

Product Code	C216	Product Name	After Dinner Mint Cheesecake 8" -Uncut
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Physical Sensory Organoleptic Properties

Product Description

On chocolate cookie base with layers of vanilla and chocolate cheesecake and loads of crushed dark chocolate mint wafers. Topped with more mint wafers and chocolate chunks

Appearance

Chocolate biscuit base layered with vanilla mint and chocolate cheesecake, topped with a whipped cream, after eight mints, round green chocolates and white icing.

Colour

Brown and cream alternate layers topped with green, brown and white decorations

Odour/Aroma

Mint and chocolate

Flavour

Mint, chocolate and cream

Texture

Crunchy base, topped with smooth cheesecake and soft mints and firm chocolate pieces.

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Label Ingredient Listing Breakdown

Double Cream (**Milk**), Chocolate Biscuit Base (22%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Reduced Fat Cocoa Powder, Whey Powder (**Milk**), Salt], Reduced Fat Soft Cheese (**Milk**) (12%), Mint Chocolate Thins (9%) [Sugar, Cocoa Mass, Glucose Syrup, Water, Invert Sugar Syrup, Cocoa Butter, Emulsifier; **Soya** Lecithin, Peppermint Oil, Vanilla Extract], Partially Inverted Sugar Syrup, Chocolate (3%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Butter (**Milk**), Sugar, Green Edible Decorations (2%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: **Soya** Lecithin, Natural Lemon Flavouring, Colours; E132, E100, Natural Vanilla Flavouring], Mascarpone Cheese (**Milk**) (2%), **Milk**, Icing Sugar Paste [Sugar, Glucose Syrup (Maize), Water, Vegetable Oils (Palm, Rapeseed), Emulsifiers; (E471, E481), Salt, Stabiliser; Agar, Preservative; E202, Colour; E171], Cocoa Butter, Modified Starch (Maize), **Egg** White, Tapioca Starch, Preservative(Potassium Sorbate (E202)), Natural Flavouring, 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	
Milk and products thereof	Yes	Yes	Cream & 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)	No	Yes	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Wheat Gluten Egg Milk Soya	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	Strawberries, White Chocolate & Cheesecake Mix
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	No	
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	Wheat Flour in Biscuit base
Any Other Additives	No	See Additives Section

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	

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CUSTOMER PRODUCT SPECIFICATION



Vegans	No	Dairy
Coeliacs	No	Gluten in Biscuit Base
Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

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)	1.820	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1047				
Energy kcal	249				
Fat	22				
Of which Saturated	14				
Carbohydrates	9				
Of which Sugars	9				
Fibre	0.4				
Protein	2				
Salt	0.1				

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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