

## CUSTOMER PRODUCT SPECIFICATION

English  
Cheesecake  
Company

Product Code	C800	Product Name	Strawberry Shortbread Cheesecake 8" (Uncut Serves 12)
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### Physical Sensory Organoleptic Properties

#### Product Description

Rich creamy vanilla cheesecake topped with strawberries and all butter shortbread chunks.

#### Appearance

Vanilla cheesecake topped with strawberry halves & broken shortbread pieces

#### Colour

White cream, red strawberries and light brown biscuit

#### Odour/Aroma

Strawberry & butter shortbread

#### Flavour

Strawberry & butter shortbread topping

#### Texture

Crunchy biscuit base with smooth creamy cheesecake and strawberry fruit & buttered shortbread topping

### Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (23%) [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], Fruit(Strawberries (14%) [Strawberries, Coating (Modified Starch, Maltodextrin, Guar Gum, Xanthan Gum, Ascorbic

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Acid, Flavouring ], Reduced Fat Soft Cheese (**Milk**) (11%), Shortbread Biscuits (6%) [Fortified **Wheat** Flour (**Wheat** Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Butter (**Milk**), Sugar, Maize Starch, Salt], Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Modified Starch (Maize), Tapioca Starch, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

## 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	No	Yes	
Milk and products thereof	Yes	Yes	Cream & 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 Milk	This manufacturing site handles nuts

## Diet Suitability

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

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## Shelf Life, Handling & Storage Information

<b>Frozen Shelf Life (DOP+)</b>	9 Months (270 Days)
<b>Minimum Frozen Shelf Life into Depot</b>	6 Months (180 Days)
<b>Shelf Life Date Format</b>	DD MMM YY (e.g 02 FEB 08)
<b>Shelf Life From Defrost (in Fridge)</b>	2 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	<p>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.</p> <p>Loosen the cake around the edges by pressing on the rim at the quarter positions.</p> <p>Push the cake from the bottom out then remove the paper dividers.</p> <p>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</p>	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

## Nutritional Information

Net Product Weight (kg)	1.750	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
				<b>Per 100g</b>	
<b>Energy kj</b>				1681	
<b>Energy kcal</b>				400	
<b>Fat</b>				28	
<b>Of which Saturated</b>				15	
<b>Carbohydrates</b>				33	
<b>Of which Sugars</b>				14	
<b>Fibre</b>				1	
<b>Protein</b>				4	
<b>Salt</b>				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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