



### Product Specification

Last Amended: 09/12/2013  
Version #: 0 Validated By: on 01/01/0001  
Supplier Validation by on 01/01/0001. Supplier Version:0

**The English Cheesecake Company**  
**Product Name:**

Lemon Meringue Pie 8"- Uncut  
(Serves 12)

**The English Cheesecake Company**  
**Product Code:**

C226

### Product Details

**Product Name:** Lemon Meringue Pie  
**Marketing Description:** Our Quite Fabulous Lemon Meringue Pie  
**Product Code:** C226  
**Legal Product Name:** Lemon Meringue Pie  
**Primary Country of Origin:** United Kingdom  
**Additional Countries of Origin:** UK  
**Country of final packaging/manufacture:** UK  
**City/Region of origin:** London, UK  
**Brand Name:** English Cheesecake  
**Process Category:** Baked  
**Vegetable Source:**  
**Product Subtitle:**  
**Product Variety:**  
**VAT Rate:** Zero Rated  
**Product Category:** Desserts



### Supplier Details

**Registered Company Name:** The English Cheesecake Company Ltd  
**Trading Name:** The English Cheesecake Company Ltd  
**Registered Address:** Finsgate 5 - 7 Cranwood Street, London, EC1V 9EE  
**Company Registration Number:** 03952398  
**Supplier Type:** Manufacturer  
**Health Mark:** Not Applicable  
**Manufacturing Site Address (if different from registered):** Unit 3C Oxgate Centre, Oxgate Lane, NW2 7JA  
**EU Factory Code:** Not Applicable  
**Website Address:** [www.englishcheesecake.com](http://www.englishcheesecake.com)

### Supplier Contacts

**Name:** Esther Kawana  
**Telephone:** 020 89649556

**Name:** Philip Weldon  
**Telephone:** 020 89649556

**Name:** Ann Starkey  
**Telephone:** 020 89649556

**Name:** James Atkinson  
**Telephone:** 020 89649556

**Name:** Philip Weldon  
**Telephone:** 020 89649556

**Role:** Technical Manager  
**Email:** [Technical@englishcheesecake.com](mailto:Technical@englishcheesecake.com)

**Role:** Account Manager  
**Email:**

**Role:** Purchasing Contact  
**Email:** [ann@englishcheesecake.com](mailto:ann@englishcheesecake.com)

**Role:** Accounts Contact  
**Email:** [james@englishcheesecake.com](mailto:james@englishcheesecake.com)

**Role:** Emergency Contact  
**Email:** [philipweldon@englishcheesecake.com](mailto:philipweldon@englishcheesecake.com)

### Accreditations

**Do you fully comply with the Food Safety Act 1990 (as amended)?:** Yes  
**Soil Association Accredited?:** Not Relevant  
**Dolphin Friendly?:** Not Relevant  
**Fair Trade Approved?:** No  
**Red Tractor Approved?:** Not Relevant  
**Pertinant Legislation:**  
**Marine Stewardship Approved:** Not Relevant

View Attached Document: SAI Global S&L Certificate

View Attached Document: No File Present

Accreditation Certifications

Accreditation Body EFSIS S&L	Level Not Set	Certificate	Expiry Date	View Document Certificate
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## Ingredients

**Ingredient Declaration (Checked against Label):** Biscuit Base (38%) [Wheat Flour, Vegetable (Palm & Rapeseed) Oils ("Non-Hydrogenated"), Sugar, Partially Inverted Sugar Syrup, Raising Agent; E500ii, Salt, Raising Agent; E503], Sugar, Sicilian Lemon Juice (12%), Egg, Water, Egg Yolk, Butter, Meringue Mix [Egg White Powder, Modified Starch, Acidifier; Citric Acid, Thickener; Cellulose Gum, Sugar], Modified Starch, Egg White Powder, Lime Juice, Preservative (Potassium Sorbate).

