Product Details:

Code:	827881
Name:	Gluten Free Carrot Cake
State on Delivery:	Frozen:Fully Cooked
Description:	A round moist gluten free carrot cake, filled and topped with sweet frosting and decorated with a sprinkling of hazelnut pieces. This gateau is pre-portioned into 14 portions and packed 1 gateau per outer.
Country of Origin:	United Kingdom

Supplier Details

Cuisine De France **Grange Castle Business Park** **Clondalkin** **Dublin 22** **Ireland**	**Delice de France** **149 Brent Road** **Southall** **Middlesex** **UB2 5JL**	

Signed by:	Position:	Date:
Siobhan McCabe	Quality Manager	28/1/2015

Unit Details

Inner Barcode:	
Unit of Measure:	kg
Weight Min:	1.855kg
Weight Max:	1.930kg
Target Weight:	1.700kg
Portion Weight:	121g (min)

Physical Properties	Definition (Unit of Measure)	Target	Tolerance
Weight	Check weighed	1.855kg	
Weight as Supplied	Min Net	1.700kg	
Weight as Consumed			
Length			
Height			
Width			
Depth			
Foreign Bodies	Absent	Absent	No tolerance
Circumference			
Diameter			
Lid			
Fill (Weight/Volume)			
Topping Weight			
Base			
Viscosity			
Number of Slices	1 x 14pp	1 x 14pp	No tolerance
Thickness of Slice			
Depth of Fat			
% Visual Lean			
Significant Component Dimensions			

Case Information:

Case Branded:	Hiestand
Barcode:	5,032,570,043,298.000
Gross Weight (kg):	2.000kg (max)
Net Weight (kg):	1.700kg (min)
Units per Case:	1
Case Length (mm):	245
Case Breadth (mm):	245
Case Height (mm):	130

Pallet Information:

Pallet Type:	GKN Chep blue wooden pallet
Pallet Length (mm):	1,200.000
Pallet Height (mm):	1,462.000
Pallet Width (mm):	1,000.000
Cases per Layer	20
Layers per Pallet:	10
Cases per Pallet:	200

Storage Conditions:

Keep frozen at -18C or below

Product Shelf Life:

Shelf life (from date of manufacture) (Days)	365	
Shelf life Min Guara	120	
Displayed Product	72 hours	

Ingredients

Gluten Free Carrot Cake (77%): Soft light brown sugar, gluten free flour blend (rice, potato, tapioca, maize, buckwheat, raising agents: mono calcium phosphate, sodium bicarbonate; stabiliser: xanthan gum), Non hydrogenated rapeseed oil, pasteurised whole EGG, carrot (6%), pineapple, desiccated coconut (coconut, preservative: SULPHUR dioxide), water, raising agents: monocalcium phosphate, potassium hydrogen carbonate, sodium bicarbonate; cinnamon, mixed spice, stabiliser: xanthan gum.

Frosting (22%): Icing sugar, shortening (Non hydrogenated palm oil and rapeseed oil), full fat cream cheese (cream (MILK), water, MILK protein powder, cornflour), citric solution (water, acidity regulator: citric acid), natural flavouring. HAZELNUTS (1%).

Allergens

Allergy Advice! for allergens, including cereals containing gluten, see ingredients in capitals.

This product is made in a factory that handles the following allergens: Gluten, Egg, Milk, Soya, Sulphites & Nuts.

Suitable for:

Ovo-Lacto Vegetarians, Gluten intolerant

Finished Handling Instructions

SERVING INSTRUCTIONS: Defrost prior to serving. Store in a gluten free environment.
DEFROSTING INSTRUCTIONS: WHOLE CAKE: Remove all packaging. Defrost under refrigeration (8°C or below) for approximately 8 hours.
USAGE INSTRUCTIONS: For ambient/chilled storage and best results keep covered at all times. Use within 72 hours of defrost. Do not re-freeze, once defro

Nutritional Information

	Average values Per 100g/ml	Average values Per 100g/ml
Energy kJ		1,685.0000
Energy kcal		402
Fat		21.8
Saturates		4.6
Carbohydrates		48.8
of Which Sugars		35.4
Fibre		1.1
Protein		2.9
Salt		0.2

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Version 1   Written by: Ken Chang   Approved by: Ken Chang   Date: 09/05/2013