

# CUSTOMER PRODUCT SPECIFICATION



<b>Product Code</b>	I085	<b>Product Name</b>	Cookie cream cupcake
<b>Reason for Revision</b>	New Product		



## Product Description

A moist chocolate sponge filled with vanilla cheesecake, topped with a cheesecake frosting and a cookie.

## Recipe Details

### Recipe Tree

Ingredient Including Compound Ingredient Breakdown in Descending Order	% in Recipe	GM Status
Full Fat Soft Cheese (Milk)	27.19	N/A
Sugar	21.01	N/A
Fortified Wheat Flour [Wheat Flour, Calcium carbonate, Niacin, Iron, Thiamine]	7.30	N/A
Rapeseed Oil	7.06	N/A
Whole Egg Free Range	7.06	N/A
Cookies [Wheat Flour, Sugar, Palm Fat, Cocoa (12.2%), Dextrose, Emulsifier; Soya Lecithin, Raising Agents; E500, E503, Salt, Flavourings]	5.50	N/A
Reduced Fat Soft Cheese (Milk)	4.98	N/A
Water	4.41	N/A
Butter (Milk)	3.70	N/A
Sponge Mix [Thickeners; (Modified Starch, Wheat Starch, Corn Starch), Whey Powder (Milk), Raising Agents; (E450, E500, E341), Emulsifiers; (E481, E475)]	3.17	N/A
Fat Reduced Cocoa Powder	2.98	N/A
Sour Cream (Milk)	2.96	N/A
Free Range Whole Egg	0.63	N/A
Free Range Egg Yolk	0.63	N/A
Double Cream (Milk)	0.57	N/A
Sicilian Lemon Juice [E224 (Sulphites)]	0.30	N/A

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Modified Starch (Maize) [E1422]	0.20	N/A
Milk	0.13	N/A
Natural Vanilla Paste	0.10	N/A
Modified Starch (Maize)	0.07	N/A
Natural Vanilla Flavouring	0.05	N/A

## Label Ingredient Listing Breakdown

Full Fat Soft Cheese (**Milk**) (27%), Sugar, Fortified **Wheat** Flour [**Wheat** Flour, Calcium carbonate, Niacin, Iron, Thiamine], Rapeseed Oil, Whole **Egg** Free Range, Cookies (6%) [**Wheat** Flour, Sugar, Palm Fat, Cocoa (12%), Dextrose, Emulsifier; **Soya** Lecithin, Raising Agents; E500, E503, Salt, Flavourings], Reduced Fat Soft Cheese (**Milk**) (5%), Water, Butter (**Milk**), Sponge Mix [acetylated distarch adipate / E 1422, **wheat** starch, whey powder, diphosphates / E 450, starch, sodium carbonates / E 500, sodium stearoyl-2-lactylate / E 481, polyglycerol esters of fatty acids / E 475, sodium chloride], Fat Reduced Cocoa Powder, Sour Cream (**Milk**), Free Range Whole **Egg**, Free Range **Egg** Yolk, Double Cream (**Milk**), Sicilian Lemon Juice [E224 (**Sulphites**)] (0.3%), Modified Starch (Maize) [E1422], **Milk**, Natural Vanilla Paste, Modified Starch (Maize), Natural Vanilla Flavouring.

## 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 bicarbonate		Cookie, Sponge Mix	Raising agent	None
E503	Ammonium bicarbonate		Cookie	Raising agent	None
E450	Potassium and sodium di-phosphates		Sponge Mix	Raising agent	None
E481	Sodium stearoyl lactate		Sponge Mix	Emulsifier	None
E475	Polyglycerol esters of fatty acids		Sponge Mix	Emulsifier	None
E224	Potassium disulphite		Lemon Juice	Preservative	None
E1422	Acetylated di-starch adipate		Modified starch, Sponge Mix	Thickener	None

## Dietary Intolerance & Allergen Information

### Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
<b>Animal Products (excluding Rennet free milk products)</b>	Yes	Yes	
<b>Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)</b>	Yes	Yes	
<b>Eggs and products thereof</b>	Yes	Yes	
<b>Milk and products thereof</b>	Yes	Yes	
<b>Soybeans and products thereof</b>	Yes	Yes	
<b>Nuts and products thereof</b>	No	Yes	

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<b>Peanuts and products thereof</b>	No	No	
<b>Sesame Seeds and products thereof</b>	No	No	
<b>Fish and products thereof</b>	No	No	
<b>Celery and products thereof</b>	No	No	
<b>Mustard and products thereof</b>	No	No	
<b>Sulphur dioxide and sulphites (&gt; 10mg/kg)</b>	Yes	Yes	
<b>Crustaceans or Molluscs and products thereof</b>	No	No	

<b>Allergen Declaration on Label</b>	<b>Warnings</b>
Wheat Gluten Egg Milk Sulphites Soya	Produced in a factory that handles Wheat Gluten, Milk, Egg, Nuts, Soya, Sulphites.

