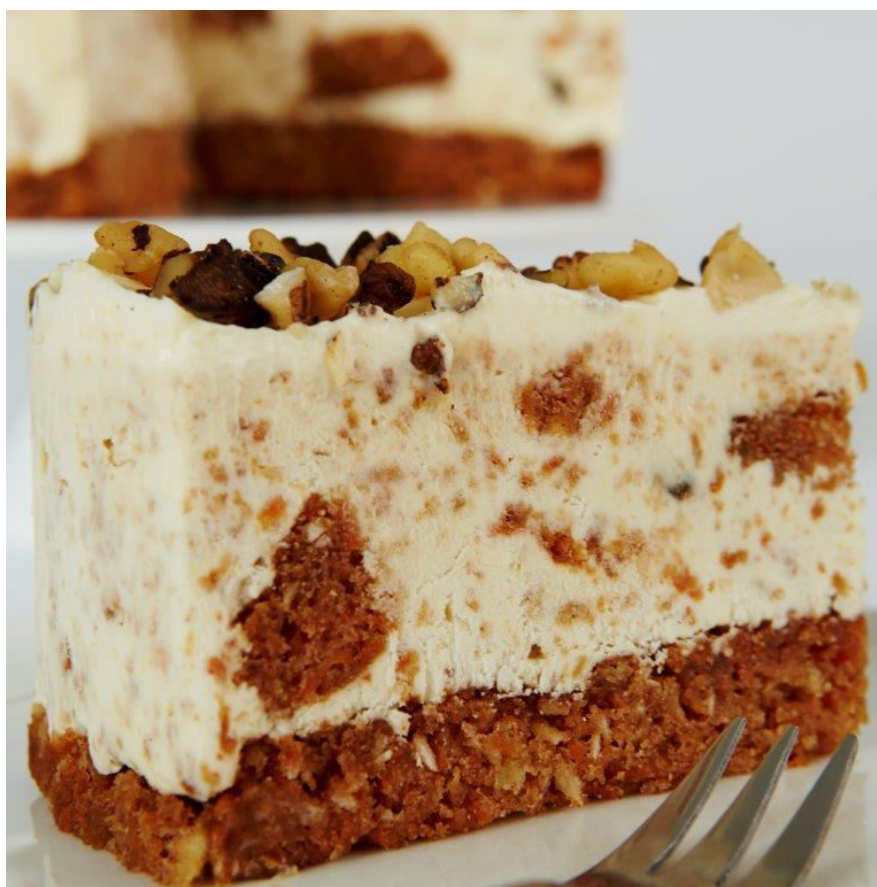


Product Code	C259	Product Name	Carrot Cake Cheesecake 8"- uncut
--------------	------	--------------	----------------------------------



## Physical Sensory Organoleptic Properties

### Product Description

Carrot Cake Cheesecake is the talk of dessert town and it's here to stay. Our famous cheesecake is swirled with crumbs & chunks of deliciously moist carrot cake sponge and topped with a generous sprinkling of perfectly roasted almonds, all sitting on a bed of handmade carrot cake sponge. Our new take on an English Cheesecake factory classic!

### Appearance

Cream coloured cheesecake on dark brown sponge with visible orange carrot shreds. Topped with chopped walnuts

### Colour

Light brown topping, white cheesecake on dark brown sponge

### Odour/Aroma

Dairy

### Flavour

Carrot & dairy

### Texture

Creamy cheesecake, soft carrot cake sponge and firm walnuts

## Label Ingredient Listing Breakdown

Double Cream (**Milk**), Sugar, Reduced Fat Soft Cheese (**Milk**) (8%), Carrots (8%), Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], Rapeseed Oil, Full Fat Soft Cheese (**Milk**) (7%), **Egg**, Walnuts (**Nuts**) (4%), Partially Inverted Sugar Syrup, Butter (**Milk**), **Milk**, Pineapple Crush (3%), Cocoa Butter,

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C259	2017/11/1	2	Arash Hadjar	1 of 4

## CUSTOMER PRODUCT SPECIFICATION



Coconut, Sour Cream (**Milk**), Glycerine, Modified Starch (Maize), Tapioca Starch, Raising Agent(E500), Cinnamon, Natural Vanilla Flavouring, Sicilian Lemon Juice,E224 (**Sulphites**), Preservative(Potassium Sorbate (E202)), Natural Vanilla Paste.

## 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	Self Raising Flour
Eggs and products thereof	Yes	Yes	Egg in Sponge Mix
Milk and products thereof	Yes	Yes	Cream & Cheese in Cheesecake Mix
Soybeans and products thereof	No	Yes	
Nuts and products thereof	Yes	Yes	Walnuts
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 Nuts	This Product Contains Nuts.

### Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Unknown	Orange Zest & Carrot
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Vanilla Flavouring in Cheesecake Mix
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	Self Raising Flour
Any Other Additives	No	See Additives Table

## Diet Suitability

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

## Product/Process Temperatures (°C)

Temperature Check Description		Target	Range	Tolerances
Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C259	2017/11/1	2	Arash Hadjar	2 of 4

**CUSTOMER PRODUCT SPECIFICATION**

<b>Cheesecake Mix Temp</b>	5°C	±	3
<b>Cold Set Product Temp (Pre-freezing)</b>	8°C	±	
<b>Intermediate Frozen Product Temp</b>	<-10°C	N/A	
<b>Frozen Product Temp</b>	< -18°C	±	3

**Shelf Life, Handling & Storage Information**

<b>Frozen Shelf Life (DOP+)</b>	9 Months (270 Days)
<b>Minimum Frozen Shelf Life into Depot</b>	6 Months (180 Days)
<b>Shelf Life Date Format</b>	DD MMM YYYY (e.g. 02 FEB 2008)
<b>Shelf Life From Defrost (in Fridge)</b>	4 Days

<b>Storage Instructions</b>	<b>Defrost Instructions</b>	<b>Handling Instructions</b>
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

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C259	2017/11/1	2	Arash Hadjar	3 of 4

**CUSTOMER PRODUCT SPECIFICATION****Nutritional Information**

<b>Net Product Weight (kg)</b>	1.680	<b>No. of Portions/Servings</b>	Uncut	<b>Portion Weight (g)</b>	N/A
				<b>Per 100g</b>	
<b>Energy kj</b>				1589	
<b>Energy kcal</b>				378	
<b>Fat</b>				28	
<b>Of which Saturated</b>				12	
<b>Carbohydrates</b>				28	
<b>Of which Sugars</b>				19	
<b>Fibre</b>				1	
<b>Protein</b>				4	
<b>Salt</b>				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**

<b>Document Ref</b>	<b>Issue Date</b>	<b>Issue No.</b>	<b>Authorised By</b>	<b>Page No.</b>
QMS.CSPEC - C259	2017/11/1	2	Arash Hadjar	4 of 4