

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

WS273
16 November 2018
03 February 2023
511ed6c293da4aa8ae7a6955588ec341



The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Red Velvet Cake (pre-cut 1x16)

Short Product Name:
Red Velvet Cake

Product Description:

A frozen cake with three layers of red sponge filled and topped with cream cheese buttercream and decorated with red velvet cake crumbs.

General Information

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

Supplier's Product Code :
WS273
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 :	5060082386053	Outer Case Length :	280 mm
Packaging Type Description :	Case	Outer Case Width :	280 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	127 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.51 kg
		Product Net Weight :	2.30 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.43 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	327.20 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 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 :	136.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	250.00 g	Wood Total :	25,000.00 g
Paper/Board :	780.00 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Not specified.

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.

Packaging Type Description : Paper/Polyethylene

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 250 mm

Inner Unit Height : 90 mm

Inner Unit Width : 250 mm

Inner Product Weight : 2300.00 g

Inner Product Weight Units : g

Weight/Volume :
2300g± 200g
Pre-portioned x 16
Min: 2100g

Handling Information

Directions For Use :
Defrost for 24 hours in a refrigerator.
Use within 7 days.

Storage Instructions :
Keep frozen. <-18°C
Once defrosted store in a sealed container.
Do not refreeze after defrosting.

Dietary Information

Ingredients :

Sugar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Pasteurised Whole EGG, Rapeseed Oil, Full Fat Soft Cheese (6%) (Whipping Cream (MILK), Modified Waxy Maize Starch, Sea Salt, Preservative (Potassium Sorbate)), Water, Butter (MILK), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Humectant (Glycerol), Fat Reduced Cocoa Powder, Modified Maize Starch, Whey Powder (MILK), WHEAT Gluten, Natural Flavourings, Colours (Carmine, Beetroot Red, Curcumin), Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate), Emulsifiers (Mono- and Diglycerides of Fatty Acids, Sodium Stearoyl-2-lactylate, Propane- 1,2 Diol Esters of Fatty Acids), Lemon Juice.

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) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
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) :	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 :	<= 3.9 mg/kg

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

Allergen Statement :

May contain traces of Nuts, Soya and Gluten (from Oats).

Nutritional Information

Average Serving :	144.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,802.00 kJ
Energy per 100 G/ML :	430.00 kcal
Fat per 100 G/ML :	19.3 g
- of which Saturates per 100 G/ML :	5.3 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 :	60.3 g
- of which Sugars per 100 G/ML :	44.8 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 :	3.3 g
Salt per 100 G/ML :	0.4 g
Sodium per 100 G\ML :	0.1555 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	4.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	70.00 g

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

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 :	Not specified.
Commodity Code :	1905907000
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	100	1000g	
Moulds (cfu/g or ml)	Annually	<1000	1000	1000g	
Salmonella	Annually	<0	0	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<10000	10000	100g	
Yeast (cfu/g or ml)	Annually	<1000	100	100g	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Weight (g)	Hourly	=2300	2100 to 2500	-	