

CUSTOMER PRODUCT SPECIFICATION



Product Code	GF407	Product Name	Gluten Free Mango & Lime cheesecake 8" - 12 Cut
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Physical Sensory Organoleptic Properties

Product Description

Vanilla cheesecake swirled with lime curd on a gluten free biscuit base, topped with mango mousse and lime zest

Appearance

Vanilla cheesecake swirled with lime curd, topped with mango mousse and lime zest on a gluten free biscuit base

Colour

Light brown base, white and yellow mix with green lime zest on top

Odour/Aroma

Mango, lime

Flavour

Zingy lime curd, creamy vanilla cheesecake, sweet mango

Texture

Smooth creamy cheesecake, crunchy biscuit base, light airy mousse topping

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Recipe Details

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (16%) [Gluten Free Flour Blend (Brown Rice, Potato, Maize), Sugar, Palm Oil - RSPO Certified, Rice Malt, Raising Agent Sodium Bicarbonate (E500), Reduced Fat Soft Cheese (**Milk**) (10%), Alphonso Mango Puree (10%), Sugar, Margarine [Contains Vegetable Oils (Palm - RSPO certified, Rapeseed), Water, Emulsifier; E471], Partially Inverted Sugar Syrup, Butter (**Milk**), **Milk**, Mascarpone Cheese (**Milk**) (3%), Cocoa Butter, Lime Juice (**Sulphites**) (1.4%), Modified Starch (Maize), **Egg, Egg** White, Lime Zest, Tapioca Starch, Preservative(Potassium Sorbate (E202)), Natural Vanilla Flavouring, Citric Acid.

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
E500	Sodium carbonates		Biscuit Base	Raising agent	None
E471	Mono- and diglycerides		Biscuit Base	Stabiliser	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	Yes	Yes	
Milk and products thereof	Yes	Yes	Cream, Cheese
Soybeans and products thereof	No	Yes	
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)	Yes	Yes	Lime Juice
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Milk Egg Sulphites	This manufacturing site handles nuts

Diet Suitability

Suitable For		If No please specify Source		
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Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
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 YY (e.g 02 FEB 08)
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)	1.710	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
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	Per 100g
Energy kj	1581
Energy kcal	376
Fat	30
Of which Saturated	17
Carbohydrates	25
Of which Sugars	16
Fibre	0.5
Protein	2.50
Salt	0.2

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.

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This specification is an accurate reflection of the product. The Product fully complies with UK and EC Regulations

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