

CUSTOMER PRODUCT SPECIFICATION

English
Cheesecake
Company

Product Code	C230	Product Name	Vanilla Chocolate Chunk Cheesecake with Maltesers (Moreteaser Cheesecake) 8" - Uncut
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Physical Sensory Organoleptic Properties

Product Description

Our famous vanilla cheesecake on a crunchy cookie base packed and topped with Maltesers drizzled with chocolate.

Appearance

Vanilla cheesecake with chopped chocolate mixed through, topped with crunchy milk chocolate balls and drizzled with chocolate

Colour

Off white cheesecake with brown chocolate topping

Odour/Aroma

vanilla & chocolate

Flavour

Digestive biscuit, vanilla, chocolate

Texture

Crunchy biscuit base with creamy cheesecake and crunchy chocolate on top

Label Ingredient Listing Breakdown

Double Cream (**Milk**), 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; E500, E503, Salt], Reduced Fat Soft Cheese (**Milk**) (13%), **Milk** Chocolate Honeycomb Balls (13%) [Sugar, Skimmed **Milk** Powder,

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Cocoa Butter, Glucose Syrup, Barley Malt Extract, Cocoa Mass, Palm Fat, Lactose (**Milk**), Whey Powder (**Milk**), **Milk** Fat, **Wheat** Flour, Emulsifiers; (**Soya** Lecithin, E492), Palm Oil, Raising Agents; (E341, E500, E501) Gelling Agent; Pectin, Salt, Natural Vanilla Extract], **Milk** Chocolate (5%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Chocolate (1%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Modified Starch (Maize), Tapioca Starch, Rapeseed Oil, 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)	Yes	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Biscuit Base
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	Double Cream, Low Fat Soft Cheese & Toblerone
Soybeans and products thereof	Yes	Yes	Chocolate in Chocolate Honeycomb Balls (Maltes)
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 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	Vanilla Flavouring
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	Wheat Flour in Biscuit Base
Any Other Additives	No	See Additives Section

	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	

Shelf Life, Handling & Storage Information

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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	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. Loosen the cake around the edges by pressing on the rim at the quarter positions. Push the cake from the bottom out then remove the paper dividers. Place the cake back in the box. Defrost in Chiller at 8°C for 8 hours. Once Defrosted keep chilled and consume within 4 days	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Nutritional Information

Net Product Weight (kg)	1.620	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
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	Per 100g
Energy kj	1889
Energy kcal	450
Fat	39
Of which Saturated	15
Carbohydrates	22
Of which Sugars	15
Fibre	1
Protein	4
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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