

PRODUCT SPECIFICATION

Product: Tiptree Cupcake Kit

SUPPLIER DETAILS

Supplier	TIPTREE PATISserie
Site of Manufacturing	The Olympic Building, Crittall Road Witham CM8 3DR Essex
Telephone	01376 509101
Email	tiptreepatisserie@tiptree.com

INGREDIENTS LISTING

Box contains:

Vanilla Cup Cake Mix (makes 12 cupcakes) 500g: Wheat Flour (**Wheat** flour (calcium, iron, niacin, thiamine); Sugar; Baking Powder: (Raising Agents: (E500(ii), E450(i)) Wheat Flour (contains calcium, Iron, Niacin, Thiamine));

Chocolate Cupcake mix (for 12)500g: Wheat Flour (**Wheat** flour (calcium, iron, niacin, thiamine); Sugar; Cocoa Powder, Baking Powder: (Raising Agents: (E500(ii), E450(i)) Wheat Flour (contains calcium, Iron, Niacin, Thiamine));

Tiptree Strawberry Jam 340g: Sugar, Strawberries, Gelling Agent: Citrus Pectin; Acidity Regulator: Citric Acid;.

Vanilla Icing Bag 250g: Sugar, Vegetable Oils (Palm, Rape), Water, Humectant (Sorbitol Syrup), Skimmed **Milk** Powder, Cream Cheese (**Milk**) Powder 3.5%, Citric Acid, Salt, Emulsifier (Polysorbate 60), Preservative (Potassium Sorbate), Natural Flavouring);

Cocoa Icing Bag 250g : Margarine: Vegetable oil (Rapeseed, Palm), Water, Salt, Emulsifier (E471), Flavouring, Colouring (Annatto, Curcumin)); Sugar; Cocoa Powder: (22%);

Dark Chocolate Curls and Marshmallows 35g: Dark Chocolate Curls (Cocoa Mass, Sugar, Cocoa Butter, Butter oil (**Milk**), Emulsifier: **Soya** Lecithin, Vanilla flavouring); Marshmallows: Glucose Syrup, Sugar, Water, Maize Starch, Beef Gelatin, Natural Flavorings, Color: Beetroot Red;

Orange and Strawberry Chocolate Curls 45g : Orange Curls (Sugar, Cocoa Butter, Whole **Milk** Powder, Whey Powder (**Milk**), Emulsifier (**Soya** Lecithin), Vanilla Extract, Natural Orange Flavour, Colour Paprika Oleoresin); Strawberry Curls (Sugar, Cocoa Butter, Whole **Milk** powder, Lactose, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring, Natural Strawberry Flavouring, Colour: Carmine Red);

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ALLERGEN INFORMATION

Allergen	Yes	No	May contain
Egg or Egg derivatives		-	
Milk or Lactose	+		
Cows' milk	+		
Wheat or Wheat derivatives	+		
Gluten or Cereal containing gluten	+		
Soya or Soya derivatives	+		
Beef or Beef derivatives	+		
Pork or Pork derivatives		-	
Chicken or Chicken derivatives		-	
Fish or Fish derivatives		-	
Crustacea or Molluscs		-	
Colours natural / Artificial	+		
Flavours Natural / Artificial	+		
Additives	+		
Yeast or Yeast extracts		-	
Celery or Celery derivatives		-	
Sesame or Sesame derivatives		-	May Contain
Sulphur Dioxide or Sulphates		-	
Mustard		-	
Lupin		-	
Nuts or Nut Derivatives		-	May Contain
Peanuts or Peanut Derivatives		-	May Contain

SUITABILITY

Suitable for:

Vegetarian Diet	Yes	
Vegan Diet	No	
Coeliac Diet	No	
Halal Diet	No	Sites not certified
Kosher Diet	No	Sites not certified

PHYSICAL PROPERTIES

Appearance	See photo
Instructions to use:	<u>SIMPLY ADD:</u> 4 MEDIUM EGGS AND 200g BUTTER OR MARGARINE <u>BAKING INSTRUCTIONS:</u>

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	<ul style="list-style-type: none">• PRE-HEAT OVEN TO 180°C (170°C FAN OVEN), GAS MARK 4;• GREASE 12 CUPCAKE PAPER HOLDERS;• EMPTY CUPCAKE MIX INTO A LARGE MIXING BOWL;• ADD 4 MEDIUM EGGS AND 200G SOFT BUTTER OR MARGARINE;• MIX WELL TO A SMOOTH CONSISTENCY. SPOON OUT THE MIXTURE AND FILL THE CUPCAKE FOLDERS PLACING APPROXIMATELY 3 SPOONFOOLS IN EACH OR AROUND 70G IN EACH.• COOK IN THE MIDLE OF THE OVEN FOR 20-25 MIN. THE CUPCAKES ARE READY WHEN THEY BOUNCE BACK WHEN PRESSED SLIGHTLY.• TAKE OUT OF THE OVEN; ONCE COOLED THEY ARE READY TO BE DECORATED.
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MICROBIOLOGICAL STANDARDS

