

Product Code	N336	Product Name	Strawberries and Cream Cheesecake
--------------	------	--------------	-----------------------------------



Physical Sensory Organoleptic Properties

Product Description

On a crunchy biscuit base, our intensely rich vanilla cheesecake topped with plump juice strawberry halves and drizzled with white chocolate.

Appearance

A classic vanilla cheesecake on a digestive biscuit base topped with strawberries halves drizzle with white chocolate.

Colour

Light brown base, white mix and red strawberry topping with white drizzle

Odour/Aroma

Vanilla and Strawberry

Flavour

Vanilla and Strawberry

Texture

Crunchy biscuit base with smooth creamy cheesecake and strawberry fruit

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - N336	2020/4/20	2	Assusy Furtado	1 of 3

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (20%) [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], Fruit (Strawberries [Strawberries, Coating (Modified Starch, Guar Gum, Xanthan Gum, Ascorbic Acid)], Reduced Fat Soft Cheese (**Milk**) (12%) [Skimmed **Milk**, Cream, Permeate, Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial starter culture], Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, White Chocolate (1%) [Sugar, Whole **Milk** Powder, Cocoa Butter, Skimmed **Milk** Powder, Emulsifier: **Soya** Lecithin, Vanilla Flavouring], Modified Starch (Maize), Tapioca Starch, Rapeseed Oil, Natural Vanilla Flavouring, Preservative (Potassium Sorbate (E202)).

Dietary Intolerance & Allergen Information

Allergen Information

	Present in Product	Present within factory	Please Specify (Give Source/Reason)
Animal Products (excluding Rennet free milk products)	No	No	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	Yes	Yes	Biscuit Base
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	Cream & Cheese
Soybeans and products thereof	Yes	Yes	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
Wheat Gluten Milk Soya	Produced in a factory that handles Egg, Nuts and Sulphites.

Diet Suitability

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

Shelf Life, Handling & Storage Information

Frozen Shelf Life from Production	9 Months (270 Days)
Chilled Shelf Life	N/A
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YY (e.g 02 FEB 08)
Shelf Life Upon Defrosting (in Fridge)	2 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Remove the cake collar before defrost. Defrost in the fridge for approximately 8 hours.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Packaging Standards

Finished Product Information

Product Type Size	Cut or Uncut ?	Units per Outer	Net Weight (kg)	Gross weight (kg)
9" Round	Cut into 14	1	2.000	2.205

Nutritional Information

Net Product Weight (kg)	2.000	No. of Portions/Servings	14	Portion Weight (g)	143
				Per 100g	
Energy kj				1476	
Energy kcal				353	
Fat				27.2	
Of which Saturated				14.5	
Carbohydrates				24.3	
Of which Sugars				14.4	
Fibre				0.7	
Protein				3.2	
Salt				038	

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

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC - N336	2020/4/20	2	Assusy Furtado	3 of 3