

BRAKES FOOD SPECIFICATION

Product Name	Celebration Cake	Brakes Product Code	F53238
(as declared on packaging)			
Product Descriptive (legal) Name	Madeira cake filled with buttercream & raspberry jam, covered with fondant icing & sugar decoration; whole, recommended 16 portions	Brand	Brakes
(as declared on packaging)			
Inner Pack Barcode	5024333144533	Sub-Brand	
Storage Conditions	Frozen	Outer Pack Barcode	

Unit Net Weight	Units Per Case	No. Portions per Saleable Unit	Pieces Per Saleable Unit	Drained/ Deglazed Weight	Recommended Portion size
817g	1	16	1		54g

Ingredients List (as declared on packaging)
Sugar, Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Buttercream (13%) (Sugar, Butter (Milk), Glucose Syrup, Water, Invert Sugar Syrup, Maize Starch, Acidity Regulator (Tartaric Acid)), Rapeseed Oil, Egg, Raspberry Jam (8%) (Glucose-Fructose Syrup, Raspberry Concentrate, Gelling Agent (Pectin), Acidity Regulator (Citric Acid), Flavouring), Glucose Syrup, Water, Humectant (Glycerol), Maize Starch, Palm Stearin, Palm Oil, Raising Agents (Disodium Diphosphate, Potassium Carbonate, Sodium Bicarbonate), Preservative (Potassium Sorbate), Emulsifier(Mono- and Di-Glycerides of Fatty Acids), Stabiliser (Tragacanth), Caramelised Sugar Syrup, Egg White Powder, Colours (Titanium Dioxide, Iron Oxide).

Allergy & Dietary Advice	
Contains	Gluten, Egg, Milk and Wheat
May contain	Almonds, Hazelnut, Nuts and Peanuts
Suitable for Vegetarians	Yes
Suitable for Vegans	No

Nutrition	Typical values As Sold	
	per 100g	per portion
Energy(kJ)	1810	977
Energy(kcal)	431	233
Fat(g)	18	9.7
Saturates(g)	4.3	2.3
Carbohydrates(g)	65	35
Sugars(g)	47	25
Fibre(g)	0.6	0
Protein(g)	2.4	1.3
Salt(g)	0.24	0.13

Salt Targets 2017	Category	Meets Target
	12.1	No

Packaging Specification

Packaging Component	Material	Food Contact (Y/N)	Component Weight (g)
Cakeboard	Corrugated Board	Yes	63
Collar	Cloth	Yes	10
Collar	APET	Yes	10
Blue liner	MDPE	Yes	22
Fully Printed Case	Corrugated Board	No	118
Pallet	Wood	No	2800
Pallet-wrap	LDPE	No	500

Saleable Unit Dimensions (mm) LengthxWidthxHeight	235 x 235 x 85
---	----------------

Palletisation	Cases per Layer:	16	Layers per Pallet:	12
	Max. Pallet Height (m)	1.33	Cases per pallet:	192

Traceability Code / Lot Marking	<p>Ambient / Frozen (Long-Life) Products: As a minimum the 'Production Lot number' trace code should be evident, e.g. L 8234 (8 - year code e.g. 2018 ; 234 - Julian calendar year date code). In addition, occasionally supplier may voluntarily add unique factory coding.</p> <p>Chilled / Perishable (Short-Life) products: As a minimum the 'Use by' date to be provided using formats such as 'dd/mm/yy' or 'dd/mmm' (e.g. 10 / 08 / 18 - 10th August 2018 ; or 12 / Jul - 12th of July). In addition, occasionally supplier may voluntarily add unique factory coding.</p>
--	---

Product Storage	<p>Storage Temperature Max Manufacture / Packing -18 (°C):</p> <p>Storage Temperature Max After Defrosting / Opening 25 (°C)</p>
------------------------	--

Shelf Life	<p>Maximum Shelf Life at Manufacture 365 days</p> <p>Maximum Shelf Life After Opening / Defrosting 7 days</p>
-------------------	---

Preparation & Cooking Instructions	
Storage Guidelines	Keep Frozen at -18°C or below. Do not refreeze after thawing.
Defrosting Guidelines	Remove product from outer case and remove collar before defrosting. Allow to defrost at ambient temperature for approximately 12 hours. How to Prepare: Remove ribbon before cutting. Cut with a serrated knife, cut using a sawing action. Make sure you clean the blade between slices. Once defrosted store in a cool ambient dry place away from direct sunlight. Shelf life once defrosted: Day of defrost + 7 days.
Cooking Warnings	

Product Sensory Quality Attributes	As Delivered	As Consumed
Packaging	Cake held on round cake board with acetate collar, within a blue bag. All placed into a sealed fully printed outer case. Clear Lot code and durability date ink-jetted on top.	Cake held on round cake board and collar, within a blue bag. All placed into a sealed fully printed outer case. Clear Lot code and durability date ink-jetted on top.
Appearance	<p>External appearance - white fondant icing with a lustre coating. Indented with stars around the circumference of the cake. Topped with two single gold stars and three assembled white and gold stars. Gold ribbon round the base of the cake, tabbed at the back.</p> <p>Internal appearance - two layers of madeira sponge with one layer of raspberry jam and 1 layer of white frosting.</p>	<p>External appearance - white fondant icing with a lustre coating. Indented with stars around the circumference of the cake. Topped with two single gold stars and three assembled white and gold stars. Gold ribbon round the base of the cake, tabbed at the back.</p> <p>Internal appearance - two layers of madeira sponge with one layer of raspberry jam and 1 layer of white frosting.</p>
Aroma	Sweet baked sponge with fruity note from jam.	Sweet baked sponge with fruity note from jam.
Flavour	Sweet icing with a hint of baked sponge, raspberry flavour from the jam and sweet flavour from the frosting.	Sweet icing with a hint of baked sponge, raspberry flavour from the jam and sweet flavour from the frosting.
Texture	Slight bite from the icing with soft aerated sponge and soft frosting, sugarpaste components will have a slight bite.	Slight bite from the icing with soft aerated sponge and soft frosting, sugarpaste components will have a slight bite.

Product Claims	
Other Claims	
Safety Warnings	
Environmental Claims	Brakes supports recycling. Our boxes are typically made from 65% recycled material and are biodegradable. Please recycle this box. Contact your local Authority and speak to the Recycling Officer for advice.

Origin	Country of Origin:	Produced and packed in: United Kingdom
---------------	---------------------------	--

NOTE: Brakes branded products do not contain any GMO

The information given above is based on details provided by the supplier. It is correct at the time of Approval / Issue date, and will conform to this specification until updated

Approval Date	25 June 2019
----------------------	--------------

We recommend that customers always read the information appearing on the label before using the product. For further advice, please contact Brakes Customer Service on 0345 606 9090

Brakes Technical Services

Doc Issue Date: 29/01/2020 09:36