

CUSTOMER PRODUCT SPECIFICATION



Product Code	C866	Product Name	Carry on Caramel (Dulce de Leche Profiterole Smash) 8"- Uncut
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Physical Sensory Organoleptic Properties

Product Description

On a crunchy cookie base , fresh cream filled profiteroles immersed in vanilla cheesecake and topped with liquid caramel

Appearance

Vanilla cheesecake on a digestive base topped with profiteroles and Dulce de Leche sauce

Colour

Light brown base, white mix, light brown profiteroles and dark brown topping

Odour/Aroma

Vanilla and Caramel

Flavour

Vanilla And Caramel

Texture

Crunchy biscuit base with creamy cheesecake and chewy profiteroles

Label Ingredient Listing Breakdown

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], Double Cream (**Milk**), Cream

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Profiteroles (16%) [Cream (**Milk**), **Egg**, vegetable oils and fats (coconut, palm, palm kernel), reconstituted skimmed **milk**, **wheat** flour, sugar, maize starch, whole **milk** powder, emulsifier (mono- and diglycerides of fatty acids), salt, stabiliser (carrageenan), Dulce De Leche (14%) [Glucose-Fructose Syrup, Whole **Milk** Powder (22%), Water, Sugar, Skimmed **Milk** Powder (9%) Preservative (E202); Potassium Sorbate], Reduced Fat Soft Cheese (**Milk**) (9%), Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Modified Starch (Maize), Water, Rapeseed Oil, 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)	No	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Biscuit Base
Eggs and products thereof	Yes	Yes	Cream Profiteroles
Milk and products thereof	Yes	Yes	Cream Profiteroles, Cheese & Cream
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 Egg Milk	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	Cheesecake mix & Cream Profiteroles
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, Eggs
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

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. 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)	1.660	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1474				
Energy kcal	351				
Fat	24				
Of which Saturated	12				
Carbohydrates	30				
Of which Sugars	19				
Fibre	1				
Protein	4				
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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