WS350 01 July 2021 16 December 2022 43b4aeb048b048b1bcc419f82c248c97



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# Wholesale Battenberg Cake (Pre-cut 1x14)

Short Product Name: Battenberg Cake

Product Description:

Multi layers of almond flavoured pink and yellow coloured moist sponges filled with apricot jam and covered with almond flavoured pink buttercream and hand finished with nibbed pistachios and freeze dried raspberries.

### **General Information**

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

Supplier's Product Code : WS350 Supplier: Sussex Bakes Ltd T/A More Food Units 4 - 5 Rutland Way Chichester West Sussex PO19 7RT United Kingdom P:

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	5060082387029	Outer Case Length :	254 mm
Packaging Type Description :	Case	Outer Case Width :	254 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	104 mm
Is Trade Item Splittable? : No	Product Gross Weight :	1.58 kg	
		Product Net Weight :	1.40 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	215.80 kg
Quantity of Cases Per Pallet :	120 Cases		
Logistical Information			
Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	60 Cases
Guaranteed Shelf Life on Delivery :	273 Days	Delivery Lead Time :	14 Days
Waste Packaging Weight - Outer	r 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 : 137.00 g	137.00 g	Wood :	Not specified.
	Fibre Based Composite :	Not specified.	
Waste Packaging Weight - Tran	sport Packaging		

Plastic :	250.00 g
Paper/Board :	780.00 g
Percentage Recycled Plastic :	Not specified.
Other Information	

#### Other Information

Supplier Comments : Not specified.

Wood Total :	25,000.00 g
Is Pallet Returnable? :	No

# INNER PRODUCT

## Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom	Additional Origin Details : N/A	
Inner Pack Information			
Internal GTIN :	Not specified.	Inner Unit Length :	225 mm
Packaging Type Description :	Paper/Polyethylene	Inner Unit Height :	85 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	225 mm
Net Drained Weight : Not specified.	Inner Product Weight :	Not specified.	
	Inner Product Weight Units :	g	
		Weight/Volume : 1600g +/- 200g Pre-portioned x 14	
Handling Information			
<b>Directions For Use :</b> Defrost for 24 hours in a refrigerator. Use within 7 days, ambient.		Storage Instructions: Keep frozen. <-18°C Once defrosted store in a cool place out of o Do not refreeze.	lirect sunlight.

### **Dietary Information**

#### Ingredients :

Sugar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Apricot Jam (13%) (Glucose Syrup, Apricot Puree, Sugar, Gelling Agent (Pectin), Acidity Regulators (Citric Acid, Trisodium Citrate), Flavouring, Colour (Carotenes), Preservative (Potassium Sorbate)), Pasteurised Whole EGG, Rapeseed Oil, Water, Butter (MILK), Humectant (Glycerol), WHEAT Starch, Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Whey Powder (MILK), WHEAT Gluten, Chicory Root Fibre, Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate, Potassium Carbonate), PISTACHIO Nibs, Natural Flavourings, Acidity Regulator (Citric Acid), Citrus Fibre, Colours (Carmine, Lutein), Freeze Dried Raspberries.

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) :	No
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 :	No
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	Yes
Macadamia nuts :	May Contain

#### Product contains :

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

#### Product suitability:

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

Queensland nuts :

No

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 :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 0

Allergen Statement :

Not specified.

## Nutritional Information

Average Serving :	114.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,723.00 kJ
Energy per 100 G/ML :	411.00 kcal
Fat per 100 G/ML:	18.3 g
- of which Saturates per 100 G/ML :	4.1 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:	55.6 g
- of which Sugars per 100 G/ML :	22 g
- of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML :	22 g Not specified.
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- of which Polyols per 100 G/ML :	Not specified.
- of which Polyols per 100 G/ML : - of which Starch per 100 G/ML :	Not specified.
<ul> <li>- of which Polyols per 100 G/ML:</li> <li>- of which Starch per 100 G/ML:</li> <li>Fibre per 100 G/ML:</li> </ul>	Not specified. Not specified. 2.4 g

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.

# Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	4.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	39.00 g

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

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC):	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
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	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No
Standards Testing	

No

No

Hourly

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

Microbiological Standards				
Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Enterobacteriaceae (cfu/g or ml)	Annually	<100	100	-
Moulds (cfu/g or ml)	Annually	<1000	1000	-
Salmonella	Annually	<0	0	-
Total Viable Count (TVC) (cfu/g or ml)	Annually	<1000	1000	-
Yeast (cfu/g or ml)	Annually	<1000	1000	-
Analytical Standards				
Test	Frequency	Target	Range	Sample (g or ml) Note

1400 to 1800

<1600

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken? :

Weight (g)