

Product Code	N541	Product Name	Red Velvet Cheesecake 9"- 14 Cut (Simply Red ...Velvet)
	Secondary Product Name		Simply Red ...Velvet
Reason for Revision	Change in recipe		



Physical Sensory Organoleptic Properties

Product Description

Delishious Red Velvet Sponge snuggled between two super thick layers of our dreamy luxury Vanilla Cheesecake filled and topped with white Chocolate Pieces, all on a crunchy biscuit base.

Appearance

Layer of deep red cake sandwiched between layers of white cheesecake on a digestive biscuit base, finished with white chocolate curls

Colour

Light brown base, red sponge sandwiched by cream cheesecake mix

Odour/Aroma

Vanilla

Flavour

Sweet Vanilla

Texture

Crunchy base, cheesecake creamy and smooth with soft cake

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Ingredient Details

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (19%) [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], Reduced Fat Soft Cheese (**Milk**) (9%), Sugar, **Egg, Milk**, Fortified **Wheat** Flour [**Wheat** Flour, Calcium carbonate, Niacin, Iron, Thiamine], Rapeseed Oil, Partially Inverted Sugar Syrup, Chocolate (3%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Water, White Chocolate (3%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Butter (**Milk**), Fat Reduced Cocoa Powder, Glucose Syrup, Cocoa Butter, Sponge Mix [acetylated distarch adipate / E1422, **wheat** starch, whey powder, diphosphates / E450, starch, sodium carbonates / E500, sodium stearoyl-2-lactylate / E481, polyglycerol esters of fatty acids / E475, sodium chloride], Chocolate Shavings (1%) [Cocoa Mass, Sugar, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], White Chocolate Shavings (1%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], Modified Starch (Maize), Colour(E122), Tapioca Starch, Preservative(Potassium Sorbate (E202)), Natural Vanilla Flavouring.

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	Wheat Flour
Eggs and products thereof	Yes	Yes	Egg in Sponge Mix
Milk and products thereof	Yes	Yes	Double Cream, Cheese
Soybeans and products thereof	Yes	Yes	White Chocolate
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
Wheat Gluten Egg Milk Soya	May contain traces of Nuts. This manufacturing site handles nuts

Diet Suitability

DEFINITIONS

An Ovo-Lacto Vegetarian does not eat any animals, but does eat eggs and dairy products.
 Vegan does not eat any animal products, eggs, dairy, honey etc
 Coeliacs have an intolerance to Cereal Gluten
 Halal - Product from Animals slaughtered according to Muslim Law
 Kosher – Product from Animals slaughtered & prepared according to Strict Jewish Laws

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

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	1.980	2.239

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 YY (e.g 02 FEB 08)	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 and Paper Dividers before defrost.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Nutritional Information

Net Product Weight (kg)	1.980	No. of Portions/Servings	14	Portion Weight (g)	141
		Per 100g			
Energy kj	1719				
Energy kcal	409				
Fat	28				
Of which Saturated	13				
Carbohydrates	34				
Of which Sugars	22				
Fibre	2				
Protein	4.36				
Salt	0.35				

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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