

CUSTOMER PRODUCT SPECIFICATION



Product Code	C258	Product Name	Salted Caramel Cookies Cheesecake 8"-uncut
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Physical Sensory Organoleptic Properties

Product Description

Salted Caramel Cookies & Cream Cheesecake! We have combined two of our favourite flavours: Cookies & Cream Cheesecake and sea Salted Caramel Swirl Cheesecake, to create this delicious dessert treat. Our famous vanilla cheesecake swirled with sea salted caramel and stuffed with crumbly cookies, topped generously with more cream-filled cookies and drizzled with our Argentinian Dulce-de-leche toffee sauce, all sitting on a crunchy, chocolate cookies biscuit base

Appearance

Cookie and salted caramel swirled cheesecake on a chocolate biscuit base topped with a layer of Dulce de leche, cookies and Dulce de leche drizzle.

Colour

Cream and Brown

Odour/Aroma

Caramel

Flavour

Salted caramel, creamy cookie, chocolate biscuit

Texture

Crunchy biscuit, smooth cheesecake with soft cookies and silky caramel

Label Ingredient Listing Breakdown

Chocolate Biscuit Base (23%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamine, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Reduced Fat Cocoa Powder, Whey Powder (**Milk**), Salt], Double

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C258	2014/6/25	2	Esther Kiwana	1 of 3

CUSTOMER PRODUCT SPECIFICATION



Cream (**Milk**), Cookies (15%) [**Wheat** Flour, Sugar, Palm Fat, Cocoa (12.2%), Dextrose, Emulsifier; **Soya** Lecithin, Raising Agents; E500, E503, Salt, Flavourings], Dulce De Leche (13%) [Glucose-Fructose Syrup, Whole **Milk** Powder (22%), Water, Sugar, Skimmed **Milk** Powder (9%) Preservative (E202); Potassium Sorbate], Reduced Fat Soft Cheese (**Milk**) (10%), Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Modified Starch (Maize), Tapioca Starch, Sea Salt, Water, 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	Cream, Cheese
Soybeans and products thereof	Yes	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)	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

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C258	2014/6/25	2	Esther Kiwana	2 of 3

CUSTOMER PRODUCT SPECIFICATION



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)	1.705	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj					1252
Energy kcal					298
Protein					3
Carbohydrates					25
Of which sugars (g)					19
Fat					21
of which saturates (g)					13
Salt					0.3

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

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C258	2014/6/25	2	Esther Kiwana	3 of 3