

CUSTOMER PRODUCT SPECIFICATION



Product Code	C248	Product Name	Honeycomb Cheesecake Smash 8" uncut serves 10
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Physical Sensory Organoleptic Properties

Product Description

Loads of Crunchy Chocolate Golden Honeycomb nuggets on top and inside of our Creamy White Chocolate Cheesecake covered in Chocolate Drizzle. All on a classic digestive biscuit base

Appearance

White Cheesecake, sprinkled with chocolate honeycomb pieces and with a dark chocolate drizzle

Colour

White Cheesecake with brown chocolate covered granules

Odour/Aroma

Dairy notes

Flavour

Creamy white chocolate and chocolate honeycomb.

Texture

Crunchy base, creamy cheesecake and smooth with crisp honeycomb.

Label Ingredient Listing Breakdown

Biscuit Base (28%) [**Wheat** Flour, Vegetable (Palm & Rapeseed) Oils ("Non-Hydrogenated"), Sugar, Partially Inverted Sugar Syrup, Raising Agent; E500ii, Salt, Raising Agent; E503], Double Cream, White Chocolate (14%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Low Fat Soft Cheese (12%), **Milk**

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Chocolate Honeycomb Granules (8%) [**Milk** Chocolate (63%)(Sugar, Cocoa Butter, Skimmed **Milk** Powder, Cocoa Mass, Lactose, Whey Powder, **Milk** Fat, Fat Reduced Cocoa Powder, Emulsifier: **Soya** Lecithin; Vanillin Flavouring), Sugar, Glucose Syrup (Maize), Raising Agent: Sodium Bicarbonate; Glazing Agent: Gum Arabic], Butter, Partially Inverted Sugar Syrup, Chocolate (2%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Modified Starch, Vegetable (Rapeseed) Oil, Preservative (Potassium Sorbate).

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 Cheese
Soybeans and products thereof	Yes	Yes	White 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 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
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
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)	1.235	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1878				
Energy kcal	447				
Fat	30				
Of which Saturated	16				
Carbohydrates	39				
Of which Sugars	25				
Fibre	1				
Protein	5				
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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