Ingredient	% Breakdown	Quality/Grade	Vegetable Source	Name/Location of Ingredient Supplier	Country/(ies) of Manufacture	Country/(ies) of Origin	
+ Lemon Filling Mix for T025	41.3%					United Kingdom	View Specification
+ Digestive Biscuit Crumb Blend	38.1%			Kerry Ingredients & Flavours		United Kingdom	View Specification
+ Meringue Topping Mix for T025 (B038A)	20.6%					United Kingdom	View Specification
+ Moisture loss during cooking	-.0%						View Specification

## Nutritional Information

Measure	per 100g	per portion
Energy (kJ)	1503	1962
Energy (kcal)	358	468
Fat (g)	16.34	21.44
of which saturated (g)	5.01	6.57
of which mono unsaturated (g)	7.15	9.38
of which poly unsaturated (g)	1.78	2.34
of which trans unsaturated (g)	0.18	0.24
Carbohydrate (g)	46.68	61.26
of which sugars (g)	30.91	40.56
of which starch (g)	14.87	19.51
Fibre (g)	0.85	1.11
Protein (g)	6.22	8.16
Salt (g)	0.49	0.64
Sodium (mg)	212.18	278.44

### Serving Statement:

**Nutritional derived from analysis or calculation?:** Calculation

**Specific Gravity:**

**Alcohol by volume (%):**

**Laboratory used if analysed:**

**Notes & Guidance for this nutritional information:**

**Are any nutritional claims made on the label?:** no

## Minerals & Vitamins

## Additives and Aids

## Organoleptics

**Taste:** Sharp lemon filling, sweet meringue

**Texture:** Crunchy biscuit with smooth filling and textured meringue topping

**Appearance:** Pale golden meringue with digestive biscuit shell.

**Aroma:** Lemon, baked

**Shape:** 8" Round

## Intolerance Data

Allergens	Direct Incorporation		Cross Contamination		Source	Comments	
	Allergens Present in the Product		Present in the same production environment	Present in the same facility			
	Yes	No	Yes	No	Yes	No	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybridised strains) [Gluten]	✓		✓		✓		wheat flour
The following nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, K, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut [Nuts]		✗	✓		✓		
Peanuts		✗					

Sesame Seeds		✘				
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> [sulphites]		✘	✓	✓		
Soya/Soya Derivatives		✘	✓	✓		
Eggs	✓		✓	✓	egg	
Fish		✘				
Crustaceans		✘				
Molluscs		✘				
milk	✓		✓	✓	cream/cheese	
celery/celariac or products		✘				
Mustard or products		✘				
Lupin or derivatives		✘				

### Microbiotic Standards

**Are these tests performed by an internal or external lab?:** External Laboratory

**Name of the External Laboratory:** Eurofins Laboratories Ltd

**Laboratory Accreditation Details:** UKAS Number 0342

Purpose of test	Acceptable	Reject	Method	Frequency
Enterobacteriaceae / g	10 <sup>2</sup>	>10 <sup>3</sup>		According to Micro Schedule
TVC /g	10 <sup>3</sup>	>10 <sup>5</sup>		According to Micro Schedule
Coliforms /g				
E.coli /g	>10	>10 <sup>2</sup>		According to Micro Schedule
S.aureus /g	>20	>10 <sup>2</sup>		According to Micro Schedule
Salmonella sp. (in 25g)	Absent in 25g	Present		According to Micro Schedule
Clostridium perfringens / 25g	>20	>10 <sup>2</sup>		According to Micro Schedule
Listeria sp. (in 25g)	Absent in 25g	Present		According to Micro Schedule

### Storage Information

**Temperature Range (unopened):** -18°C

**Temperature Range (opened):** <8°C

**Shelf life label type:** Best before

**Storage Instructions:** Frozen Storage -18°C, Defrost in Chiller, Once defrosted keep in a Chiller and consume within 4 days

**Freezing Instructions:** Product supplied frozen, do not re-freeze after defrosting

**Do any storage instructions appear on the label?:** Yes

**Location of Shelf Life Information:** On Box Label

**Preparation Instructions:** Defrost in Chiller at 8°C for 8 hours. Remove the Cake Collar and Paper Dividers before defrost. Once Defrosted keep chilled and consume within 4 days

