

Product Code	N375	Product Name	Vanilla Chocolate Chunk Cheesecake with Maltesers (Moreteaser Cheesecake) 9" -14 Cut
	Secondary Product Name	Vanilla Chocolate Chunk Cheesecake with Maltesers	
Reason for Revision	Changes in packaging		



Physical Sensory Organoleptic Properties

Product Description

Our famous Vanilla Cheesecake on a crunchy cookie base packed and topped with Maltesers drizzled with Chocolate Sauce.

Appearance

Vanilla cheesecake with chopped chocolate mixed through, a layer of Maltesers and drizzled with dark chocolate

Colour

Light brown biscuit, off white cheesecake with brown bits of chocolate, brown topping

Odour/Aroma

Vanilla and chocolate

Flavour

Vanilla with Maltesars and milk chocolate

Texture

Crunchy biscuit base, creamy cheesecake and crunchy malt chocolate

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Ingredient Details

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (22%) [Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oils (SG RSPO Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents; E500, E503, Salt], **Milk** Chocolate (13%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], Reduced Fat Soft Cheese (**Milk**) (11%), **Milk** Chocolate Honeycomb Balls (8.4%) [Sugar, Skimmed **Milk** Powder, Cocoa Butter, Glucose Syrup, Barley Malt Extract, Cocoa Mass, Palm Fat, Lactose (**Milk**), Whey Powder (**Milk**), **Milk** Fat, **Wheat** Flour, Emulsifiers; (**Soya** Lecithin, E492), Palm Oil, Raising Agents; (E341, E500, E501) Gelling Agent; Pectin, Salt, Natural Vanilla Extract], Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Chocolate (1.7%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Modified Starch (Maize), Fat Reduced Cocoa Powder, 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)	Yes	Yes	
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	Double Cream & Full Fat Cheese
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	May contain traces of Nuts. This manufacturing site handles nuts

Diet Suitability

	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)	Yes	

Final Product Information

Product Temperature

Delivery Product Temperature: $-18 \pm 3 \text{ }^{\circ}\text{C}$

Finished Product Information

Product Type Size	Cut or Uncut ?	Units per Outer	Net Case Weight (kg)	Gross Case weight (kg)
9" Round	Cut into 14	1	1.785	1.963

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 $<5^{\circ}\text{C}$ for 8 hours. Remove the Cake Collar and Paper Dividers before defrost.	Once defrosted keep chilled at $<8^{\circ}\text{C}$. DO NOT RE-FREEZE

Packaging Standards

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	EAN-13	5029872008520

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

Pallet Configuration

Cases per Pallet	Cases per Layer	Layers per Pallet	Pallet Height (mm)	Pallet Weight (kg)
204	12	17	1656	425.5

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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