


The Foods of Athenry Product Specification

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Site Address and contact details		The Foods Of Athenry, Oldcastle, Athenry, Co Galway.		
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Product name:		A Truly Heavenly Christmas Cake		
Product weight:		85g		
Product Description:		Gluten, Wheat & Dairy Free Christmas Cake Slice - Wonderfully moist and luscious Christmas cake, topped in traditional almond paste & fondant icing.		
Product Image:				
Product Ingredients:				
Ingredient name	Quid % if applicable	Ingredient breakdown	Country of Origin	E-Number
Gluten free flour		Flour blend (Rice, Potato, Tapioca, Maize and buckwheat), raising agent (mono calcium phosphate, sodium bicarbonate), Stabiliser: Xanthan Gum	UK	Raising agent: E500, Stabiliser: E415
Margarine		Vegetable oils (sustainable palm oil, rapeseed oil), water, salt, emulsifier E475, Flavouring, Colours (E100, E160b)	UK	Emulsifier: E475, Colour: E100, E160b
Raisins		Raisins 99.5% Sunflower oil 0.5%	Chile	
Sultanas		Sultanas 99.5% Sunflower oil 0.5%	EU	
Glace Cherries		Cherries, Glucose and Fructose Syrup, Sucrose , Colouring Agent: Carrot Conc Juice, Acidity Regulator: E330 (Citric Acid)	EU	Acidity Regulator: E330, Colour: E160a
Mixed Citrus Peel		Orange peel, Glucose- Fructose syrup, Lemon Peel, Sugar, Acidity Regulator: E330 (Citric Acid)	Italy	
Dates		Dates, Rice flour	Turkey/Iran	
Cider		Cider	Ireland	
Brandy		Brandy	France	
Dark Brown Sugar		Sugar Beet , Sugar Cane, Molasses	UK, Non- EU Countries, Asia	
Eggs		Egg	Ireland	
Mixed Spice		Ground Coriander, Ground Clove, Ground Ginger, Ground Cassia	Europe, Asia	
Marzipan		Sugar, Almonds, Inverted Sugar Syrup, Stabilizer (E420ii), Glucose Syrup, Invertase, Natural bitter almond flavouring)	EU, USA	Stabiliser: E420(ii)
Sugar Paste		Sugar, Glucose Syrup, Water, Vegetable Oils (Sustainable Palm Oil, Rapeseed Oil), Glycerine, Emulsifier E471, Acidity Regulators E262, E260, Stabiliser E413, Vanilla	UK	Emulsifer: E471; Acidity Regulator: E262, E260; Stabiliser: E413
Cinnamon		Cassia 100%	Indonesia	
Lemon Oil		Natural Lemon Rind Oil	Italy	
Orange Oil		Natural Orange Rind Oil	Spain/Brazil	
Prune Purée		Prune Juice Concentrate, Dried Plums	EU	
Ingredients as declared on pack:				
Dried Fruit 47% (Sultanas, Glace Cherries, Mixed Citrus Peel, Chopped Dates.), Gluten & Wheat Free Flour (Rice, Potato, Tapioca, Maize & Buckwheat), Eggs, 100% Vegetable Margarine, Brown Sugar, Marzipan (Almonds), Sugar Paste, Irish Cider, Brandy, Treacle, Concentrated Grape Juice, Stabiliser: Xanthan Gum, Cinnamon,, Mixed Spice, Orange Rind Oil, Lemon Rind Oil, Raising Agents (Monocalcium Phosphate, Sodium Bicarbonate). Glace Cherries contains: Cherries, Glucose- Fructose Syrup, Sugar, Acidity Regulator: Citric Acid, Colour: Anthocyanin. Mixed Peel contains: Orange & Lemon Peel, Glucose- Fructose Syrup, Acidity Regulator: Citric Acid. Vegetable Margarine contains: Vegetable Oil (Sustainable Palm Oil, Rapeseed Oil), Water, Salt. Marzipan contains: Sugar, Almonds, Inverted Sugar Syrup, Stabiliser E420; glucose syrup, humectant: invertase; natural flavouring. Sugar Paste Contains: Sugar, Glucose Syrup, Water, Sustainable Palm Oil, Humectant: vegetable glycerine, Emulsifier: E471, Stabiliser tragacanth gum, Natural Flavouring.				
Sensory Attributes:				
Appearance: Fruit cake slice topped with almond paste & white icing.				
Colour: Rich brown fruit cake with off white/yellow marzipan and white icing.				
Flavour: Rich fruity, alcoholic flavour.				
Texture: Moist and smooth texture.				
Aroma: Rich and fruity aroma with a slight aroma of alcohol.				

Microbiological testing	Target	Frequency	Tolerances
Total viable count	<10000 cfu/g	As per customer requirements	>15000 cfu/g
Yeasts	<100 cfu/g	As per customer requirements	>100 cfu/g
Moulds	<100 cfu/g	As per customer requirements	>100 cfu/g
Enterobacteriaceae	<100 cfu/g	As per customer requirements	>100 cfu/g
Allergen Information (Contains - yes / no)			
	Contains (intentionally added - yes / no)		
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)	no		
Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)	no		
Eggs (inc. Lecithin if from Egg Source)	Yes		
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)	Yes		
Peanuts	no		
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)	no		
Fish (exc isinglass -- fining agent in beer)	no		
Molluscs	no		
Crustaceans	no		
Celery (inc. Celeriac)	no		
Mustard	no		
Sesame Seeds	no		
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)	no		
Lupin	no		
Genetically Modified Materials (assess maize & soya)	no		
Engineered Nanomaterial	no		
Vegetable Oils (please specify individual types)	Yes- Palm, Rapeseed, Sunflower		

Transfat material (excluding naturally occurring Trans fats)		no	
Caffeine		no	
Pesticide Residues		no	
Irradiated material		no	
Added colours		no	
Added preservatives		no	
Antioxidants		no	
Azo & Coal tar dyes , BHA/BHT, Benzoates		no	
MSG / Glutamates		no	
Hydrogenated Vegetable Protein / Textured Vegetable Protein		no	
Nutritional Declarations (per 100g / 100ml)		per 100g	per 85g Slice
Energy (kJ)		1335	1035
Energy (kcal)		317	270
Fat		8.94	7.6
of which	Saturate	2.91	2.47
Carbohydrate		56.29	47.85
of which	sugar	44.21	37.58
Fibre		1.55	1.32
Protein		2.78	2.36
Salt (g)		0.35	0.3
Packaging:			
Primary packaging meets regulation for items in contact with food stuffs EC No 1935/2004 : Yes			
Pack size	1	Case size	18
Breakdown of primary packaging		Clear Plastic Flow Wrap with pre- printed label	
Secondary Packaging		Printed Cardboard Box	
Inner/Unit barcode		5391512392017	
Outer pack/case barcode		05391512392550	
Product shelf life overall		250 days	
Expression of shelf life		Best Before	
Method of Best before coding (explanation of coding)		Inkjet/ BB Labels	
Storage Conditions before opening:		Store in a coll dry place..	
Storage after opening:			
Suitability	Vegetarian	Yes	Celiac
	Vegan	no	Lactose Intolerant
Approved Signature		Emma O'Hara 14th September 2017	