**Is this product vacuum packed?:** No

Shelf Life through the supply chain

Shelf Life on Manufacture	Shelf Life on Delivery	Recommended Shelf Life to Consumer	Shelf Life Opened	Shelf Life when Frozen
9 months	8 months	240 days	4 days	8 months

### Packaging Summary

**Date coding sample:** DD MMM YY

**Delivery Packaging Nett Weight (g):** 207

**Can the Green dot be used on the packaging?:**

**Describe any tamper evident features:**

**Packaging Notes:**

**Packaging Colour:**

**Print Colour:**

235

mm

mm

83

235

mm

207

## Production Methods

View Attached Document: Process Flow Spreadsheet

## HACCP/HARA

### Food Safety Control Summary:

**Does COSHH apply?:** No

View Attached Document: Please see attached HACCP Study for further details

### Critical Control Points in the Manufacturing Process

Critical Control Test	Test Frequency	CCP Step ID	Is this step a CCP?	Action Taken when outside tolerance
Check baked core temperatures is >78°C as set in recipe method	Each Batch	CCP4	True	Return to oven until specification temperature is achieved
Check operation of Metal Detector with calibrated test pieces	Each Product Type	CCP5	True	Affected product isolated since last good check & inform QAT
Chilled Mixes temperatures checked prior to use	Each Batch	CCP3	True	Mix returned to Chiller until between 5 - 8°C
Temperature check for Chilled Goods at Intake	Each Delivery	CCP1	True	Chilled Goods Temperature limits at Intake (<5°C Target, >8°C Reject)
Temperature check for Frozen Goods at Intake	Each Delivery	CCP2	True	Frozen Goods Temperature limits at Intake (-18°C Target, >-12°C Reject)

## Delivery Information

**Gross Case Weight (kg):** 1.733

**Minimum Delivery Temperature °C:** -20

**Maximum Delivery Temperature °C:** -12

**Gross Pallet Weight (kg):** 0

**Maximum Pallet Height (mm):** 0

**Minimum Production Quantity:**

**Minimum Order Quantity:**

**Order Lead Time (days):** 10

**Is the Trade Item Splittable:** No

**Units in Case:** 1, **Cases in Layer:** 0, **Layers in Pallet:** 0, **Pallets in Container:**

## Product Protection

**Metal Detection:** 2mm Fe, 2mm Non Fe & 2.5mm S/Steel

**Foreign Body Detection:**

**Food Safety Processes Summary:**

### Process Flow Steps

Process Check	Test Frequency	Standard	Tolerance	Action Taken when outside tolerance
Metal Detection check	Every product change over	2mm Fe, 2mm Non Fe & 2.5mm S/Steel	N/A	Isolate, re-test & Reject any contaminated product
Pasteurisation temp checked as per recipe method	Every Kettle Mix	74°C	>74°C	Heat until 74°C is achieved
Temp Check of Chilled Goods at Intake	Each Delivery	5°C	± 3°C	Reject if >8°C
Temp Check of Frozen Goods at Intake	Each Delivery	-15°C	± 3°C	Reject if >-12°C
Temperature Check of Chilled Mixes prior to use	Every Chilled Mix	>8°C	5-8°C	Return to chiller if between 8-10°C. Reject if >10°C

