

CUSTOMER PRODUCT SPECIFICATION



Product Code	C252	Product Name	Simply Love Red Velvet Cheesecake 8" (serves 12)
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Physical Sensory Organoleptic Properties

Product Description

Layer of deep red cake sandwiched between layers of white cheesecake on a digestive biscuit base, finished with red & dark chocolate hearts and sprinkles

Appearance

Layer of deep red cake sandwiched between layers of white cheesecake on a digestive biscuit base, finished with red & dark chocolate hearts and sprinkles

Colour

Light brown base, red sponge sandwiched by cream cheesecake mix

Odour/Aroma

Vanilla, chocolate

Flavour

Sweet Vanilla

Texture

Crunchy base, cheesecake creamy and smooth with soft cake

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Recipe Details

Label Ingredient Listing Breakdown

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], Double Cream (**Milk**), Reduced Fat Soft Cheese (**Milk**) (9%), Sugar, **Egg, Milk**, Rapeseed Oil, Fortified **Wheat** Flour [**Wheat** Flour, Calcium carbonate, Niacin, Iron, Thiamine], Chocolate (4%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Partially Inverted Sugar Syrup, White Chocolate (3%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Water, Butter (**Milk**), Cocoa Butter, Sponge Mix [Thickeners; (Modified Starch, **Wheat** Starch, Corn Starch), Whey Powder (**Milk**), Raising Agents; (E450, E500, E341), Emulsifiers; (E481, E475)], Glucose Syrup, Fat Reduced Cocoa Powder, Red Chocolate (1%) [Sugar, Partially Hydrogenated Palm Kernel Oil, Reduced Mineral Whey Powder (**Milk**), Whole **Milk** Solids, Non-Fat Dry **Milk** Solids, Emulsifier: **Soya** Lecithin (E322), Salt, Colour; E129]. Strawberry & Cream Mini Crunch (1%) [Sugar, Glucose Syrup, Natural Flavour, Glazing Agent (Beeswax, Shellac), Fruit Concentrate (Elderberry), Acidity Regulator (Citric Acid), Sunflower Oil], Modified Starch (Maize), Colour (E122), Chocolate Heart Sprinkles (0.3%) [Sugar, Cocoa Mass, Cocoa Butter, Emulsifier; E441], Tapioca Starch, Colours; (Plain Caramel, Betanin, Vegetable Carbon), 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		Self Raising Flour, Raising Agent, Biscuit Base	Raising agent	None
E450	Diphosphates		Self Raising Flour	Raising agent	None
E341	Calcium phosphates		Self Raising Flour	Raising agent	None
E322	Lecithins	Soya	White Chocolate	Emulsifier	None
E129	Allura Red AC		Red Colour	None	Colour
E503	Ammonium carbonates		Biscuit Base	Raising agent	None
E475	Polyglycerol esters of fatty acids		Sponge Mix	Emulsifier	None
E441	Gelatin		Chocolate	Gelling Agent	None
E481	Sodium stearoyl lactate		Sponge Mix	Emulsifier	None
E202	Potassium sorbate		Ingredient	None	Preservative

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Dietary Intolerance & Allergen Information

Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
Animal Products (excluding Rennet free milk products)	No	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Wheat Flour
Eggs and products thereof	Yes	Yes	Egg in Sponge Mix
Milk and products thereof	Yes	Yes	Double Cream, 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 Egg Milk Soya	This Product May Contain Traces of Peanuts . Warning: E129 may have an adverse effect on activity and attention in children

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	No	Wheat Flour
Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

Product/Process Temperatures (°C)

Temperature Check Description	Target	Range	Tolerances
Cake Mix Temp	5°C	±	3
Baked Product Core Temp	>78°C	N/A	
Intermediate Frozen Product Temp	<-12°C	N/A	
Frozen Product Temp	-15°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 YY (e.g 02 FEB 08)
Shelf Life From Defrost (in Fridge)	4 Days

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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)	1.761	No. of Portions/Servings	12	Portion Weight (g)	147
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	Per 100g
Energy kj	1721
Energy kcal	410
Fat	28
Of which Saturated	13
Carbohydrates	34
Of which Sugars	21
Fibre	2
Protein	4.5
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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