MICRO ORGANISM	Frequency	UNIT	Target	Rejection
Total Viable Count TVC	Quarterly	cfu/gm	<1000	>10000
Yeast and Mould	Quarterly	cfu/gm	<500	>1000
Enterobacteriaceae	Quarterly	cfu/gm	<100	>500
E.Coli	Quarterly	cfu/gm	<10	<10
Staphylococcus aureus	Quarterly	cfu/gm	<50	>50
Salmonella	Quarterly	cfu/25gm	Absent	Present in 25gm
Listeria mono.	Quarterly	cfu/25gm	Absent	Present in 25gm

NUTRITIONAL INFORMATION

VANILLA CUPCAKE MIX :

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	1515	Energy Kcal :	355
Protein g:	4.9	Fat g :	0.7
Carbohydrates g :	85.7	- of which Saturates g	0
- of which sugars g :	45.1	Salt (g):	0.5
Dietary Fibre g :	1.7		

VANILLA CUPCAKE fully made:

Expected Nutritional information once baked

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	1632	Energy Kcal :	387
Protein :	5	Fat :	21
Carbohydrates :	45	- of which Saturates	8.1
- of which sugars :	24	Salt (g):	1.0
Dietary Fibre :	0		

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CHOCOLATE CUPCAKE MIX

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	1383	Energy Kcal :	324
Protein g:	324	Fat g :	0.6
Carbohydrates g :	78.3	- of which Saturates g	0
- of which sugars g :	40.2	Salt (g):	0.4
Dietary Fibre g :	1.5		

CHOCOLATE CUPCAKE MIX

Expected Nutritional information once baked

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	1716	Energy Kcal :	411
Protein g:	6	Fat g :	28
Carbohydrates g :	35	- of which Saturates g	11
- of which sugars g :	21.5	Salt (g):	1.1
Dietary Fibre g :	2.7		

COCOA ICING: SHELF LIFE – BEST BEFORE 30 DAYS

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	2156	Energy Kcal :	519
Protein :	4.8	Fat :	41.7
Carbohydrates :	31.8	- of which Saturates	17.2
- of which sugars :	29.6	Salt (g):	1.3
Dietary Fibre :	6.8		

VANILLA ICING: SHELF LIFE – BEST BEFORE 30 DAYS

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	1965	Energy Kcal :	470
Protein :	1.4	Fat :	24.2
Carbohydrates :	63.1	- of which Saturates	11.6
- of which sugars :	59.1	Salt (g):	0.1
Dietary Fibre :	0		

ORANGE&STRAWBERRY CURLS: SHELF LIFE – BEST BEFORE 30 DAYS

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	2312	Energy Kcal :	554
Protein :	4.3	Fat :	33
Carbohydrates :	59.7	- of which Saturates	20.5
- of which sugars :	59.7	Salt (g):	0.45
Dietary Fibre :	0		

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DARK CHOCOLATE CURLS AND MARSHMALLOWS 35g 30 DAYS

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	1893	Energy Kcal :	447
Protein :	5	Fat :	21
Carbohydrates :	59	- of which Saturates	13.0
- of which sugars :	51	Salt (g):	0
Dietary Fibre :	4.5		

Tiptree Strawberry Jam Jar 340g Shelf life min 90 days

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)			
Energy KJ:	1145	Energy Kcal :	270
Protein :	0	Fat :	0
Carbohydrates :	66	- of which Saturates	0
- of which sugars :	66	Salt (g):	0

PACKAGING

Material Used	Outer Box – brown cardboard box with compartments, Paper bags, Glass jars and aluminium films. Plastic Disposable Piping Bag
Box batch/date information	Product Name and content of the box. The outer box label will carry the best before of the product with shortest shelf life. All the items in the box will be individually labelled with ingredients and shelf life.

STORAGE

In a dry, cool place	
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OTHER INFORMATION

Country of Origin				United Kingdom	
Does any part of the product contain GM Material? If yes, please detail.				No	
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Does product comply with Irish and EU Pesticides Residues and Contaminants Legislation?	Yes
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Specification review

All Tiptree Patisserie product specifications are to be reviewed every 12 months in order to take into account any amendment due to formulation, new legislation and other requirements.

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