



Product Information - Christmas Cake

A Lions Christmas Cake contains the following ingredients:-

Sultanas, Currants, Raisins, Peel, Red Cherries, Flour, Sugar, Eggs, Filtered Water, Shortening, Baking Powder, Cake Colour & Flavours, Starch, Rum, Salt, Spices and Preservatives.

It is notable that the Egg Content is 9.5% and the Fruit content is 50%.

Over 600,000 individual Lions Cakes (1.5 kg, 1 kg and 80g cakes combined) are made from over 5,000 mixes, which use over 225,000 kgs of blended fruit, 40,000 litres of egg and 1,800 litres of Rum.

All the Dried Fruit is macerated in Rum and Water overnight. This enables the fruit to soften and soak up the liquids to enhance the flavour over the life of the cake.

The Cake is mixed in the conventional style by first mixing the egg and other liquids together with the dry ingredients. The macerated fruit is then added and blended through the batter until the required density is reached. The mixing process takes approximately 18 minutes.

The batter is then deposited into baking tins and baked @ 160°C for 2 to 3 hours (depending on the size of the cake). They are de-panned and allowed to cool to room temperature before being cut, wrapped, boxed and placed into cartons and onto pallets ready for despatch.

Oven Capacity

1,000 units of 1kg and 1.5kg cakes and 11,000 units of 80g cakes.

Wrapping & Packing

Per hour - 1,400 units of 1kg cakes, 1,100 units of 1.5kg cakes and 2,100 units of 80g cakes.

Density or Specific Gravity

This is the weight of mixing in a container of specific size. The weight varies by the amount of air beaten into the mixture.

Quality Control

Quality Control on Lions Cakes commence from the time the ingredients are received into our warehouse.

Senior Supervisors and Quality Assurance assistants conduct spot checks throughout the entire weighing up, baking and wrapping processes.

All densities, mixing times and temperatures pertaining to each individual mixing are recorded and thoroughly checked at various intervals by Senior Supervisors and the Production Manager.

During the packing process, all products go through a metal detector machine that is re-calibrated every hour by the Packing Supervisor for this critical control point. All products also go through a check weighing machine that is validated every 15 minutes by the Packing Supervisor signing off with manual tests.

All these checks are necessary to ensure that all mixings/packing are of the same standard.

Any changes are immediately reported to the Production Manager to be rectified, or if this is not possible, the product is discarded.

Finished product quality checks are conducted on a daily basis by our Quality team.