## Food Ingredients & Additives Information

	<b>Free From</b>	<b>If No Please Specify Source</b>
<b>Genetically Modified Material</b>	Yes	
<b>Hydrogenated Vegetable Oils</b>	Yes	
<b>Flavourings (Artificial/Natural)</b>	No	Vanilla
<b>Flavour Enhancers (e.g MSG)</b>	Yes	
<b>Colours (Artificial/Natural/Nature Identical)</b>	Yes	
<b>Azo &amp; Coal Tar Dyes</b>	Yes	
<b>Artificial Preservatives</b>	Yes	
<b>Artificial Sweeteners</b>	Yes	
<b>Antioxidants</b>	Yes	
<b>Maize and Products thereof</b>	No	Modified atrch
<b>Wheat and Products thereof</b>	No	Sponge Mix
<b>Any Other Additives</b>	No	See additive table

## Diet Suitability

	<b>Suitable For</b>	<b>If No please specify Source</b>
<b>Ovo-Lacto Vegetarians</b>	Yes	
<b>Vegans</b>	No	
<b>Coeliacs</b>	No	

<b>Halal Diet (Not Certified)</b>	No	
<b>Kosher Diet (Not Certified)</b>	No	

## Shelf Life, Handling & Storage Information

<b>Frozen Shelf Life from Production</b>	9 Months (270 Days)
<b>Chilled Shelf Life</b>	N/A
<b>Minimum Frozen Shelf Life into Depot</b>	6 Months (180 Days)
<b>Shelf Life Date Format</b>	DD MMM YYYY (e.g. 02 FEB 2008)
<b>Shelf Life Upon Defrosting (in Fridge)</b>	4 Days

<b>Storage Instructions</b>	<b>Defrost Instructions</b>	<b>Handling Instructions</b>
Frozen Storage - 18°C	Defrost Under Refrigeration for Approx. 4 hours.	Once defrosted keep chilled at <5°C. DO NOT RE-FREEZE

## Packaging Standards

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## Finished Product Information

Product Type Size	Cut or Uncut?	Units per Outer	Net Weight (kg)	Gross weight (kg)
Individual Desrt Portion	N/A	12	0.104 x 12	1.442

## Primary & Secondary Packaging Information

Qty	Packaging Description	Total Item Weight (g)	External Dimensions	Specification
12	Cupcake Case	12	51 x 38	Greaseproof
1	Mini Cheesecake Box - Branded	182	320 x 238 x 83	Cardboard

## Packaging Weights

Primary Packaging Weights (kg)	Secondary Packaging Weight (kg)	Total Packaging weight (kg)
0.012	0.182	0.194

Packaging Code	Packaging Description	Primary/ Secondary	Colour	Recyclable
P10195	Cupcake Case	Primary	Gold	Yes
P10103	Mini Cheesecake Box - Branded	Secondary	Black	Yes

## Labelling Information & Pallet Security

Production Coding Format	Outer Label Information	Bar Code Type	Bar Code Number
Product Code Hyphen Batch Code	Product Name, Ingredient List, Allergen Declaration, Net Weight, Gross Weight, Number of Portions, Best Before Date, Product Code, Batch Code, Customer Name if Applicable, Company Address	EAN-13	5029872018185

Outer Packaging Closure Method	Method of Labelling	Position of outer Label	Method of Pallet Security	Pallet Label Location
Folding Lid	Adhesive Label on Outer	Front of Box	Stretch Wrap	Both Long Sides of Pallet

## Pallet Configuration

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Cases per Pallet	Cases per Layer	Layers per Pallet	Pallet Height (mm)	Pallet Weight (kg)
225	15	15	1405	349.4

## Microbiological Standards & Nutritional Information

### Microbiological Standards

Test	Target	Report	Unsatisfactory
TVC (cfu/g)	<100000	100000-10 <sup>7</sup>	>10 <sup>7</sup>
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)	0.104	No. of Portions/Servings	1	Portion Weight (g)	104
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	Per 100g
Energy kj	1418
Energy kcal	338
Fat	21
Of which Saturated	9
Carbohydrates	33
Of which Sugars	24
Fibre	2
Protein	4.46
Salt	0.19

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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## Customer

**Specification is assumed accepted if English Cheesecake Company does not receive back a signed copy within 14 days after request.**

SPECIFICATION APPROVED BY:

Signed on behalf of:

Signature:

Name:

Position:

Date:

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