

CUSTOMER PRODUCT SPECIFICATION

English
Cheesecake
Company

Product Code	C819	Product Name	White Chocolate Truffle Cheesecake 8"
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Physical Sensory Organoleptic Properties

Product Description

Creamy white chocolate cheesecake on a Chocolate Biscuit base and topped with white chocolate curls

Appearance

White chocolate curls on an off white mix with biscuit base

Colour

Off white on dark brown base

Odour/Aroma

None discernable

Flavour

Cream cheese with subtle white chocolate notes

Texture

Smooth, soft, typical cheesecake

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Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (25%) [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], White Chocolate (14%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Reduced Fat Soft Cheese (**Milk**) (13%), White Chocolate Curls (6%) [Sugar, Whole **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], Butter (**Milk**), Partially Inverted Sugar Syrup, **Milk**, Modified Starch (Maize), Fat Reduced Cocoa Powder, 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 & White Chocolate
Soybeans and products thereof	Yes	Yes	White 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

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy
Coeliacs	No	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)
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	<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.</p> <p>Once Defrosted keep chilled and consume within 4 days</p>	<p>Once defrosted keep chilled at <8°C.</p> <p>DO NOT RE-FREEZE</p>

Nutritional Information

Net Product Weight (kg)	1.550	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1861				
Energy kcal	443				
Fat	32				
Of which Saturated	17				
Carbohydrates	34				
Of which Sugars	23				
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

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