

Product Code	C876	Product Name	Strawberries & Queen 8" - Uncut
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Physical Sensory Organoleptic Properties

Product Description

A cake fit for royalty. Our original addictive cheesecake but with added Cornish clotted cream and then topped with glazed strawberry halves and then drizzled with luxurious Belgian white chocolate.

Appearance

Crunchy digestive base. Classical vanilla cheesecake, smoothed by the addition of Cornish clotted cream. Strawberries with White Chocolate Drizzle

Colour

Cream coloured Cheesecake, red fruit and white drizzle over the fruit

Odour/Aroma

Vanilla & Strawberries

Flavour

Vanilla & Strawberries

Texture

Crunchy base, smooth cheesecake cream and strawberries

Label Ingredient Listing Breakdown

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

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CUSTOMER PRODUCT SPECIFICATION



Fruit (Strawberries (16%) [Strawberries, Coating (Modified Starch, Maltodextrin, Guar Gum, Xanthan Gum, Ascorbic Acid, Flavouring)], White Chocolate (12%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Reduced Fat Soft Cheese (**Milk**) (12%), Clotted Cream (**Milk**), Butter (**Milk**), Partially Inverted Sugar Syrup, **Milk**, Strawberry Filling (2%) [Strawberry (60%), Water, Sugar, Modified starch, Colouring (Elderberry Juice Concentrate), Acidifier (E330), Firming Agent (E509), Natural Flavouring, Preservative (E202)], Modified Starch (Maize), Rapeseed Oil, 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	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

Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Strawberries
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	No	Strawberry Filling
Azo & Coal Tar Dyes	Strawberry Filling (Fruibel)	
Artificial Preservatives	No	Potassium Sorbate
Artificial Sweeteners	Yes	
Antioxidants	Yes	
Maize and Products thereof	No	Modified Starch
Wheat and Products thereof	No	Wheat Flour in 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

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CUSTOMER PRODUCT SPECIFICATION



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	<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
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	Per 100g
Energy kj	1550
Energy kcal	369
Fat	27
Of which Saturated	14
Carbohydrates	27
Of which Sugars	17
Fibre	1
Protein	3.95
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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