CUSTOMER PRODUCT SPECIFICATION



Product Code C272 Product Name Chocadorable Milk Choc Truffle Cheesecake 8" - uncut



Physical Sensory Organoleptic Properties

Product Description

A vanilla cheesecake rippled with milk choc pieces, swirled with chocolate fudge, on a chocolate biscuit base, topped with milk chocolate fudge, cocoa powder and a whole Lindor Chocolate on each slice.

Appearance

A vanilla cheesecake rippled with milk choc pieces, swirled with chocolate fudge, on a chocolate biscuit base, topped with milk chocolate fudge, cocoa powder and a whole Lindor Chocolate on each slice.

Colour

Dark brown biscuit, white cheesecake mix with dark spots of fudge and chocolate drops, dark brown topping of fudge sauce, lindor balls and cocoa powder

Odour/Aroma

Chocolate

Flavour

Vanilla & milk chocolate

Texture

Smooth creamy cheesecake with a crunchy biscuit base and truffly chocolate on a smooth fudge

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Label Ingredient Listing Breakdown

Double Cream (Milk), Chocolate Biscuit Base (20%) [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], Milk Chocolate (9%) [Sugar, Cocoa Butter, Whole Milk Powder, Cocoa Mass, Emulsifier; Soya Lecithin, Natural Vanillia Flavouring], Reduced Fat Soft Cheese (Milk) (9%), Milk Chocolate Truffles (8%) [Sugar, Vegetable Fats [Coconut, Palm Kernal, Cocoa Butter, Cocoa Mass, Whole Milk Powder, Skimmed Milk Powder, Lactose, Anhydrous Milk Fat, Emulsifier; Soya Lecithin, Barley Malt Extract, Flavourings, Vanilla], Milk, Glucose Syrup, Partially Inverted Sugar Syrup, Chocolate (3%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; Soya Lecithin], Cocoa Butter, Butter (Milk), Sugar, Margarine [Contains Vegetable Oils (Palm - RSPO certified, Rapeseed), Water, Emulsifier; E471], Modified Starch (Maize), Fat Reduced Cocoa Powder, Tapioca Starch, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

Dietary Intolerance & Allergen Information

Allergen Information

	Present	Present	Please Specify (Give
	in	within	Source/Reason)
	Product	factory	
Animal Products (excluding Rennet free milk	No	Yes	
products)			
Cereals containing Gluten and products thereof	Yes	Yes	Biscuit Base
(Wheat, Rye, Barley, Oats, Bran)			
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	Cream, Cheese
Soybeans and products thereof	Yes	Yes	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	Cheesecake Mix
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature	No	
Identical)		
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

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Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified	No	

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	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)	1.475	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
			Р	er 100g	
Energy kj				1436	
Energy kcal			342		
Fat			27		
Of which Saturated			17		
Carbohydrates			22		
Of which Sugars			20		
Fibre			ı		
Protein			4		
Salt			0.1		

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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