

Product Code	N671	Product Name	Lindor Truffle Cheesecake
Reason for Revision	New product		



Physical Sensory Organoleptic Properties

Product Description

Indulgent chocolate cheesecake topped with a rich chocolate fudge, golden Lindor chocolate truffles and golden cocoa nibs on a crunchy chocolate digestive biscuit base.

Appearance

Dark brown chocolate biscuit base, topped with a lighter brown chocolate cheesecake and a dark brown chocolate fudge layer. The cake fully topped with Golden Lindor truffles and cocoa nibs

Colour

Brown & Gold

Odour/Aroma

Chocolate

Flavour

Malty chocolate cheesecake & rich chocolate fudge layer with a rich chocolate topping

Texture

Crunchy base, cheesecake creamy and smooth, fudge thick and smooth with crunchy cocoa nibs and smooth and melty chocolate Lindor truffles

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC2 - N671	2020/11/5	1	Maryam Sadeghi	1 of 4

Ingredient Details

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (20%) [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], **Milk** Chocolate Truffles (20%) [Sugar, Vegetable Fats [Coconut, Palm Kernel, Cocoa Butter, Cocoa Mass, Whole **Milk** Powder, Skimmed **Milk** Powder, Lactose, Anhydrous **Milk** Fat, Emulsifier; **Soya** Lecithin, **Barley** Malt Extract, Flavourings, Vanilla], Reduced Fat Soft Cheese (**Milk**) (10%) [Skimmed **Milk**, Cream, Permeate, Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial Starter Culture], Dark Chocolate (7%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Dark Chocolate Chips (2%) [Cocoa Mass, Sugar, Dextrose, Emulsifier: **Soya** Lecithin], Partially Inverted Sugar Syrup, Sugar, Fat Reduced Cocoa Powder, Glucose Syrup, Butter (**Milk**), White Palm Fat [Vegetable oil (palm oil, palm kernel oil, rapeseed, palm oil fraction), Water, Emulsifier: E471, Natural flavouring], **Milk**, Modified Starch (Maize), Natural Malt Flavour Powder (**Barley**), Gold Shimmer [Potassium Aluminium Silicate E555, Titanium Dioxide E171], 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, chocolate truffles, malt flavour powder
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	Cream & Cheese
Soybeans and products thereof	Yes	Yes	Milk Chocolate Truffle, Dark 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	No	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Wheat Gluten Milk Soya	Produced in a factory that handles Wheat Gluten, Milk, Nuts, Soya, Sulphites. May contain traces of egg

Diet Suitability

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
Coeliacs	No	Gluten in Biscuit Base
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	Uncut Serves 14	1	2.079	2.300

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)	8 Months (240 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 $<5^{\circ}\text{C}$ for 8 hours. Remove the Cake Collar and Paper Dividers before defrost.	Once defrosted keep chilled at $<8^{\circ}\text{C}$. 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	5029872019816

Nutritional Information

Net Product Weight (kg)	2.079	No. of Portions/Servings	14	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1948				
Energy kcal	466				
Fat	34				
Of which Saturated	20				
Carbohydrates	36				
Of which Sugars	24				
Fibre	2				
Protein	5.35				
Salt	0.37				

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
N671-QMS.CSPEC2	2020/11/5	1	Maryam Sadeghi	3 of 4

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.

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
N671-QMS.CSPEC2	2020/11/5	I	Maryam Sadeghi	4 of 4