



Product Specification

Product code:	CKGDGINLAT14	Product Name:	Gluten Free Dairy Free Gingerbread Latte
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Product Description:	A spiced ginger sponge filled and topped with coffee icing. Topped with ginger biscuit crumb and gingerbread men.
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Product Site:	Propermaid Ltd, Marsh Gardens, Honley, Holmfirth, HD9 6AF
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Ingredients:	<p>CAKE: Pasteurised EGGS, Vegetable Margarine (Vegetable Fats (Palm, Vegetable Oil, Rapeseed), Water), Rice Flour, Gluten Free Self Raising Flour (Flour Blend (Rice, Potato, Tapioca, Maize & Buckwheat), Raising Agents (Mono-Calcium Phosphate, Sodium Bicarbonate), Thickener (Xanthan Gum)), Dark Brown Sugar, Caster Sugar, Water, Glycerine, GF Baking Powder (Sodium Dihydrogen Diphosphate, Sodium Bicarbonate, Rice Flour), Ground Ginger, Cinnamon, Ground Mixed Spice (Cinnamon, Coriander, Ginger, Allspice, Nutmeg, Cloves), Xanthan Gum.</p> <p>Icing/Topping: Coffee Filling (27%) (Icing Sugar, Vegetable Margarine (Vegetable Fats (Palm, Vegetable Oil, Rapeseed), Water), Coffee Compound (Coffee, Sugar, Glucose-Fructose Syrup, Water, Modified Starch, Flavours, Preservative (Potassium Sorbate)), Emulsifier (Monoglycerides of fatty acids, E472e)), Ginger Bread Biscuit (5%) (Gluten Free Flour (Flour Blend (Rice, Potato, Tapioca, Maize & Buckwheat)), Rice Flour, Vegetable Margarine (Vegetable Fats (Palm, Vegetable Oil, Rapeseed), Water), Granulated Sugar, Golden Syrup, Water, Ground Ginger, Bicarbonate Of Soda).</p>
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Nutritional Analysis:	<p style="text-align: center;">NUTRITION INFORMATION per 100g</p> <p>Energy 1633kJ/389kcal Fat 17g of which Saturates 5.9g Carbohydrate 55g of which Sugars 38g Fibre 1.0g Protein 3.8g Salt 0.76g</p>
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Microbiological Criteria:

Organism/Standard	Satisfactory	Borderline	Unsatisfactory/Fail
Total Aerobic	< 1000 cfu/g	1000 to 10000 cfu/g	>10000 cfu/g
Entero	< 50 cfu/g	50 to 100 cfu/g	>100 cfu/g
Yeasts & Moulds	< 100 cfu/g	100 to 10000 cfu/g	>10000 cfu/g
Salmonella (/25g)	ND in 25g	NA	Detectable
E.Coli	< 10 cfu/g	5 to 10 cfu/g	> 10 cfu/g
Staph. aureus	ND in 25g	NA	Detectable
Organoleptic			

Doc Ref No.	Prepared By	Authorised By	Issue Date	Issue No	Amendment
QMSGFCKE024	HYB	HYB	17.02.20	2	0
Reason For Amendment: Emulsifier in icing					



Product Specification

Overall Appearance and Taste	Dark brown moist sponge filled and topped with coffee topping. Topped with brown biscuit pieces	Dark brown sponge filled and topped with coffee topping. Topped with brown biscuit pieces	Dry dense sponge with soft icing losing shape. Off odours and taste with no smell of ginger or coffee
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Shelf Life & Storage Instructions:	Ambient: Store in a cool dry place. Suitable for freezing. 5 days from fresh. Frozen: Store below -18°C. 6 months if frozen & 5 days once defrosted
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Pack Size and Palletisation:	1 unit per pack. 14 portion round 9 inch gateaux. 12 cases per layer, 10 layers high
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Packaging:	Wrapped in food grade clear plastic & paper collar Packed in a ProperMaid branded corrugated box. Labelled with: Product name; storage instructions; production date; best before date. For frozen products the label will include storage and defrost instructions.
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Allergens:	Egg,
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Dietary Requirements	YES	NO	Details
Suitable for Vegetarians	X		
Suitable for Vegans		X	
Suitable for Wheat free diet (Coeliacs)	X		

Food Intolerance Data	YES	NO	Allergen present in factory (May Contain)	Details
Free from Cereals containing Gluten (i.e. wheat, rye, barley, oats, spelt, kamut) & products thereof	X		X	
Free from soybeans / soybean products	X		X	
Free from fish/ fish products	X			
Free from Crustaceans / crustacean	X			
Free from Egg / Egg products/Albumen		X	X	
Free from Milk / Milk products	X		X	
Free from Mustard / Mustard products	X			
Free from Celery / Celery products	X			

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Free from Peanuts / Peanut products	X			
Free from the following nuts: Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia & Queensland nuts & products thereof	X		X (Almonds, Walnuts, Pecans, Pistachios)	
Free from Sesame seeds / Sesame seed products	X		X	
Free from Sulphur Dioxide & Sulphites at concentrates >10ppm	X			
Free from Lupin / Lupin products	X			
Free from Molluscs / mollusc products	X			

General labelling data	YES	NO	
Free from MSG	X		
Free from genetically modified ingredients / foods	X		
Free from Beef / Beef products	X		
Free from Lamb / Lamb products	X		
Free from Pork / Pork products	X		
Free from Poultry / Poultry products	X		

Specification not to be amended without written agreement of ProperMaid.

Signed on behalf of ProperMaid: H.Young

Date: Feb 2020

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