

## CUSTOMER PRODUCT SPECIFICATION

English  
Cheesecake  
Company

<b>Product Code</b>	<b>C868</b>	<b>Product Name</b>	<b>Cookie Dough Collision Cheesecake 8'' (Uncut Serves 12)</b>
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### Physical Sensory Organoleptic Properties

#### Product Description

Our Original Vanilla Cheesecake filled with a huge clump of our own secret chocolate chip Cookie Dough recipe.

#### Appearance

Vanilla cheesecake and digestive biscuit base filled with chocolate chip Cookie Dough and topped with more chocolate chips and cookies.

#### Colour

Light brown base and light brown cookie dough, white cheesecake mix and dark brown chocolate drizzle

#### Odour/Aroma

Chocolate and vanilla

#### Flavour

Chocolate and vanilla

#### Texture

Crunchy base, smooth cheesecake.

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## Label Ingredient Listing Breakdown

Biscuit Base (24%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamine, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents; E500, E503, Salt], Double Cream (**Milk**), Cookie Dough Mix (20%) [**Wheat** flour, Sugar, Vegetable Oils (Palm, Rape), Demerara Sugar, Whole **Egg** Powder, Whey Solids (from **milk**), Dextrose, Raising Agent; (E500), Salt, Flavouring], Reduced Fat Soft Cheese (**Milk**) (9%), Chocolate (7%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Butter (**Milk**), Partially Inverted Sugar Syrup, **Milk**, Sugar, Cocoa Butter, Water, Modified Starch (Maize), 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	Yes	Yes	Cookie Dough Base Mix
Milk and products thereof	Yes	Yes	Cream & Cheese in Cheesecake Mix
Soybeans and products thereof	Yes	Yes	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 Egg Milk Soya	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	Vanilla
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 & Cookie Dough
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 & Cookie Dough

Halal Diet (Not Certified)	No	
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Kosher Diet (Not Certified)	No	
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**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	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)	1.745	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
				<b>Per 100g</b>	
<b>Energy kj</b>				1519	
<b>Energy kcal</b>				362	
<b>Fat</b>				27	
<b>Of which Saturated</b>				14	
<b>Carbohydrates</b>				26	
<b>Of which Sugars</b>				15	
<b>Fibre</b>				1	
<b>Protein</b>				4.00	
<b>Salt</b>				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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