

CUSTOMER PRODUCT SPECIFICATION

Product Code	C208	Product Name	Blueberry & White Chocolate Cheesecake 8" (Serves 12)
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Physical Sensory Organoleptic Properties

Product Description

Our classic New York baked vanilla cheesecake on a crunchy cookie base filled and topped with the largest plumppest blueberries and finally drizzled with white chocolate.

Appearance

A creamy golden cheesecake sitting on a digestive biscuit base, swirled with blueberries, topped with a shiny glaze, whole Canadian blueberries and drizzled with white chocolate.

Colour

Cream

Odour/Aroma

white chocolate, dairy

Flavour

Creamy vanilla cheesecake, sweet blueberries, biscuit & white chocolate

Texture

Smooth, creamy cheesecake, textured blueberries, crunchy biscuit

Label Ingredient Listing Breakdown

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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; E500, E503, Salt], Full Fat Soft Cheese (**Milk**) (19%), Reduced Fat Soft Cheese (**Milk**) (19%), Blueberries (15%), Sugar, Glaze [Glucose syrup (**Sulphites**) , Water, Gelling Agents; E440, E401, E407, E415 Acidifier; E330, Natural Flavouring, Acidity Regulator; E331, E341, Preservative; Potassium Sorbate (E202), Firming Agent: Potassium Chloride (E508)], **Egg**, **Egg** Yolk, Double Cream (**Milk**), Modified Starch (Maize), White Chocolate (1%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Milk, Rapeseed Oil, 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)	Yes	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Biscuit Base
Eggs and products thereof	Yes	Yes	Egg Ingredient
Milk and products thereof	Yes	Yes	Double Cream Sour Cream & Low Fat Cheese
Soybeans and products thereof	Yes	Yes	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)	Yes	Yes	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Wheat Gluten Egg Milk Soya Sulphites	This manufacturing site handles nuts

Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Vanilla Flavouring in Mix
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	Yes	
Azo & Coal Tar Dyes	Yes	
Artificial Preservatives	No	Potassium Sorbate
Artificial Sweeteners	Yes	
Antioxidants	Yes	
Maize and Products thereof	No	Modified Starch
Wheat and Products thereof	No	Biscuit Base
Any Other Additives	No	See Additives Section

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy & Egg Ingredients
Coeliacs	No	Gluten in Biscuit Base
Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

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Shelf Life, Handling & Storage Information

Frozen Shelf Life (DOP+)	9 Months (270 Days)
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YY (e.g 02 FEB 08)
Shelf Life From Defrost (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	<p>Before defrost, remove the cake from the plastic skillet. Wipe round the sides of the skillet with a warm damp cloth to remove the ice.</p> <p>Loosen the cake around the edges by pressing on the rim at the quarter positions.</p> <p>Push the cake from the bottom out then remove the paper dividers.</p> <p>Place the cake back in the box. Defrost in Chiller at 8°C for 8 hours.</p> <p>Once Defrosted keep chilled and consume within 4 days</p>	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Nutritional Information

Net Product Weight (kg)	1.690	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1227				
Energy kcal	292				
Fat	16				
Of which Saturated	7				
Carbohydrates	31				
Of which Sugars	21				
Fibre	1				
Protein	6				
Salt	0.5				

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.

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

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