yes	
Soybeans and products thereof	Yes	
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”.

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Specification Change Log:

1. Fully reviewed and transferred into latest specification format, version number restart from v1, v1, 21/08/2023

Approved on behalf of LOVE HANDMADE CAKES:		Approved on behalf of CUSTOMER (*):
Name:	Andras Banfai	
Signature:	<i>Andras Banfai</i>	
Position:	Compliance Lead	
Company:	Love Handmade Cakes Ltd.	
Date:	21.08.23	

* 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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