

CUSTOMER PRODUCT SPECIFICATION

English
Cheesecake
Company

Product Code	C246	Product Name	Salted Caramel Toffee Swirl Cheesecake 8" -Uncut
Reason for Revision	Change to salted caramel topping recipe		



Physical Sensory Organoleptic Properties

Product Description

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

Appearance

Digestive biscuit base with creamy toffee cheesecake topped with a salted Dulce de leche and milk fudge topping, finished with a generous amount of fire-roasted almonds.

Colour

Brown biscuit, cream cheesecake mix, brown salted Dulce de leche and milk fudge topping, brownish almonds

Odour/Aroma

Toffee, almond

Flavour

Sweet/salty, digestive biscuit, salty caramel fudge topping

Texture

Smooth, creamy cheesecake with crunchy base and nut topping

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Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (25%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamine, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents; E500, E503, Salt], Reduced Fat Soft Cheese (**Milk**) (11%), Dulce De Leche (8 %) [Glucose-Fructose Syrup, Whole **Milk** Powder (22%), Water, Sugar, Skimmed **Milk** Powder (9%) Preservative (E202); Potassium Sorbate], 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)], Partially Inverted Sugar Syrup, **Milk**, Sugar, Butter (**Milk**), Cocoa Butter, Caramel Syrup [Glucose Syrup, Caramelised Sugar Syrup], Roasted Flaked Almonds (**Nuts**) (1%), Modified Starch (Maize), Tapioca Starch, Sea Salt, 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	No	Yes	
Milk and products thereof	Yes	Yes	Cream, Cheese
Soybeans and products thereof	No	Yes	
Nuts and products thereof	Yes	Yes	Almonds
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 Milk Nuts Sulphites	This product contains 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
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
Coeliacs	No	Gluten in Biscuit Base

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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 YYYY (e.g. 02 FEB 2008)
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>	<p>Once defrosted keep chilled at <8°C.</p> <p>DO NOT RE-FREEZE</p>

Nutritional Information

Net Product Weight (kg)	1.620	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1640				
Energy kcal	391				
Fat	28				
Of which Saturated	14				
Carbohydrates	31				
Of which Sugars	17				
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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