

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

074202
12 April 2024
12 April 2024
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RED VELVET CAKE (1 x 14 ptn)

Short Product Name:
Red Velvet Cake

Product Description:
A red vanilla sponge with a hint of cocoa, topped with vanilla cream cheese icing and a sprinkling of the red sponge crumb.

General Information

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

Supplier's Product Code :
074202
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 :	5060044074202
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	1 Units
Is Trade Item Splittable? :	No

Outer Case Length :	259 mm
Outer Case Width :	259 mm
Outer Case Height :	96 mm
Product Gross Weight :	1.59 kg
Product Net Weight :	1.40 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases
Quantity of Layers Per Pallet :	12 Layers
Quantity of Cases Per Pallet :	144 Cases

Pallet Height :	1.30 MTR
Pallet Gross Weight :	254.60 kg

Logistical Information

Shelf Life from Time of Production :	240 Days
Guaranteed Shelf Life on Delivery :	180 Days

Minimum Order Quantity :	12 Cases
Delivery Lead Time :	10 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	125.00 g

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

Waste Packaging Weight - Transport Packaging

Plastic :	2.08 g
Paper/Board :	2.08 g
Percentage Recycled Plastic :	0.00 %

Wood Total :	173.61 g
Is Pallet Returnable? :	No

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.

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Polypropylene Film

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 256 mm

Inner Unit Height : 52 mm

Inner Unit Width : 256 mm

Inner Product Weight : 1400.00 g

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Defrost in film 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 3 days.

Storage Instructions :

Keep frozen, store at -18°C or below.

Dietary Information

Ingredients :

Sponge [Sugar, WHEAT Flour (with Calcium Carbonate, Niacin, Iron, Thiamin), Pasteurised Free Range EGG, Rapeseed Oil, Concentrated Beetroot Juice, Water, Baking Powder [Raising Agents (E575, E500(ii), E336(i)), Maize Starch], Fat Reduced Cocoa Powder (1.4%), Skimmed MILK Powder, Colour (Paprika Extract), Vanilla Flavouring (0.1%), Vanilla Cream Cheese Icing (23%) [Sugar, Salted Butter [Butter (MILK), Salt], Full Fat Soft Cheese (7%) [Full Fat Soft Cheese (MILK), Thickener (Guar Gum)], Vanilla Flavouring (0.6%).

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 :	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 :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	3.2 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) :	Yes

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in BOLD. This product may contain traces of nuts as it has been made in a bakery that uses nut ingredients.

Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,846.00 kJ
Energy per 100 G/ML :	440.00 kcal
Fat per 100 G/ML :	19.8 g
- of which Saturates per 100 G/ML :	5.1 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 :	59.9 g
- of which Sugars per 100 G/ML :	41.8 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.6 g
Protein per 100 G/ML :	4.5 g
Salt per 100 G/ML :	0.55 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 :	59.00 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) :	No
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 : N/A	
Intra Stat/Taric Code :	19059070
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	<10	10000	-	
Listeria SPP	Annually	=0	1	25g	Detected/Not detected in 25g
Moulds (cfu/g or ml)	Annually	<100	10000	-	
Salmonella	Annually	=0	1	25g	Detected/not detected in 25g
Staphylococcus Aureus (cfu/g or ml)	Annually	<200	10000	-	
Yeast (cfu/g or ml)	Annually	<100	10000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Weight (g)	Every Batch	>1400	1400 to 1600	-	3 per batch