

CUSTOMER PRODUCT SPECIFICATION



Product Code	C279	Product Name	Passion mango Baked Vanilla Cheesecake 8" Uncut
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Physical Sensory Organoleptic Properties

Product Description

An original New York vanilla cheesecake, double baked on a crunchy biscuit base Topped with passion fruit pulp.

Appearance

Pale golden baked cheesecake with passion fruit topping

Colour

Light brown base, white mix and orange topping

Odour/Aroma

Mango & passion fruit

Flavour

Mango & passion fruit

Texture

Smooth texture with crunchy base

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Recipe Details

Label Ingredient Listing Breakdown

Full Fat Soft Cheese (**Milk**) (28%), Sour Cream (**Milk**), Biscuit Base (20%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents; E500, E503, Salt], Passion Fruit Topping (11%) [Water, Sugar, Passion Fruit Puree with Seeds (8%), Glucose Syrup, Modified (Maize) Starch (E1442), Apple Puree, Passion Fruit Juice Concentrate, Gelling Agents; (E460, E466, E415), Acidity Regulator; (E330, E331), Colouring: E160a, Preservative: Potassium Sorbate (E202), Natural Passion Flavouring], Sugar, Mango (3%), **Egg** Yolk, **Egg**, Water, Modified Starch (Maize), Caramel Syrup [Glucose Syrup, Caramelised Sugar Syrup], Stabiliser; [E406 E410], Madagascan Vanilla Extract.

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		Biscuit Base	Raising agent	None
E503	Ammonium carbonates		Biscuit Base	Raising agent	None
E202	Potassium Sorbate		Finished Product	None	Preservative

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	Yes	Yes	Egg Ingredient
Milk and products thereof	Yes	Yes	Double Cream Sour Cream & Low Fat Cheese
Soybeans and products thereof	No	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 Egg Milk	This manufacturing site handles nuts

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Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy & Egg Ingredients
Coeliacs	No	Gluten in Biscuit Base
Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

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)	1.850	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
				Per 100g	
Energy kj				1280	
Energy kcal				305	
Fat				19	
Of which Saturated				9	
Carbohydrates				28	
Of which Sugars				18	
Fibre				1	
Protein				4.6	
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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