## Cooking Instructions

## Customer Suitability

**Suitable for vegetarians?:** Yes

**Suitable for vegans?:** No

**Suitable for nut allergy sufferers?:** Yes

**Suitable for coeliacs?:** No

**Suitable for Diabetics?:** Yes

**Contains Southampton Colours (E110,E102,E122,E124,E104,E129)?:** No

**GM free?:** Yes

**Halal certified?:** No

**Kosher certified?:** No

**Nut handling policy statement:** English Cheesecake Company manufactures using ingredients that contain some of the Allergenic Foods listed in Annex IIIa of the EU labelling directive. All new ingredients and Finished products are taken through a risk assessment to determine how they are handled in the factory areas. Allergens handled on site These include Wheat and Oat gluten, Egg (Whole, Yolk &, White), Milk (Cream, Cheese, Milk), Soya (Chocolate & Cookies) and Nuts (Walnuts, Pecans, Almonds, Macadamia Nuts, Hazelnuts, Brazil Nuts & Pistachios) Allergens not handled on site The Factory does not handle ingredients or products containing Peanuts, Cashew Nuts, Queensland Nuts, Sesame Seeds, SO<sub>2</sub> > 10mg/kg, Fish, Crustaceans, Molluscs, Celery/Celery or products, Mustard, Lupin or Derivatives. Storage Nut Products are segregated on a separate shelf in the main ambient store, and in the intermediate Store area, they are decanted into green lidded containers. 98% of our finished products contain gluten and dairy components. The Dairy ingredients are stored in the Goods In and High Risk Chiller rooms. Egg, Egg Yolk, Egg White are stored in the Goods In and High Risk Chiller Rooms and stored on separate shelves from the Milk, Cream & Cheese ingredients. Factory Process Throughout the production and packing process all equipment and work tables are cleaned down between product changeovers, to remove any contamination. In addition the nut products are processed at the end of shift prior to the deep clean. Labelling All our product labels advise the consumer of that our manufacturing site handles nuts. The allergens contained in the product are also stated. EKiwana Esther Kiwana Technical Manager January 2011

**Is the product at risk from nut cross-contamination?:** Yes

**Is the product free from Seeds and Seed Derivates (Excluding Oils)?:** Yes

**Does the product contain seed oils not to SCOPA standards?:** No

**Is the product at risk of sesame seed cross-contamination?:** No

**Suitable for sesame allergy sufferers?:** Yes

**Suitable for soya allergy sufferers?:** Yes

**Is this product certified organic?:** No

**Organic Accreditation Body:** No Organic Certificate

**Does this product contain rennet?:** No

**Pasteurised/UnPasteurised/Thermised Milk Ingredient:** pasteurised

**Does your product contain ADDED trans-fats?:** No

**Does the product contain palm oil?:** Yes

**If Palm Oil is present, is it from a sustainable source?:** Yes

**Does this product contain alcohol:** No

View Attached Document: BM TRada RSPO for Kerry Ingredients UK Ltd

## Barcodes

**GS1-128:**

**Non EAN Barcode:**

**Data Label:**

**Data Matrix:**

**EAN-8:**

**Product EAN-13:**

**Case barcode:** 05029872008490

## Sustainability

**Does this product have full traceability:** Yes

**CSR Statement:**

**Sustainability Statement:**

**Recycling Policy:**

**Green Fuels:**

**Ethical Trading Statement:**

**Further Information on Sustainable Trading:**

**Statement on Genetically Modified Ingredients:** Our company has the following policy regarding Genetically Modified foods, additives and/or flavouring from GM sources: As a manufacturer of frozen deserts we ensure that all our suppliers complete a Supplier Appraisal Questionnaire and send us their statements regarding Genetically Modified Food products. After careful review of the answers obtained from our different suppliers and to the best of our knowledge, we can confirm for all our current products, that they contain neither genetically modified DNA nor genetically modified protein, declarable by EU regulations.

**Pesticides Statement:**

**Product History:**

**The story of your production process:**

## Intolerance (Detail)

Allergens	Direct Incorporation Allergens Present in the Product		Cross Contamination Present in the same production environment		Present in the same facility		Source	Comments
	Yes	No	Yes	No	Yes	No		
	Wheat / Wheat Derivatives	✓		✓		✓		
Maize/Maize Derivatives	✓		✓		✓		modified starch from maize	
Rye / Rye Derivatives		✗		✗		✗		
Barley / Barley Derivatives		✗		✗		✗		
Oats / Oat Derivatives		✗	✓		✓			

