

Product Code	N515	Product Name	Salted Caramel & Blondie Cheesecake 9" – 14 Cut
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Physical Sensory Organoleptic Properties

Product Description

Vanilla cheesecake swirled with Dulce de leche toffee on a crunchy biscuit base. A layer of Salted Caramel, topped with butterscotch and walnut blondie cubes and drizzled with white chocolate.

Appearance

A golden vanilla coloured cheesecake marbled with toffee on a digestive biscuit base with a salted caramel layer. Decorated with butterscotch walnut blondie cubes and a white chocolate drizzle.

Odour/Aroma

Toffee

Flavour

Sweet/salty, Vanilla Toffee and salted Caramel

Texture

Smooth creamy cheesecake, crunchy base, soft caramel, butterscotch walnut blondie cubes and a white chocolate drizzle.

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Ingredient Details

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (22%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents; E500ii, E503ii, Salt], Dulce De Leche (16%) [Glucose-Fructose Syrup, Whole **Milk** Powder, Water, Sugar, Skimmed **Milk** Powder, Preservative (E202); Potassium Sorbate], Reduced Fat Soft Cheese (**Milk**) (9%) [Skimmed **Milk**, Cream, Permeate, Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial Starter Culture], Sugar, Partially Inverted Sugar Syrup, Butter (**Milk**), **Milk**, Cocoa Butter, White Chocolate (1.6%) [Sugar, Whole **Milk** Powder, Cocoa Butter, Skimmed **Milk** Powder, Emulsifier: **Soya** Lecithin, Vanilla Flavouring], Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamine)], White Chocolate Chunks (1.1%) [Sugar, Whole **Milk** Powder, Cocoa Butter, Skimmed **Milk** Powder, Emulsifier; **Soya** Lecithin, Natural Vanilla], Modified Starch (Maize), Water, Whole **Egg** Free Range, Caramel Syrup [Glucose Syrup, Caramelised Sugar Syrup], Walnut Pieces (**Nuts**), Rapeseed Oil, Tapioca Starch, Butterscotch Chips [Glucose Syrup, Sugar, Coconut Oil, Sweetened Condensed **Milk** (Condensed **Milk**, Sugar), Sweet Cream Salted Butter (Sweet Cream Butter (from **Milk**), Salt), Emulsifier; **Soya** Lecithin, Natural Flavouring; Toffee], Sea Salt, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)), Salt.

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)	Yes	Yes	Biscuit Base, Fortified Wheat Flour
Eggs and products thereof	Yes	Yes	Whole Egg
Milk and products thereof	Yes	Yes	Cream & Cheese, White Chocolate and Butterscotch Chips
Soybeans and products thereof	Yes	Yes	White Chocolate and Butterscotch Chips
Nuts and products thereof	Yes	Yes	Walnut Pieces
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
Wheat Gluten Egg Milk Soya Nuts	Produced in a factory that handles Sulphites.

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	No	Gluten in Ingredient
Halal Diet (Not Certified)	Yes	(Not Certified)
Kosher Diet (Not Certified)	No	

Final Product Information

Product Temperature

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

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	1.830	2.035

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	5029872009848

Nutritional Information

Net Product Weight (kg)	1.830	No. of Portions/Servings	14	Portion Weight (g)	131
		Per 100g			
Energy kj	1729				
Energy kcal	413				
Fat	27.6				
Of which Saturated	14.2				
Carbohydrates	36.9				
Of which Sugars	25.9				
Fibre	0.5				
Protein	4.6				
Salt	0.62				

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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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