

CUSTOMER PRODUCT SPECIFICATION



Product Code	C251	Product Name	Pina Colanda Cheesecake 8" Uncut (Serves 12)
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Physical Sensory Organoleptic Properties

Product Description

If you like Pina Coladas, our brand new Pina Colada Cheesecake is a refreshing reminder of those warm summer months! Our creamy vanilla cheesecake is rippled with flecks of juicy, fresh pineapple pieces, topped with a layer of delicious coconut cream and toasted coconut strands, all sitting on our famous crunchy digestive biscuit base (does not contain alcohol)

Appearance

Pineapple flecked cheesecake on a digestive biscuit base, topped with coconut cream and toasted coconut.

Colour

Light brown base, white mix and golden brown topping

Odour/Aroma

coconut

Flavour

Sweet fruity pineapple with a hint of coconut

Texture

creamy cheesecake with fibrous pineapple flecks, crunchy biscuit, smooth cream and chewy coconut

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Recipe Details

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (24%) [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], Pineapple Fruit Preparation (16%) [Pineapple, Sugar, Water, Cornflour, Pineapple Juice Concentrate, Citric Acid, Natural Flavouring, Fruits and Vegetable Concentrate], Reduced Fat Soft Cheese (**Milk**) (8%), Sugar, Partially Inverted Sugar Syrup, **Milk**, Mascarpone Cheese (**Milk**) (2.5%), Sweetened Coconut Threads (2%) [E220, Sulphur Dioxide (**Sulphites**)], Butter (**Milk**), Cocoa Butter, Coconut Milk (2%), Modified Starch (Maize), **Egg** White, Tapioca Starch, Natural Flavouring, Preservative (Potassium Sorbate (E202)), Natural Vanilla Flavouring.

Additives Colours & Processing Aids

List all Additives, Colour, Processing Aids and carryover Additives from all Ingredients. Identify the source of the additives (i.e. Soya for Lecithin). If a Processing aid state which process it aids and how.

E Nos	Name	Source of Additive	Ingredient/Sub Ingredient to which added	Function In Supplier Ingredient	Function - In Final Product
E500	Sodium carbonates		Biscuit Base	Raising agent	None
E503	Ammonium carbonates		Biscuit Base	Raising agent	None
E220	Sulphur dioxide		Coconut threads	Preservative	None
E202	Potassium Sorbate		Ingredient	None	Preservative

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	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

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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	

Product/Process Temperatures (°C)

Temperature Check Description	Target	Range	Tolerances
Cheesecake Mix Temp	5°C	±	3
Cold Set Product Temp (Pre-freezing)	8°C	±	
Intermediate Frozen Product Temp	< -10°C	N/A	
Frozen Product Temp	< -18°C	±	3

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	Defrost in Chiller at 8°C for 8 hours. Remove the Cake Collar and Paper Dividers before defrost.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Nutritional Information

Net Product Weight (kg)	1.690	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
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	Per 100g
Energy kj	1623
Energy kcal	386
Fat	28
Of which Saturated	15
Carbohydrates	31
Of which Sugars	18
Fibre	1
Protein	3.02
Salt	0.4

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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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