Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : FDCAN124B 13 October 2025 13 October 2025 8f3d67fa11424303be060bde0581b3b4



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# Mini Cake Selection 18g (1 x 48)

Short Product Name:

Mini Cake Selection 18g (1 x 48)

Product Description

 $A \, selection \, of \, Traditional \, British \, Cakes, \, 12 \, Spiced \, Carrot, \, 12 \, Coffee, \, 12 \, Blueberry \, \& \, White \, Chocolate \, and \, 12 \, Raspberry \, \& \, Vanilla. \, Palm \, from \, a \, sustainable \, source, \, RSPO \, certificate \, number \, BMT-RSPO-000578 \, (1 \, \times \, 48)$ 

#### **General Information**

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

#### Supplier's Product Code:

FDCAN124B

**Supplier:** Central Foods Group Limited Maple Court

Ash Lane Collingtree Northamptonshire NN4 ONB England P: 01604 858 522

## **OUTER PRODUCT**

#### Outer case Information

Outer case information			
Outer Case GTIN :	5060089683582	Outer Case Length:	330 mm
Packaging Type Description :		Outer Case Width :	208 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height:	100 mm
Is Trade Item Splittable?:	No	Product Gross Weight:	1.07 kg
		Product Net Weight:	0.86 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	14 Cases	Pallet Height :	1.65 MTR
Quantity of Layers Per Pallet :	15 Layers	Pallet Gross Weight:	239.28 kg
Quantity of Cases Per Pallet:	210 Cases		
Logistical Information			
Shelf Life from Time of Production :	405 Days	Minimum Order Quantity:	1 Cases
Guaranteed Shelf Life on Delivery:	203 Days	Delivery Lead Time :	4 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:	124.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		
Other Information			

Supplier Comments:

#### **INNER PRODUCT**

#### Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
Provendnice.	

# Additional Origin Details:

Not specified.

#### Inner Pack Information

Not specified.
Polythene Bag
No
Not specified.

Inner Unit Length:	0 mm
Inner Unit Height:	0 mm
Inner Unit Width:	0 mm
Inner Product Weight:	0.02 kg
Inner Product Weight Units:	kg

Weight/Volume:

Not specified.

#### Handling Information

#### Directions For Use:

From Frozen unless otherwise stated Thaw and serve: Simply arrange cakes on a platter whilst frozen. Leave to defrost for 2 hours in the refrigerator. Once defrosted keep refrigerated and use within 6 hours. Do not refreeze once defrosted.

#### Storage Instructions:

Keep Frozen. Store at -18°C or below

#### **Dietary Information**

#### Ingredients:

Product contains:

Walnuts:

Cashew nuts :

GM Protein/DNA:

Raspberry & Vanilla Cake (25%) (Sponge (Whole EGG, Margarine (Palm Oil, Coconut Oil, Rapeseed Oil, Water, Salt, Emulsifier (Mono– and Diglycerides of Fatty Acids), Acidity Regulators (Citric Acid, Disodium Citrate), Natural Flavouring, Colour (Natural Carotenes)), Sugar, Self-Raising Flour (Fortified WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents (Sodium Carbonates, Calcium Phosphates))), Vanilla Topping (Cream Cheese (MILK), Sugar, Double Cream (MILK), Vanilla Flavour), Dried Raspberry (0.5%)).

Coffee Cake (25%) (Sponge (Margarine (Palm Oil, Coconut Oil, Rapeseed Oil, Water, Salt, Emulsifier (Mono- and Diglycerides of Fatty Acids), Acidity Regulators (Citric Acid, Disodium Citrate), Natural Flavouring, Colour (Natural Carotenes)), Sugar, Whole EGG, Self-Raising Flour (Fortified WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents (Sodium Carbonates, Calcium Phosphates)), Water, Coffee (0.7%)), Coffee Topping (Cream Cheese (MILK), Sugar, Water, Coffee), Dark Chocolate Curls (0.5%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (SOYA Lecithin), Natural Vanilla Flavouring)).

