MHT Foods Ltd. Product Specification

Product:	Genoa Slab Cake
Date:	06/08/21
Version:	01

Ingredient Declaration

Sultanas (33%) (contains Sunflower Oil), **WHEAT** Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), **EGG**, Sugar, Glace Cherries (9%) (Cherries, Glucose-Fructose Syrup, Sugar, Acidity Regulator: Citric Acid, Colour: Erythrosine, Preservative: **SULPHUR DIOXIDE**), Vegetable Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier: Polyglycerol Esters of Fatty Acids; Colours: Curcumin, Annatto; Flavourings), Humectant: Vegetable Glycerine, Mixed Peel (3%) (Orange Peel, Lemon Peel, Glucose-Fructose Syrup, Salt, Acidity Regulator: Citric Acid, Preservative: **SULPHUR DIOXIDE**), Glucose Syrup, Whey Powder (**MILK**), Raising Agents: Disoidum Diphosphate, Sodium Bicarbonate; Preservative: Potassium Sorbate, Flavouring.

Product Weight

Allergens		
Allergen	Present In Product	Present in Production Facility
Cereals Containing Gluten	✓	✓
Crustacean	×	*
Egg	✓	✓
Fish	*	*
Peanuts	*	*
Soya	×	✓
Milk	✓	✓
Nuts	×	✓
Celery	*	×
Mustard	×	×
Sesame	*	*
Sulphur Dioxide / Sulphites	✓	✓
Lupin	×	×
Molluscs	×	×

Packaging		
Plastic Wrap	2.5g	
Paper Label	2g	

Shelf Life and Storage		
Shelf Life from Manufacture	9 months	
Storage Unopened: Store in a cool dry place, out of direct sunlight.		
	Opened: Store in an airtight container and consume within 7	
	days.	

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Product Standards		
Appearance	Fruit cake with sultanas, glace cherries and mixed peel.	
Flavour	Typical fruit cake.	

Nutrition Information (Typical Values per 100g)		
Energy (kJ)	1336	
Energy (kcal)	332	
Fat (g)	8.3	
of which Saturates (g)	2.8	
Carbohydrates (g)	60	
of which sugars (g)	42	
Protein (g)	4.0	
Salt (g)	0.24	

Suitability		
Ovo-Lacto Vegetarians	YES	
Vegans	NO	

Microbiological Standards		
	Target (μg/kg)	Maximum (μg/kg)
Aerobic Colony Count	≤10 ²	1x10 ⁴
E. Coli 0157	Not Detected in 25g	Not Detected in 25g
Bacillus Cereus	≤10³	1x10 ⁵
Staphylococcus Aureus	≤20	1x10 ⁴
Salmonella	Not Detected in 25g	Not Detected in 25g
Yeast / Moulds	<20	1x10 ²

Specification Approval			
Specification Completed By:	Aizhan Akhmetova	Technical Assistant	
Signed	Akh		
Specification Accepted By:	Name:	Title:	
Signed			

If the specification is not returned to MHT Foods/Bramble Foods within 5 working days of submission it is deemed to have been accepted.

Bramble Foods/MHT Foods may change the specification at any time without prior notice to the customer, ensuring that the quality of the product remains the same.

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