


Date Created:	02-Sep-16	Date revised:	11/07/2024	Version number
Created by:	Emma O'Hara	Approved by:	Siobhan Lawless	1
Site Address and contact details		The Foods Of Athlery, Oldcastle, Athlery, Co Galway.		
Main Technical Contact		Emma O'Hara - 091-848152		
Main Commercial Contact		Siobhan Lawless - 091818152		
24 hours Emergency contact		Siobhan Lawless - 0868528920		
Product name:		Gluten & Wheat Free Rich Fruit Cider Cake		
Product weight:		425g		
Product Description:		Tea-time fruit cake baked with cider infused fruits.		
Product Image:				
Product Ingredients:				
Ingredient name	Quid % if applicable	Ingredient breakdown	Country of Origin	E-Number
Fruit:	47%			
Sultanas		Sultanas, Sunflower oil	Turkey	
Mixed Peel		Orange & Lemon peel, Glucose- Fructose syrup, Acidity Regulator: Citric Acid	Italy, France, EU, Belgium, China	Acidity Regulator: E330
Glace Cherries		Cherries, Sugar, Glucose- Fructose Syrup, Acidity Regulator: Citric Acid, Colour: Anthocyanin.	Greece	Acidity Regulator: E330/Colour: E160a
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
100% Vegetable non hydrogenated Margarine		Vegetable oils (sustainable palm oil, rapeseed oil), water, salt, emulsifier E475, Flavouring, Colours (E100, E160b)	UK	Emulsifier: E475, Colour: E100, E160b
Dark Brown Sugar		Sugar Beet / Sugar Cane, Molasses	UK, Non-EU Countries, Asia	
Eggs		Egg	Ireland	
Cider	4%	Cider	Ireland	
Mixed Spice		Ground Coriander, Ground Clove, Ground Ginger, Ground Cassia	Spain, Bulgaria, Ukraine, Romania, Madagascar, Comoros, Sri Lanka, Indonesia, China.	
Orange Oil		Natural Orange Rind Oil	UK	
Lemon Oil		Natural Lemon Rind Oil	UK	

Microbiological testing		Frequency		Max
Total viable count		As per sampling plan/ customer requirements		>15000 cfu/g
Yeasts		As per sampling plan/ customer requirements		>1000 cfu/g
Moulds		As per sampling plan/ customer requirements		>1000 cfu/g
Enterobacteriaceae		As per sampling plan/ customer requirements		>10 cfu/g
Allergen Information (Contains - yes / no)				
	Contains (intentionally added - yes / no)	Handled on Site (yes/no)	Comments	
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)	no	yes	separate ingredient storage & bakery production of certified (Crossed Grain) Gluten Free products.	
Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)	no	yes	Controlled via allergen management system	
Eggs (inc. Lecithin if from Egg Source)	Yes			
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)	no	yes	Warning on pack: Baked in a kitchen that uses nuts.	
Peanuts	no	no* (see below)		
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)	no	yes	Controlled via allergen management system	
Fish (exc. isinglass – fining agent in beer)	no	no		
Molluscs	no	no		
Crustaceans	no	no		
Celery (inc. Celeriac)	no	no		
Mustard	no	no		
Sesame Seeds	no	no		
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)	no	yes	Controlled via allergen management system	
Lupin	no	no		
Genetically Modified Materials (assess maize & soya)	no	no		
Engineered Nanomaterial	no	no		
Vegetable Oils (please specify individual types)	yes-	sunflower, rapeseed, palm		

Transfat material (excluding naturally occurring Trans fats)	no	no
Caffeine	no	no
Pesticide Residues	no	no
Irradiated material	no	no
Added colours	yes- Anthocyanin, curcumin, Annatto Bixin	
Added preservatives	no	no
Antioxidants	no	no
Azo & Coal tar dyes , BHA/BHT, Benzoates	no	no
MSG / Glutamates	no	
Hydrogenated Vegetable Protein / Textured Vegetable Protein	no	
Additional Information	* While there are no peanuts in the raw materials, the products or held on site, due to the complexity of the supply chain and the risk of cross- contamination at stages outside of our control, we never class our products as 'Free from Peanuts'.	
Nutritional Declarations (per 100g / 100ml)	per 100g	
Energy (kJ)	1370	
Energy (kcal)	325	
Fat	9.9 g	
of which	Saturate	3.3 g
Carbohydrate	57.7 g	
of which	sugar	40 g
Fibre	1.6 g	
Protein	3.5 g	
Salt (g)	0.17 g	
Packaging:		
Primary packaging meets regulation for items in contact with food stuffs EC No 1935/2004: Yes		
Pack size	1	Case size 6
Breakdown of primary packaging	Clear Plastic Flow Wrap	
Secondary Packaging	Printed Cardboard Box	
Inner/Unit barcode	5391512390686	
Outer pack/case barcode	05391512391140	
Product shelf life overall	230 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 cool dry place...	
Storage after opening:	Once opened, store in an airtight container and consume within two weeks. of the potential for cross- contamination of this product once opened. Note: Please be aware	
Suitability	Vegetarian ✓ Coeliac ✓ Dairy Free ✓ Vegan X Certified Gluten Free- Crossed Grain No: IE- 004-004 ✓ X Not suitable for Nut or Peanut Allergy Sufferers X	
Approved Signature	Emma O'Hara	