Blueberry & White Chocolate Cake (25%) (Sponge (Whole EGG, Margarine (Palm Oil, Coconut Oil, Rapeseed Oil, Water, Salt, Emulsifier (Mono- and Diglycerides of Fatty Acids), Acidity Regulators (Citric Acid, Disodium Citrate), Natural Flavouring, Colour (Natural Carotenes)), Sugar, Self-Raising Flour (Fortified WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents (Sodium Carbonates, Calcium Phosphates))), Topping (Cream Cheese (MILK), Blueberry Puree (Blueberries, Sugar), Sugar), White Chocolate Curls (MILK) (0.5%) (Sugar, Whole MILK Powder, Cocoa Butter, Emulsifier (SOYA Lecithin) Natural Vanilla Flavouring)).

Carrot Cake (25%) (Sponge (Whole **EGG**, Margarine (Palm Oil, Coconut Oil, Rapeseed Oil, Water, Salt, Emulsifier (Mono– and Diglycerides of Fatty Acids), Acidity Regulators (Citric Acid, Disodium Citrate), Natural Flavouring, Colour (Natural Carotenes)), Sugar, Self-Raising Flour (Fortified WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents (Sodium Carbonates, Calcium Phosphates)), Carrot (9%), Cinnamon, Nutmeg), Topping (Cream Cheese (MILK) (28%), Sugar, Orange Zest, Vanilla Flavour, Cinnamon), Orange Chocolate Curls (Sugar, Cocoa Butter, Whole MILK Powder, Whey Powder, Lactose, Emulsifier (Sunflower Lecithin), Natural Vanilla Flavouring, Natural Orange Flavouring, Paprika Extract)).

Product contains:

#### 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) Milk (and products thereof): Yes Mustard (and products thereof): No Peanuts (and products thereof): Nο No Sesame Seeds (and products thereof): Crustacea (and products thereof): Nο Molluscs (and products thereof): Nuts (and products thereof): No Almond nuts No Hazelnuts: Nο

No

No

No No

Artificial Antioxidants :	-
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No
Product suitability:	
Product suitability:  Suitable for a Vegetarian Diet:	Yes
	Yes No
Suitable for a Vegetarian Diet:	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	No
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No
Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:  Suitable for Coeliacs:	No -

Brazil nuts:	No
Pistachio nuts :	No
Macadamia nuts:	No
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) :	Yes
Kamut (and products thereof) :	Yes
Gluten content < 20ppm:	-
Hydrogenated Vegetable Oil/Fat:	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

# Allergen Statement : Not specified.

## **Nutritional Information**

Average Serving :	0.00 g or ml
Count per 100g:	5.56 Pieces
Count Per Pack :	12
Energy per 100 G/ML:	1,455.00 kJ
Energy per 100 G/ML:	345.00 kcal
Fat per 100 G/ML:	21 g
- of which Saturates per 100 G/ML :	10.7 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:	36.9 g
- of which Sugars per 100 G/ML:	22.9 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	0.8 g
Protein per 100 G/ML:	5.4 g
Salt per 100 G/ML :	0.5 g
Sodium per 100 G\ML:	0.2 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: Not specified. Not specified. Plastic: Percentage Recycled Plastic: Not specified. Paper/Board: Not specified.

Aluminum.	Not specified.
Steel:	Not specified.
Other:	Not specified.
Wood:	Not specified.
Fibre Based Composite :	Not specified.

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	Yes
Fairtrade:	No
${\sf Marine  Stewardship  Council  Certified  (MSC)  :}$	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark:	Yes
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) :	-
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System):	-
FSSC 22000:	-

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code:	1905908000
Identification/Health Marks :	Not specified.

# Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

# Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Coliforms (cfu/g or ml)	Annually	<10	100	-
E. Coli (cfu/g or ml)	Annually	<10	100	-
Listeria Monocytogenes	Annually	=0	0	25g
Salmonella	Annually	=0	0	25g
Staphylococcus Aureus (cfu/g or ml)	Annually	<50	50	-
Total Viable Count (TVC) (cfu/g or ml)	Annually	<100000	5000000	-

# **Analytical Standards**

Not available.