

Product Code	C847	Product Name	Summer Berry Cheesecake
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Physical Sensory Organoleptic Properties

Product Description

Loaded with the finest strawberries, blackcurrants and blueberries on our delicious rich creamy vanilla cheesecake, sitting on a crunchy biscuit base.

Appearance

Vanilla cheesecake topped with strawberry halves, blackberries and blueberries

Colour

Light brown base, white mix, red and dark blue fruit topping

Odour/Aroma

Vanilla and fruit

Flavour

Vanilla and fruit

Texture

Crunchy biscuit base with smooth creamy cheesecake and soft fruit

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Recipe Details

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], Fruit(Strawberries (18%) [Strawberries, Coating (Modified Starch, Maltodextrin, Guar Gum, Xanthan Gum, Ascorbic Acid, Flavouring)], Reduced Fat Soft Cheese (**Milk**) (11%), Summer Fruit Mix Filling (6%) [Blackcurrants, Redcurrants, Blackberries, Raspberries], Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Modified Starch (Maize), Tapioca Starch, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

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
E500iii	Sodium carbonates		Biscuit Base	Raising agent	None
E503	Ammonium carbonates		Biscuit Base	Raising agent	None
E412	Guar Gum		Strawberry Coating	Stabiliser	None
E415	Xanthan Gum		Strawberry Coating	Stabiliser	None
E300	Ascorbic Acid		Strawberry Coating	Antioxidant	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	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.

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Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Vanilla Flavouring
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	Biscuit Base
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)
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)	2 Days

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)	1.700	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
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	Per 100g
Energy kj	1418
Energy kcal	338
Fat	25
Of which Saturated	13
Carbohydrates	25
Of which Sugars	13
Fibre	1
Protein	3.22
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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