

CUSTOMER PRODUCT SPECIFICATION



Product Code	C282	Product Name	Salted caramel Honeycomb Baked vanilla cheesecake 8" Uncut
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Physical Sensory Organoleptic Properties

Product Description

A rich and creamy cheesecake on a crunchy biscuit base topped with a mixture of crunchy chocolate coated and uncoated honeycomb pieces.

Appearance

Pale golden baked cheesecake topped with honeycombs

Colour

Light brown base, yellow and brown topping

Odour/Aroma

Dairy Notes

Flavour

Creamy Vanilla and Chocolate honeycomb

Texture

Crunchy base, creamy cheesecake and smooth with crisp honeycomb pieces.

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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], Sugar, **Milk** Chocolate Honeycomb [Sugar, **Milk** Powder, Cocoa Butter, Cocoa Mass, Vegetable Fat (Palm), Whey (from **Milk**), Emulsifier: (Sunflower Lecithin) E322. Honeycomb (22%) (Sugar, Glucose, Raising Agent: Sodium Bicarbonate), Glazing Agents Shellac E904, Gum arabic], Dulce De Leche (5%) [Glucose-Fructose Syrup, Whole **Milk** Powder (22%), Water, Sugar, Skimmed **Milk** Powder (9%) Preservative (E202); Potassium Sorbate], **Egg** Yolk, **Egg**, Honeycomb Granules (2%) [Sugar, Glucose Syrup, Water, Non Hydrogenated Vegetable Oils (Shea,Palm), Emulsifier: Sunflower Lecithin, Raising Agent; Sodium Bicarbonate], Water, Modified Starch (Maize), Caramel Syrup [Glucose Syrup, Caramelised Sugar Syrup], Stabiliser; [E406 E410], Madagascar Vanilla Extract, Sea Salt.

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	Sunflower	Honeycomb	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)
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	

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Allergen Declaration on Label	Warnings
Wheat Gluten Egg Milk	This manufacturing site handles nuts

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)	1.860	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
				Per 100g	
Energy kj				1432	
Energy kcal				341	
Fat				21	
Of which Saturated				10	
Carbohydrates				32	
Of which Sugars				23	
Fibre				1	
Protein				5	
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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