CUSTOMER STANDARD SPECIFICATION



Product Code	N327	Product Name	Honeycomb Golden Nugget Cheesecake 9"- 14 Cut
Reason for Revision Change in packa		Change in packa	aging



Physical Sensory Organoleptic Properties

Product Description

The "original" recipe! On a crunchy biscuit base, our intensely rich vanilla cheesecake filled and topped with a mixture of crunchy chocolate coated and uncoated honeycomb pieces.

Appearance

Loads of Crunchy Chocolate coated and uncoated golden honeycomb nuggets on top and inside of our creamy vanilla cheesecake. All on a classic digestive biscuit base

Colour

Dark brown topping and White Cheesecake mix

Odour/Aroma

Dairy notes

Flavour

Creamy Vanilla and Chocolate honeycomb.

Texture

Crunchy base, creamy cheesecake and smooth with crisp honeycomb pieces.

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Ingredient Details

Label Ingredient Listing Breakdown

Double Cream (Milk), Biscuit Base (22.500 %) [Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents; E500ii, E503ii, Salt], Milk Chocolate Honeycomb [Sugar, Cocoa Butter, Cocoa Mass, Skimmed Milk Powder, Milk Sugar, Whey Powder (Milk), Anhydrous Milk Fat, Emulsifier: Soya Lecithin E322), Honeycomb Granules (Sugar, Glucose Syrup, Water, Raising Agent: E500ii, Glazing Agent (Gum Arabic E414, Sucrose, Honey], Reduced Fat Soft Cheese (Milk) (12.075 %) [Skimmed Milk, Cream, Permeate, Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial starter culture], Milk Chocolate Honeycomb Granules [Sugar, Cocoa Butter, Cocoa Mass, Skimmed Milk Powder, Milk Sugar, Whey Powder (Milk), Anhydrous Milk Fat, Emulsifier: Soya Lecithin, Glucose Syrup, Water, Raising Agent: Sodium Bicarbonate, Gum Arabic, Sucrose, Honey)], Partially Inverted Sugar Syrup, Milk, Honeycomb Granules [Sugar, Glucose Syrup, Water, Raising Agent E500ii, Non-Hydrogenated Vegetable Fat SG (Shea Oil, Palm Oil, Emulsifier E322)], Butter (Milk), Sugar, Cocoa Butter, Modified Starch (Maize), Tapioca Starch, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

Dietary Intolerance & Allergen Information

Allergen Information

	Present	Present	Please Specify (Give
	in	within	Source/Reason)
	Product	factory	
Animal Products (excluding Rennet free milk products)	No	No	
Cereals containing Gluten and products thereof	Yes	Yes	Biscuit Base
(Wheat, Rye, Barley, Oats, Bran)			
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	Cheese, Milk, Butter, Milk
			Chocolate Honeycomb
Soybeans and products thereof	Yes	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)	No	Yes	
Crustaceans or Molluscs and products thereof	No	No	

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

Diet Suitability

DEFINITIONS

An Ovo-Lacto Vegetarian does not eat any animals, but does eat eggs and dairy products.

Vegan does not eat any animal products, eggs, dairy, honey etc

Coeliacs have an intolerance to Cereal Gluten

Halal - Product from Animals slaughtered according to Muslim Law

Kosher - Product from Animals slaughtered & prepared according to Strict Jewish Laws

	Suitable For	If No please specify Source	
Ovo-Lacto Vegetarians	Yes		
Vegans	No	Dairy Ingredients	
Coeliacs	No	Gluten in Biscuit Base	
Halal Diet (Not Certified)	Yes	Not Certified	•
Kosher Diet (Not Certified	No		

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Final Product Information

Product Temperature

Delivery Product Temperature: -18 ± 3 °C

Finished Product Information

Product Type Size	Cut or Uncut?	Units per	Net Case Weight	Gross Case weight	
		Outer	(kg)	(kg)	
9" Round	Cut into 14	I	2.000	2.205	

Shelf Life Information

Frozen Shelf Life (DOP+)	Minimum Frozen Shelf Life into Depot	Shelf Life Date Format	Shelf Life From Defrost (in Fridge)
9 Months (270 Days)	6 Months (180 Days)	DD MMM YYYY (e.g. 02 FEB 2008)	4 Days

Handling Storage Information

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Defrost in Chiller at <5°C for 8	Once defrosted keep chilled at <8°C. DO NOT RE-
	hours. Remove the Cake Collar	FREEZE
	and Paper Dividers before defrost.	

Nutritional Information

Net Product Weight (kg)	2.000	No. of Portions/Servings		14	Portion Weight (g)	143	
			Per 100g				
Energy kj	Energy kj			1811			
Energy kcal			433				
Fat	Fat			28			
Of which Saturated			15				
Carbohydrates			42				
Of which Sugars	Of which Sugars			29			
Fibre			ı				
Protein	Protein			3.81			
Salt			0.47				

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

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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