Proteins derived from Wheat,Rye, Barley, Oats or Spelt	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	wheat flour	
Peanut & Derivative (Excl Oil)		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Peanut Oil refined to SCOPA		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Peanut Oil not refined to SCOPA		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Nuts / Nut Derivatives (Excl Oil)		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Nut Oil refined to SCOPA Std		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Nut Oil not refined to SCOPA Std		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Is your site free from nut and nut products?	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	nuts handled on site	
Sesame allergens		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Sesame, Sunflower or Cotton Seed Oil		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Sesame, Sunflower or Cotton Seed Derivatives		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Yeast Extract		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Yeast		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Peas		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Artificial Antioxidants		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Preservatives Natural		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Preservatives Artificial		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Colours: Natural		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Colours - Artificial		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Colours - Azo		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Southampton Colours: [E102/E104/E110/E122/E124/E129]		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Flavouring: Natural		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Flavourings: Artificial		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Artificial Sweeteners		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Glutamates		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Benzoates		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
BHA/BHT		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Added Salt	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	salt	
Added Sugar	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	Sugar	
HVP (Hydrolysed Veg. Protein)		<input type="checkbox"/>					
Hardened/Hydrogenated Oils		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Any Vegetable oil or vegetable oil derivative	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	palm and rapeseed oil	
Artificial Trans Fats		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Sulphite (declared if >10mg/kg)	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<10mg/kg	
Animal Products: Dairy	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	milk, cheese, cream	
Animal Products: Egg	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	egg	
Animal Products: Shellfish		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Animal Products: Other fish		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Animal Products: Beef		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Animal Products: Pork		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Animal Products: Lamb		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Animal Products: Poultry		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Animal Products: Other		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Phenylalanine		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Soya allergens		<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Phosphates		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Aspartame		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Ployols		<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
Starch / Modified Starch	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	Modified Starch (non GM)	

International

Intrastat tariff code: 2106

Hazardous UN Shipping Code:

### Labelling

**Batch or lot code format:** Product Code Hyphen then batch number

**Pack Label Printer's Contact Details:**

**Customer Product Code on label?:** No

**Supplier Product Code on label:** Yes

**Which label field is used for traceability?:** Best Before Date and batch prefix after the Product Code

**Location of batch coding:** On Self adhesive label

**Method of batch coding:** Number linked to trolley number

**Are there product warnings shown on the label?:** Yes

**Pack Size for label:**

**Net Weight as stated on label:**

**Organic certification stated where relevant?:**

**Are nut products indicated with a yellow label?:**

**Are allergens indicated with an orange label declaring the specific allergen?:** No

### Weight Information

**Weight System:** Minimum

**Declared Weight (kg):** 1.550

**Target Weight (kg):** 1.550

**Drained Weight (kg):**

**Average Weights (kg) : T1:**

**Average Weights (kg) : T2:**

**Minimum Weight (kg):** 1.510

mm

mm

mm

g

### Packaging Components

Component Description	Quantity	Purpose	Supplier	Accreditation
228mm Bakeable Cake Board (9" Skillet)	1	Primary Packaging	/	<a href="#">View Specification</a>
Collars 70x720mm (Large Gateaux)	1	Primary Packaging	/	<a href="#">View Specification</a>
Bitter Orange Choc Brulle Sleeve	1	Secondary Packaging	/	<a href="#">View Specification</a>
Component Description	Quantity	Purpose	Supplier	Accreditation
228mm Bakeable Cake Board (9" Skillet)	1	Primary Packaging	/	<a href="#">View Specification</a>
Collars 70x720mm (Large Gateaux)	1	Primary Packaging	/	<a href="#">View Specification</a>
Bitter Orange Choc Brulle Sleeve	1	Secondary Packaging	/	<a href="#">View Specification</a>

### Chemical Analysis

#### Chemical Analysis Notes:

Purpose of test	Acceptable	Reject	Method	Frequency
pH Level				
Moisture				
Viscosity				
Total Solids				
Soluble Solids				
Density				
Salt				

Histamine  
Fat  
Fat in Dry Matter

### Category Specific

**Type of Milk:**  
**Method of shaping:**  
**Maturation Period:**

### GS1 Specific

**Information Provider:**  
**GPC Category Code:**  
**GLN of Brand Owner:**  
**Brand Owner Name:**  
**Inner Packaging Type:** Box  
**Outer Packaging Type:** Case  
**Outer Case Description:** Branded Black Outside and White Inside Box

### GMO Declaration

**Contains GMO ingredients:** No

View Attached Document: GM Declaration