

Product Code	GF423	Product Name	GF baked Very Berry cheesecake
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Physical Sensory Organoleptic Properties

Product Description

A creamy baked Vanilla Cheesecake topped with raspberry jam, strawberry halves, raspberries and blueberries all sat upon our gluten free biscuit base

Appearance

Golden baked cheesecake on a gluten free biscuit base topped with raspberry jam, strawberry halves, raspberries and blueberries

Colour

Light brown biscuit base, white mix, red jam layer, red strawberries, pink raspberries and purple blueberries

Odour/Aroma

Berry, fruity

Flavour

Creamy, berry fruity flavours

Texture

Smooth creamy texture with a crunchy base

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Ingredient Details

Label Ingredient Listing Breakdown

Full Fat Soft Cheese (**Milk**) (23%), Gluten Free Biscuit Crumb [Vegetable Oil (Palm), Sugar, Potato Starch, Rice Flour, Modified Potato Starch, Invert Sugar Syrup, Candy Syrup, Raw Cane Sugar, Salt], Sour Cream (**Milk**), Sugar, Raspberries (7%), Blueberries (4%), Fruit (Strawberries [Strawberries, Coating (Modified Starch, Guar Gum, Xanthan Gum, Ascorbic Acid)], Glucose Syrup, Whole **Egg** Free Range, Free Range **Egg** Yolk, Gluten Free Self Raising Flour Blend [(Rice, Potato, Tapioca, Maize & Buckwheat), Raising agents; (E341, E500), Xanthan Gum], Modified Starch (Maize) [E1422], Caramel Syrup [Glucose Syrup, Caramelised Sugar Syrup], Modified Starch (Maize), Natural Vanilla Flavouring, Stabiliser; [E406 E410].

Dietary Intolerance & Allergen Information

Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
Animal Products (excluding Rennet free milk products)	No	No	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	No	Yes	
Eggs and products thereof	Yes	Yes	Ingredient
Milk and products thereof	Yes	Yes	Cream & Cheese
Soybeans and products thereof	No	Yes	
Nuts and products thereof	No	Yes	
Peanuts and products thereof	No	No	
Sesame Seeds and products thereof	No	No	
Fish and products thereof	No	No	
Celery and products thereof	No	No	
Mustard and products thereof	No	No	
Sulphur dioxide and sulphites (>10mg/kg)	No	Yes	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Milk, Egg	Produced in a factory that handles Wheat Gluten, Nuts, Soya, Sulphites.

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	Yes	

Halal Diet (Not Certified)	Yes	Not certified
Kosher Diet (Not Certified)	No	

Final Product Information

Product Temperature

Delivery Product Temperature: $-18 \pm 3 \text{ }^{\circ}\text{C}$

Finished Product Information

Product Type Size	Cut or Uncut ?	Units per Outer	Net Case Weight (kg)	Gross Case weight (kg)
9" Round	Cut into 14	1	2.275	2.484

Shelf Life Information

Frozen Shelf Life (DOP+)	Minimum Frozen Shelf Life into Depot	Shelf Life Date Format	Shelf Life From Defrost (in Fridge)
9 Months (270 Days)	6 Months (180 Days)	DD MMM YYYY (e.g. 02 FEB 2008)	4 Days

Handling Storage Information

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Defrost in Chiller at <5°C for 8 hours. Remove the Cake Collar before defrost.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Packaging Standards

Labelling Information & Pallet Security

Production Coding Format	Outer Label Information	Bar Code Type	Bar Code Number
Product Code Hyphen Batch Code	Product Name, Ingredient List, Allergen Declaration, Net Weight, Gross Weight, Number of Portions, Best Before Date, Product Code, Batch Code, Company Address	EAN-13	5029872020799

Nutritional Information

Net Product Weight (kg)	2.275	No. of Portions/Servings	14	Portion Weight (g)	163
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	Per 100g
Energy kj	1239
Energy kcal	296
Fat	17.0
Of which Saturated	7.4
Carbohydrates	32.5
Of which Sugars	22.8
Fibre	0.4
Protein	3.1
Salt	0.24

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The specification is an accurate reflection of the product. The Product fully complies with UK/EC Regulations

All the necessary enquiries have been made and relevant assurances obtained from our suppliers to verify the accuracy of the details provided within this specification.

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