

## CUSTOMER PRODUCT SPECIFICATION



Product Code	C802	Product Name	Cookies & Cream Cheesecake 8" (Uncut Serves 12)
--------------	------	--------------	---



### Physical Sensory Organoleptic Properties

#### Product Description

Broken cookie spread evenly over top with chocolate drizzle. Creamy white cheesecake with broken cookie in mix

#### Appearance

Broken cookie spread evenly over top with chocolate drizzle. Creamy white cheesecake with broken cookie in mix

#### Colour

White Cheesecake with brown cookies mixed in and topped with broken cookies and chocolate drizzle

#### Odour/Aroma

Dairy notes

#### Flavour

White chocolate with cookie notes and a back note of cream cheese

#### Texture

Crunchy chocolate biscuit base, creamy cheesecake and crunchy cookies

### Label Ingredient Listing Breakdown

Double Cream (**Milk**), Chocolate Biscuit Base (24%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamine, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Reduced Fat Cocoa Powder, Whey Powder (**Milk**), Salt], Cookies (14%) [**Wheat** Flour, Sugar, Palm Fat, Cocoa (12%), Dextrose, Emulsifier; **Soya** Lecithin, Raising Agents; E500, E503, Salt, Flavourings], White Chocolate (13%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Reduced Fat Soft Cheese (**Milk**) (12%), Butter (**Milk**), Partially Inverted

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C802	2017/8/7	2	Arash Hadjar	1 of 3

## CUSTOMER PRODUCT SPECIFICATION



Sugar Syrup, **Milk**, Chocolate (2%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Modified Starch (Maize), Rapeseed Oil, 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 & Millennium Biscuits
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	White Chocolate, Cream & Cheese
Soybeans and products thereof	Yes	Yes	White Chocolate & 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 Milk Soya	This manufacturing site handles nuts

### Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	White Chocolate & Millennium Biscuits
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	Yes	
Azo & Coal Tar Dyes	Yes	
Artificial Preservatives	No	Potassium Sorbate
Artificial Sweeteners	Yes	
Antioxidants	Yes	
Maize and Products thereof	No	Modified Starch
Wheat and Products thereof	No	
Any Other Additives	No	See Additives Section

## 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	

## Shelf Life, Handling & Storage Information

Frozen Shelf Life (DOP+)	9 Months (270 Days)
--------------------------	---------------------

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - C802	2017/8/7	2	Arash Hadjar	2 of 3

## CUSTOMER PRODUCT SPECIFICATION



<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>	4 Days

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

### Nutritional Information

<b>Net Product Weight (kg)</b>	1.680	<b>No. of Portions/Servings</b>	Uncut	<b>Portion Weight (g)</b>	N/A
		<b>Per 100g</b>			
<b>Energy kj</b>	1326				
<b>Energy kcal</b>	316				
<b>Fat</b>	23				
<b>Of which Saturated</b>	14				
<b>Carbohydrates</b>	23				
<b>Of which Sugars</b>	17				
<b>Fibre</b>	0				
<b>Protein</b>	3				
<b>Salt</b>	0.3				

**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 - C802	2017/8/7	2	Arash Hadjar	3 of 3