



## Product Specification

<b>Product code:</b>	CKGDAIRFREELPOPP14	<b>Product Name:</b>	Gluten and Dairy Free Lemon & Poppy Drizzle Cake
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<b>Product Description:</b>	A lemon and poppy seed sponge filled with lemon filling and lemon curd. Topped with a lemon curd and icing drizzle. Sprinkled with poppy seeds and sugar.
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<b>Product Site:</b>	Propermaid Ltd, Marsh Gardens, Honley, Holmfirth, HD9 6AF
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<b>Ingredients:</b>	<p>CAKE: Pasteurised <b>EGGS</b>, Castor Sugar, Vegetable Margarine (Vegetable Fats (Palm, Vegetable Oil, Rapeseed), Water), Gluten Free Self Raising Flour (Flour Blend (Rice, Potato, Tapioca, Maize &amp; Buckwheat), Raising Agents (Mono-Calcium Phosphate, Sodium Bicarbonate) Thickener (Xanthan Gum)), Rice Flour, Water, Glycerine, Poppy Seeds (2%), GF Baking Powder (Sodium Dihydrogen Diphosphate, Sodium Bicarbonate, Rice Flour), Xanthan Gum.</p> <p>FILLING/TOPPING: Lemon Filling (17%) (Icing Sugar, Vegetable Margarine (Vegetable Fats (Palm, Vegetable Oil, Rapeseed), Water), Lemon Compound (Sugar, Concentrated Lemon Juice, Glucose-Fructose Syrup, Water, Acidifier (Citric Acid), Flavours, Thickener (Pectin)), Emulsifier (Monoglycerides of fatty acids, E472e), Water), Lemon Curd (5%) (Sugar, <b>EGG</b>, Margarine, Lemon Juice, Lemon Oil), Granulated Sugar, Poppy seeds.</p>
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<b>Nutritional Analysis:</b>	<b>NUTRITION INFORMATION</b>
	per 100g
	Energy 1602kJ/382kcal
	Fat 18g
	of which Saturates 6.0g
	Carbohydrate 51g
	of which Sugars 35g
	Fibre 1.1g
	Protein 4.2g
	Salt 0.77g

### Microbiological Criteria:

Organism/Standard	Satisfactory	Borderline	Unsatisfactory/Fail
Total Aerobic	< 1000 cfu/g	1000 to 10000 cfu/g	>10000 cfu/g
Enterococci	< 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
<b>Organoleptic</b>			
Overall Appearance and Taste	Pale yellow speckled moist sponge with soft white icing and yellow curd. Taste and aroma fresh lemon and citrus.	Pale yellowspeckled slightly dry sponge with white icing and yellow curd. Taste and aroma of lemon.	Dry dense sponge with soft icing losing shape. Off odours and taste with no smell of lemon. Lemon curd is browning.

Doc Ref No.	Prepared By	Authorised By	Issue Date	Issue No	Amendment
QMSGFCKE007	HYB	HYB	17.02.20	3	0
Reason For Amendment: Emulsifier in icing					



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<b>Shelf Life &amp; Storage Instructions:</b>	Ambient: Store in a cool dry place. Suitable for freezing. 10 days from fresh. Frozen: Store below -18°C. 12 months if frozen & 5 days once defrosted
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<b>Pack Size and Palletisation:</b>	1 unit per pack. 14 portion round 9 inch gateaux, 12 cases per layer, 10 layers high
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<b>Packaging:</b>	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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<b>Allergens:</b>	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 products	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			
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)	

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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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