





PLAIN SCONES

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Product Description	Plain Scones Light Oven Scones		
Order Code	73011		Bar Code:
Portions	1x6	Nett Weight (kg)	660g
Packaging Description	Base Card	Outer	Label
Material	Polycoated Card	Flow Wrap	Paper
Dimensions (mm)	197x270	210x290	100x75
Packaging Weight	8.5g		
All primary packaging is sourced from suppliers assuring that it conforms with European Regulation (EC) number 1935/2004.			
Storage Instructions	Frozen Products: For best quality store > -18oC. Defrost Instruction: Remove required number of scones and defrost at room temperature for 1- 2 hours. Once defrosted use immediately or place into an airtight container, store ambient and use within 2 days		
Shelf life	Frozen: Best Before End 12 months from day of production. Defrost fully before use. Once defrosted use within 2 days		
Ingredients Declaration	Wheat Flour (Gluten), Buttermilk , Egg , Caster Sugar, Vegetable Oil, Raising Agents; E450a (Disodium Phosphate) E500 (Sodium Carbonate)		
Allergen Declaration	For allergens refer to ingredients in BOLD May contain traces of: Nuts, Soya, Sulphites.		
Country of Origin	Produced in Scotland		

Additives	Contains	Detail
Additives (including processing aids)	✓	Raising Agents: Sodium Diphosphate, Sodium Carbonate
Preservatives		
Natural Colourings		
Artificial Colourings		
Natural Flavourings		
Artificial Flavourings		
Flavour Enhancers		
Antioxidants		
Artificial Sweeteners		
Irradiated Ingredients		
Benzoate		
Glutamate		
Source of Phenylalanine		

Allergen Intolerance data				
Data is based on specifications provided by ingredients suppliers.				
Allergen	Contains	May Contain	Absent	Comment
Nuts		✓		Nuts used in production
Peanuts			✓	
Wheat Gluten	✓			Wheat Flour in the recipe
Barley Gluten			✓	
Oat Gluten			✓	
Spelt			✓	
Kamut			✓	
Milk	✓			Buttermilk within the recipe
Egg	✓			Egg used within the recipe
Sulphite		✓		Sulphite used in production
Sesame			✓	
Soya		✓		Soya used in production
Lupin			✓	
Celery			✓	
Fish			✓	
Molluscs			✓	
Crustacean			✓	
Mustard			✓	
Maize			✓	
Yeast			✓	
Pine nuts			✓	

Coconut			✓	
GMO Material			✓	

Suitable for	Yes	No
Vegans		✓
Vegetarians	✓	
Ovo Lacto Vegetarians	✓	
Coeliacs		✓
Kosher Diets		✓
Halal Diets		✓
Nut allergy Sufferers		✓

Nutritional Information: N/A		
Typical Values per 100g as sold	G/100g	
Energy:	1250kj/296kcal	
Protein	7.5g	
Carbohydrate	50.3g	
Of which sugars	8.6g	
Fat	6.7g	
Of which Saturates	0.7g	
Dietary Fibre	2.4g	
Sodium mg/100g	1.5g	

Micro Standards			
Organism	Target cfu/g	Accept cfu/g	Reject
ACC	<1000	10000	>10,000
Entrobacteriaceae	<10	100	>100
E.Coli	ND	10	>10
Salmonella spp	Ab/25g	N/A	Present
Staph A	Ab/25g	N/A	Present
Yeasts	<100	1000	>10,000
Moulds	<100	1000	>10,000

Whilst every effort has been made to ensure that products are labelled correctly and manufactured so as to prevent cross contamination, our risk assessment of the UK bakery supply chain indicates it is not possible to guarantee that products could not have some degree of allergen cross contamination at a level that could affect the most sensitive of individuals. Cake™ products are manufactured and labelled in accordance with the requirements of; The Food Labelling Amendment (No 2) (Scotland) Regulations 2004, The Food Labelling (Declaration of Allergens) (Scotland) Regulations 2008, The Food Labelling (Declaration of Allergens) (Scotland) Regulations 2009.