### **CUSTOMER PRODUCT SPECIFICATION**



Product Code C804 Product Name Honeycomb Smash Cheesecake 8" (Uncut Serves 12)



# **Physical Sensory Organoleptic Properties**

## **Product Description**

Loads of Crunchy Chocolate golden honeycomb nuggets on top and inside of our creamy vanilla cheesecake covered in chocolate drizzle. All on a classic digestive biscuit base.

## **Appearance**

Digestive biscuit base with creamy cheesecake, containing chocolate honeycomb pieces, decorated with large chocolate honeycomb and golden honeycomb pieces and drizzled with dulce de leche toffee

#### Colour

Dark brown topping and White Cheesecake mix

#### Odour/Aroma

vanilla, toffee

#### **Flavour**

Creamy vanilla cheesecake, honeycomb, toffee

#### **Texture**

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

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## Label Ingredient Listing Breakdown

Double Cream (Milk), Biscuit Base (24%) [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], 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], Reduced Fat Soft Cheese (Milk) (11%), Milk Chocolate Honeycomb Granules (7%) [Milk Chocolate: Sugar, Cocoa Butter, Cocoa Mass, Skimmed Milk Powder, Milk Sugar, Whey Powder (Milk), Anhydrous Milk Fat, Emulsifier: Soya Lecithin (E322), Honeycomb Granules (40%): Sugar, Glucose Syrup, Water, Raising Agent: Sodium Bicarbonate (E500) Glazing Agent: (Thickener: Gum Arabic (E414), Sucrose, Honey)], Partially Inverted Sugar Syrup, Milk, Butter (Milk), Sugar, Cocoa Butter, Honeycomb Granules (2%) [Sugar, Glucose Syrup, Water, Non Hydrogenated Vegetable Oils (Shea, Palm), Emulsifier: Sunflower Lecithin, Raising Agent; Sodium Bicarbonate], 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	Yes	Yes	
products)			
Cereals containing Gluten and products thereof	Yes	Yes	Biscuit Base
(Wheat, Rye, Barley, Oats, Bran)			
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	Cream & Cheese
Soybeans and products thereof	Yes	Yes	Chocolate & Milk Chocolate
			Honeycomb Pieces
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

# **Diet Suitability**

Suitable For	If No please specify Source	
Yes		
No	Dairy	
No	Gluten in Biscuit Base	
No		
No		
	Yes No No	Yes No Dairy No Gluten in Biscuit Base

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# **Shelf Life, Handling & Storage Information**

Frozen Shelf Life (DOP+)	9 Months (270 Days)
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YY (e.g 02 FEB 08)
Shelf Life From Defrost (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
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**

Net Product Weight (kg)	1.690	No. of Portions/Servings		Uncut	Portion Weight (g)	N/A	
				F	Per 100g		
Energy kj			1856				
Energy kcal			442				
Fat			30				
Of which Saturated	16						
Carbohydrates			39				
Of which Sugars		27					
Fibre			I				
Protein			4				
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

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