

CUSTOMER PRODUCT SPECIFICATION

English
Cheesecake
Company

Product Code	C273	Product Name	Choca d'or Milk Chocolate Fudge Cake 8" - (Uncut Serves 12)
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Physical Sensory Organoleptic Properties

Product Description

A rich moist and dense chocolate cake filled with rich milk chocolate fudge sauce then topped with more fudge sauce, milk chocolate truffle balls and light dusting of cocoa powder.

Appearance

Chocolate fudge cake with a milk chocolate fudge filling and topping and finished with chocolate truffle balls and cocoa powder in the centre of the cake

Colour

Dark Brown

Odour/Aroma

Chocolate

Flavour

Creamy milk chocolate.

Texture

Moist sponge, with rich chocolate fudge and creamy chocolate balls

Label Ingredient Listing Breakdown

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Sugar, Fortified **Wheat** Flour [**Wheat** Flour, (Calcium, Iron, Niacin, Thiamin) Raising Agents; (E500, E341)], Chocolate (10%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], **Milk** Chocolate Truffles (8%) [Sugar, Vegetable Fats [Coconut, Palm Kernel, Cocoa Butter, Cocoa Mass, Whole **Milk** Powder, Skimmed **Milk** Powder, Lactose, Anhydrous **Milk** Fat, Emulsifier; **Soya** Lecithin, Barley Malt Extract, Flavourings, Vanilla], Water, Rapeseed Oil, Fat Reduced Cocoa Powder, Glucose Syrup, **Egg**, Sour Cream (**Milk**), Double Cream (**Milk**), **Milk**, Glycerine, Butter (**Milk**), Raising Agents(E500, E450, Rice Flour), Colours; (Plain Caramel, Betanin, Vegetable Carbon), Preservative(Potassium Sorbate (E202)), Salt, Natural Vanilla Flavouring, Modified Starch (Maize).

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	Wheat Flour
Eggs and products thereof	Yes	Yes	Egg in Sponge Mix
Milk and products thereof	Yes	Yes	Cream & Milk
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 Egg Milk Soya	This manufacturing site handles nuts

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	

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)	1.604	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1568				
Energy kcal	373				
Fat	20				
Of which Saturated	9				
Carbohydrates	43				
Of which Sugars	29				
Fibre	3				
Protein	5				
Salt	0.6				

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