

CUSTOMER PRODUCT SPECIFICATION



Product Code	C214	Product Name	Strawberry Eton Mess cheesecake 8" - Serves 12
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Physical Sensory Organoleptic Properties

Product Description

Digestive biscuit base with vanilla cheesecake swirled with strawberries, topped with chunky meringue pieces and strawberry drizzle

Appearance

Digestive biscuit base with vanilla cheesecake swirled with strawberries, topped with chunky meringue pieces and strawberry drizzle

Colour

Creamy and red

Odour/Aroma

sweet, strawberries

Flavour

vanilla and strawberry with sweet meringue

Texture

Smooth texture with crunchy base and crisp meringue topping

Label Ingredient Listing Breakdown

Biscuit Base (27%) [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], Double Cream (**Milk**),

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Fruit(Strawberries (14%)), Reduced Fat Soft Cheese (**Milk**) (10%), Sugar, Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Cocoa Butter, Modified Starch (Maize), 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)], Water, Strawberry Puree (1%), Tapioca Starch, Meringue Mix [**Egg** White Powder,Thickener;(Modified Starch, Cellulose Gum) Acidifier; Citric Acid, Sugar], **Egg** White Powder, 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)	Yes	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Biscuit Base
Eggs and products thereof	Yes	Yes	Egg in Lemon filling & Meringue Topping
Milk and products thereof	Yes	Yes	Cream
Soybeans and products thereof	No	Yes	
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 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	Cheesecake 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, Eggs
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 YYYY (e.g. 02 FEB 2008)
Shelf Life From Defrost (in Fridge)	2 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>	<p>Once defrosted keep chilled at <8°C.</p> <p>DO NOT RE-FREEZE</p>

Nutritional Information

Net Product Weight (kg)	1.495	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1544				
Energy kcal	368				
Fat	25				
Of which Saturated	13				
Carbohydrates	32				
Of which Sugars	18				
Fibre	1				
Protein	3				
Salt	0.4				

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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