

Product Code	GF224	Product Name	Gluten Free Summer Fruit White Chocolate Cheesecake 8"
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Physical Sensory Organoleptic Properties

Product Description

Our classical white chocolate cheesecake topped with summer fruit mix on a crunchy gluten free digestive base.

Appearance

Crunchy gluten free digestive base. Classical white chocolate cheesecake topped with summer fruit mix

Colour

Light brown base, white mix and red-purple topping

Odour/Aroma

Cream and chocolate, strawberries

Flavour

Strawberries, cream

Texture

Crunchy biscuit base with smooth creamy cheesecake and succulent fruit

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Recipe Details

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (18%) [Gluten Free Flour Blend (Brown Rice, Potato, Maize), Sugar, Palm Oil - RSPO Certified, Rice Malt, Raising Agent Sodium Bicarbonate (E500)], Summer Fruit Mix Filling (18%) [Blackcurrants, Redcurrants, Blackberries, Raspberries], White Chocolate (12%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Reduced Fat Soft Cheese (**Milk**) (11%), Margarine [Contains Vegetable Oils (Palm - RSPO certified, Rapeseed), Water, Emulsifier; E471], Butter (**Milk**), Partially Inverted Sugar Syrup, **Milk**, Modified Starch (Maize), 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
E322	Lecithins		White Chocolate & Margarine	Emulsifier	None
E500	Sodium carbonates		Biscuit Base	Raising agent	None
E471	Mono- and diglycerides of fatty acids		Margarine	Emulsifier	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)	No	Yes	
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
Milk, Soya	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	Strawberries & White Chocolate
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	No	Strawberry Filling
Azo & Coal Tar Dyes	Yes	Strawberry Filling
Artificial Preservatives	No	Potassium Sorbate
Artificial Sweeteners	Yes	
Antioxidants	Yes	
Maize and Products thereof	No	Modified Starch
Wheat and Products thereof	No	
Any Other Additives	No	See Additives Section

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy
Coeliacs	Yes	
Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

CUSTOMER PRODUCT SPECIFICATION



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 YYYY (e.g. 02 FEB 2008)
Shelf Life From Defrost (in Fridge)	4 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

Microbiological Standards & Nutritional Information

Microbiological Standards

Test	Target	Report	Unsatisfactory
TVC (cfu/g)	<10000	10000-10 ⁷	>10 ⁷
Enterobacteriaceae cfu/g)	<10	10-1000	>1000
E. Coli (cfu/g)	<10	>10	>100
Staph Aureus (cfu/g)	<20	>20	>100
Bacillus Cereus (cfu/g)	<20	>20	>100
Clostridium Perfringens (cfu/g)	<20	>20	>100
Salmonella (per 25g)	Absent	Present	Present
Listeria (per 25g)	Absent	10-100	>100

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	1507
Energy kcal	359
Fat	26
Of which Saturated	15
Carbohydrates	27
Of which Sugars	18
Fibre	1
Protein	3.34
Salt	0.2

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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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