

Product Code	N658	Product Name	Freenut Butter Cheesecake
--------------	------	--------------	---------------------------

Physical Sensory Organoleptic Properties

Appearance

Crunchy vanilla cheesecake on a chocolate biscuit base topped up with soya butter, brownie cubes and chocolate drizzle.

Colour

Layers of dark brown, light brown and cream

Odour/Aroma

Chocolate and nuts

Flavour

rich brownie and creamy chocolate, creamy vanilla cheesecake, tastes like peanut butter but 100% nut free!

Texture

crunchy biscuit, dense chewy brownie, smooth & crunchy cheesecake, soft soya spread

Label Ingredient Listing Breakdown

Biscuit Base (25%) [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], Double Cream (**Milk**), **Soya** Spread (19 %) [Toasted **Soya**, **Soya** Oil, Cane Sugar, Emulsifier: E471 (Palm Oil), Salt], Reduced Fat Soft Cheese (**Milk**) (7%) [Skimmed **Milk**, Cream, Permeate, Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial starter culture], Sugar, Partially Inverted Sugar Syrup, **Milk**, Dark Chocolate (2%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Honeycomb Granules [Sugar, Glucose Syrup, Water, Raising Agent E500ii, Non-Hydrogenated Vegetable Fat SG (Shea Oil, Palm Oil, Emulsifier E322)], Butter (**Milk**), Cocoa Butter, Rapeseed Oil, **Egg**, Fat Reduced Cocoa Powder, Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], Glucose Syrup, Modified Starch (Maize), Dates, Tapioca Starch, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

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, wheat flour
Eggs and products thereof	Yes	Yes	
Milk and products thereof	Yes	Yes	Cream, Milk, Cheese
Soybeans and products thereof	Yes	Yes	Soya Spread, Milk 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	

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - N658	2020/4/17	2	Assusy Furtado	1 of 3

CUSTOMER PRODUCT SPECIFICATION



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

Shelf Life, Handling & Storage Information

Frozen Shelf Life from Production	9 Months (270 Days)
Chilled Shelf Life	N/A
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YYYY (e.g. 02 FEB 2008)
Shelf Life Upon Defrosting (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Remove the cake collar before defrost. Defrost in the fridge for approximately 8 hours.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Finished Product Information

Product Type Size	Cut or Uncut ?	Units per Outer	Net Weight (kg)	Gross weight (kg)
9" Round	Cut into 14	1	1.540	1.745

Nutritional Information

Net Product Weight (kg)	1.580	No. of Portions/Servings	14	Portion Weight (g)	110
				Per 100g	
Energy kj				1935	
Energy kcal				463	
Fat				33.9	
Of which Saturated				14.8	
Carbohydrates				32.8	
Of which Sugars				19.1	
Fibre				2.2	
Protein				6.9	
Salt				0.50	

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.

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - N658	2020/4/17	2	Assusy Furtado	2 of 3

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

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - N658	2020/4/17	2	Assusy Furtado	3 of 3