



PRODUCT TECHNICAL SPECIFICATION

Gingerbread Fudge

GENERAL INFORMATION

LEGAL NAME:	Gingerbread Fudge
PRODUCT DESCRIPTION:	Gingerbread flavour fudge
PRODUCT CODE:	FGGINBRCT/5/150G
NET WEIGHT:	5 x 150g e
GROSS WEIGHT:	0.98kg e

INGREDIENT DECLARATION

Sugar, Glucose Syrup, Sweetened Condensed Skimmed **Milk** (Skimmed **Milk**, Sugar, Lactose (**Milk**)), Palm Oil, Fondant (Sugar, Glucose, Water), Whey Powder (**Milk**), Cornflour, Dextrose, Butter (**Milk**), Salt, Natural Flavouring.

ALLERGEN INFORMATION

FOR ALLERGENS SEE INGREDIENTS IN **BOLD**
Made in a factory handling **Soya**

ALLERGEN CROSS CONTAMINATION

Allergen	‘Contains’ (Yes/No)	‘May Contain’ (Yes/No)	Source
Peanuts	NO	NO	
Nuts (Walnut, Hazelnut, Almond, Pistachio)	NO	NO	
Milk	YES	NO	Sweetened Condensed Skimmed Milk
Eggs	NO	NO	
Soya	NO	YES	Emulsifier (Soya Lecithin)
Sesame	NO	NO	
Cereals containing Gluten	NO	NO	
Fish	NO	NO	
Celery	NO	NO	
Mustard	NO	NO	
Lupin	NO	NO	
Molluscs	NO	NO	
Crustaceans	NO	NO	
Sulphur dioxide or Sulphites (≥10ppm)	NO	NO	



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INGREDIENT INFORMATION

INGREDIENT/ADDITIVE	CONTAINS (Yes/No)	SOURCE
Corn / Maize & Derivatives	YES	Cornflour
Coconut	NO	
Palm oil	YES	RSPO Segregated NQA-RSPO-001349
Additives	NO	
Preservatives	NO	
Artificial Colours	NO	
Artificial Flavourings	NO	
Flavour Enhancers	NO	
Artificial Preservatives	NO	
Artificial Sweeteners	NO	
Free From Hydrogenated Fats	YES	

DIETARY INFORMATION

Product is suitable for:	YES/ NO
Vegetarians	YES
Vegans	NO
Coeliacs	YES
Organic	NO
GMO Free	YES

NUTRTIONAL INFORMATION

	Per 100g
Energy (kJ)	1856
Energy (kcal)	440
Fat	12.2
of which Saturates	5.5
Carbohydrates	80.9
of which Sugars	51.6
Protein	1.7
Salt	0.5

STORAGE & SHELF LIFE

Shelf life from Date on Manufacture	18 Months
Storage Instructions	Store in a cool dry place away from direct sunlight

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PACKAGING INFORMATION

Delivery format:	Pallet
Number of cases per delivery format:	264
Delivery format configuration:	12 layers, 22 cases per layer
Weight per delivery format:	258.72kg (excluding pallet)
Primary packaging: H x W x D	178 x 100 x 51mm
Secondary packaging: H x W x D	185 x 110 x 272mm
Outer case weight:	0.75kg
EAN Barcode	5061120530346
Outer Case Barcode	15061120530343
Number of units per outer:	5
Coding format:	Best Before

FINISHED PRODUCT STANDARDS - QUALITY ATTRIBUTES

Appearance	Rectangular shaped sweet, caramel in colour
Aroma	Gingerbread aroma
Texture	Smooth and creamy
Flavour	Creamy, background flavour of gingerbread

MICROBIOLOGICAL

Test	Target	Reject
Aerobic Colony Count	<1000 cfu/g	1000 cfu/g
Presumptive Enterobacteriaceae 37°C/24hr	<10 cfu/g	10 cfu/g
Staphylococcus Aureus	<20 cfu/g	20 cfu/g
Yeast 25°C/120 DRBC	<20 cfu/g	100 cfu/g
Moulds 25°C/120 DRBC	<20 cfu/g	100 cfu/g
Detection of Listeria spp by Elisa	Not detected in 25g	Detected in 25g
Detection of Salmonella spp	Not detected in 25g	Detected in 25g

SPECIFICATION APPROVAL

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On behalf of Great British Confectionery Group

Name:	Marzena Horodyska	Signature:	
Position:	Technical Manager	Date:	22/05/2026

SPECIFICATION VERSION CONTROL

Review date	Version	Amendment	Next review
20/05/2026	1	New Version	20/05/2027