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PRALINE CAKE (1 x 14 ptn)

Short Product Name:
PRALINE CAKE

Product Description:
A double layered cake with one chocolate sponge and one praline sponge, sandwiched together with a praline flavour icing. Covered in dark chocolate ganache and decorated with a ring of hazelnuts.

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	

Supplier's Product Code :
079924

Supplier: The Handmade Cake Co.

The Bakery
Gardner Road
Maidenhead
Berkshire
SL6 7TU
United Kingdom
P: 01628 770908

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060044079924	Outer Case Length :	239 mm
Packaging Type Description :		Outer Case Width :	239 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	100 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	1.46 kg
		Product Net Weight :	1.30 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	16 Cases	Pallet Height :	1.15 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	259.20 kg
Quantity of Cases Per Pallet :	160 Cases		

Logistical Information

Shelf Life from Time of Production :	360 Days	Minimum Order Quantity :	16 Cases
Guaranteed Shelf Life on Delivery :	273 Days	Delivery Lead Time :	10 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	113.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	1.88 g	Wood Total :	156.30 g
Paper/Board :	1.88 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :
Transit packaging is given per case based on a full pallet load

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom	Additional Origin Details : Not specified.
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Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	222 mm
Packaging Type Description :	Polypropylene Film	Inner Unit Height :	55 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	222 mm
Net Drained Weight :	Not specified.	Inner Product Weight :	1300.00 g
		Inner Product Weight Units :	g
		Weight/Volume : Not specified.	

Handling Information

Directions For Use : Remove wrapping and collar before defrosting. Defrost at room temperature for 4 hours. Serve at room temperature. Once defrosted store in a cool dry place. Do not refreeze once defrosted. Consume within 5 days.	Storage Instructions : Keep frozen, store at -18°C or below As we do not add stabilisers, 'blooming' may occur on the icing. This is caused by temperature-sensitive ice crystals developing during storage. This poses no risk to food safety. The small crystals will disappear on defrosting.
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Dietary Information

Ingredients :
Sugar, WHEAT Flour (with Calcium Carbonate, Niacin, Iron, Thiamin), Pasteurised Free Range EGG, Rapeseed Oil, Water, Whipping Cream [Cream (MILK), Stabiliser (Carrageenan)], Dark Chocolate (7%) [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring], Vegetable Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Natural Flavouring], Fondant Icing [Sugar, Water, Glucose Syrup, Humectant (Sorbitol)], Skimmed MILK Powder, Golden Syrup, Fat Reduced Cocoa Powder (1.6%), HAZELNUTS (1.3%), Baking Powder [Raising Agents (E575, E500(ii), E336(i)), Maize Starch], Praline Flavouring (0.2%).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	Yes
Almond nuts :	May Contain
Hazelnuts :	Yes
Walnuts :	May Contain
Cashew nuts :	May Contain
Pecan nuts :	May Contain
Brazil nuts :	May Contain
Pistachio nuts :	May Contain
Macadamia nuts :	May Contain
Queensland nuts :	May Contain
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	1.91 mg/kg

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :
For allergens, including cereals containing gluten, see ingredients in BOLD.

Nutritional Information

Average Serving :	105.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,801.00 kJ
Energy per 100 G/ML :	431.00 kcal
Fat per 100 G/ML :	25.4 g
- of which Saturates per 100 G/ML :	6.8 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	44.9 g
- of which Sugars per 100 G/ML :	31 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2 g
Protein per 100 G/ML :	4.8 g
Salt per 100 G/ML :	0.44 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	3.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	50.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	1905907000
Commodity Code :	19059070
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? :	Yes
Is shelf life testing undertaken? :	Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Enterobacteriaceae (cfu/g or ml)	Annually	<100	10000	-	
Moulds (cfu/g or ml)	Annually	<100	10000	-	
Salmonella	Annually	=0	0	25g	Detected/not detected per 25g
Staphylococcus Aureus (cfu/g or ml)	Annually	<20	10000	-	
Yeast (cfu/g or ml)	Annually	<100	10000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	>55	55 to 75	-	3 per batch
Weight (g)	Every Batch	>1300	1300 to 11650	-	3 per batch