

Product Code	C867	Product Name	Toffee Crunch Cheesecake 8" - Uncut
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## Physical Sensory Organoleptic Properties

### Product Description

Chocolate cookie base and dreamy Vanilla cheesecake topped with loads of jagged chunks of this addictive milk chocolate caramel crunch bar .

### Appearance

Chocolate biscuit base and creamy vanilla cheesecake topped with toffee & chunks of caramel crunch bar and chocolate drizzle

### Colour

Brown base and topping, creamy white cheesecake mix

### Odour/Aroma

Chocolate and vanilla

### Flavour

Chocolate and vanilla

### Texture

Crunchy base, crunachy and chuwy topping, smooth mix

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## Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (23%) [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], Reduced Fat Soft Cheese (**Milk**) (12%), Caramel Chocolate Crunch Bars (10%) [Sugar, Palm Oil, Cocoa Butter, Cocoa Mass, Whey Powder (**Milk**), Almonds (**Nuts**) (3%), Skimmed **Milk** Powder, **Milk** Fat, Modified Whey (**Milk**), Sweetened Condensed Skimmed **Milk**, Salt, Emulsifier (**Soya** Lecithin), Flavourings], Dulce De Leche (6%) [Glucose-Fructose Syrup, Whole **Milk** Powder (22%), Water, Sugar, Skimmed **Milk** Powder (9%) Preservative (E202); Potassium Sorbate], Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Chocolate (2%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Modified Starch (Maize), Fat Reduced Cocoa Powder, Tapioca Starch, Rapeseed Oil, 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)	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	Yes	Yes	Chocolate
Nuts and products thereof	Yes	Yes	Almonds in Dime Bar
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 Nuts	This product contains Nuts

## 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

<b>Frozen Shelf Life (DOP+)</b>	9 Months (270 Days)
<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

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)	1.705	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
				<b>Per 100g</b>	
<b>Energy kj</b>				1822	
<b>Energy kcal</b>				434	
<b>Fat</b>				31	
<b>Of which Saturated</b>				17	
<b>Carbohydrates</b>				34	
<b>Of which Sugars</b>				23	
<b>Fibre</b>				1	
<b>Protein</b>				4	
<b>Salt</b>				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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