

CUSTOMER PRODUCT SPECIFICATION



Product Code	GF225	Product Name	Gluten Free Chocad'or Milk Chocolate Cheesecake 8"
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Physical Sensory Organoleptic Properties

Product Description

. Our Classical white chocolate cheesecake on a crunchy gluten free digestive base topped with milk chocolate fudge and lintdor truffle balls.

Appearance

Crunchy gluten free digestive base. Classical white chocolate cheesecake topped with milk chocolate fudge and lintdor truffle balls, centre dusted with cocoa powder

Colour

Light brown base, white mix and brown topping

Odour/Aroma

Cream and chocolate,

Flavour

Chocolate, cream

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Texture

Crunchy biscuit base with smooth creamy cheesecake, smooth fudge and chewy truffle ball

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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)], White Chocolate (12%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Reduced Fat Soft Cheese (**Milk**) (11%), **Milk** Chocolate Truffles (7%) [Sugar, Vegetable Fats [Coconut, Palm Kernal, Cocoa Butter, Cocoa Mass, Whole **Milk** Powder, Skimmed **Milk** Powder, Lactose, Anhydrous **Milk** Fat, Emulsifier; **Soya** Lecithin, Barley Malt Extract, Flavourings, Vanilla], Margarine [Contains Vegetable Oils (Palm - RSPO certified, Rapeseed), Water, Emulsifier; E471], **Milk**, Glucose Syrup, Butter (Milk), Partially Inverted Sugar Syrup, **Milk** Chocolate (3%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Emulsifier; **Soya** Lecithin, Natural Vanillia Flavouring], Chocolate (2%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Modified Starch (Maize), Fat Reduced Cocoa Powder, Cocoa Butter, 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
E471	Mono- and diglycerides of fatty acids		Margarine	Emulsifier	None
E500	Sodium Bicarbonate		Biscuit base	Raising agent	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	

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Allergen Declaration on Label	Warnings
Milk, Soya	This manufacturing site handles nuts

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	

Product/Process Temperatures (°C)

Temperature Check Description	Target	Range	Tolerances
Cheesecake Mix Temp	5°C	±	3
Cold Set Product Temp (Pre-freezing)	8°C	±	
Intermediate Frozen Product Temp	< -10°C	N/A	
Frozen Product Temp	< -18°C	±	3

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

Nutritional Information

Net Product Weight (kg)	1.775	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
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	Per 100g
Energy kj	1857
Energy kcal	442

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Fat	32
Of which Saturated	19
Carbohydrates	34
Of which Sugars	24
Fibre	1
Protein	4.36
Salt	0.22

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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