

# CUSTOMER PRODUCT SPECIFICATION



<b>Product Code</b>	C281	<b>Product Name</b>	Praline hazelnut cookie Baked vanilla cheesecake 8" Uncut
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## Physical Sensory Organoleptic Properties

### Product Description

An individual rich creamy vanilla cheesecake using a classic New York recipe with a crunchy digestive biscuit base baked to perfection and topped with loads of broken cookies.

### Appearance

Pale golden baked cheesecake topped with broken cookies

### Colour

Light brown base, white mix and broken cookies spread evenly over the top

### Odour/Aroma

Dairy

### Flavour

White chocolate with cookie notes and hazelnut

### Texture

Smooth texture with crunchy base and crunchy cookies

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C281	2017/8/14	1	Arash Hadjar	1 of 3

## Recipe Details

### Label Ingredient Listing Breakdown

Full Fat Soft Cheese (**Milk**) (27%), 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], Cookies (9%) [**Wheat** Flour, Sugar, Palm Fat, Cocoa (12%), Dextrose, Emulsifier; **Soya** Lecithin, Raising Agents; E500, E503, Salt, Flavourings], Sugar, Hazelnut Spread [Sugar, Vegetable Fats (Palm), Hazelnuts (**Nuts**) (13%), Fat Reduced Cocoa (7%) Skimmed **Milk** Powder (6.6%) Whey Powder (**Milk**), Emulsifier: Lecithin (**Soya**), Vanilla], **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
E406	Agar		Ingredient	Stabiliser	None
E410	Locust Bean Gum		Ingredient	Stabiliser	None
E322	Lecithin	Soya	Cookies	Emulsifier	None
E202	Potassium Sorbate		Ingredient	None	Preservative

### Dietary Intolerance & Allergen Information

#### Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
<b>Animal Products (excluding Rennet free milk products)</b>	Yes	Yes	
<b>Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)</b>	Yes	Yes	Biscuit Base
<b>Eggs and products thereof</b>	Yes	Yes	Egg Ingredient
<b>Milk and products thereof</b>	Yes	Yes	Double Cream, Cheese
<b>Soybeans and products thereof</b>	Yes	Yes	
<b>Nuts and products thereof</b>	Yes	Yes	Hazelnut
<b>Peanuts and products thereof</b>	No	No	
<b>Sesame Seeds and products thereof</b>	No	No	
<b>Fish and products thereof</b>	No	No	
<b>Celery and products thereof</b>	No	No	
<b>Mustard and products thereof</b>	No	No	
<b>Sulphur dioxide and sulphites (&gt; 10mg/kg)</b>	No	Yes	
<b>Crustaceans or Molluscs and products thereof</b>	No	No	

Allergen Declaration on Label	Warnings
Wheat Gluten Egg Milk Soya Nuts	This Product Contains Nuts

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C281	2017/8/14	1	Arash Hadjar	2 of 3

# CUSTOMER PRODUCT SPECIFICATION



## 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)	1.920	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
				<b>Per 100g</b>	
Energy kj				1505	
Energy kcal				358	
Fat				22	
Of which Saturated				10	
Carbohydrates				34	
Of which Sugars				22	
Fibre				1	
Protein				5	
Salt				0.5	

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 - C281	2017/8/14	1	Arash Hadjar	3 of 3