

<b>Product Code</b>	N627	<b>Product Name</b>	Mango mousse & Lime pistachio cheesecake
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## Physical Sensory Organoleptic Properties

### Product Description

Lime cheesecake with juicy mango pieces topped with mango mousse and a mango glaze, on a digestive biscuit base, finished with pistachio pieces

### Colour

Light brown base, white and yellow cheesecake mix, orange and green topping.

### Odour/Aroma

Mango lime

### Flavour

Zingy lime cheesecake, sweet mango

### Texture

Smooth creamy cheesecake with firm mango pieces, crunchy biscuit base, light airy mousse topping

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## Recipe Details

### Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (24%) [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], Reduced Fat Soft Cheese (**Milk**) (8%), Alphonso Mango Puree (8%), Mango (6%), Lime Juice (**Sulphites**) (6%), Sugar, Partially Inverted Sugar Syrup, **Milk**, Mascarpone Cheese (**Milk**) (2 %), Glaze [Glucose syrup (**Sulphites**) , Water, Gelling Agents; E440, E401, E407, E415 Acidifier; E330, Natural Flavouring, Acidity Regulator; E331, E341, Preservative; Potassium Sorbate (E202), Firming Agent: Potassium Chloride (E508)], Butter (**Milk**), Cocoa Butter, Modified Starch (Maize), Free Range **Egg White**, Lime Juice Concentrate (0.4 %), Nibbed Pistachio (**Nuts**) , Tapioca Starch, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

## 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>	No	No	
<b>Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)</b>	Yes	Yes	Biscuit base
<b>Eggs and products thereof</b>	Yes	Yes	Egg white in cheesecake mix
<b>Milk and products thereof</b>	Yes	Yes	Mascarpone, low fat cheese, butter
<b>Soybeans and products thereof</b>	No	Yes	
<b>Nuts and products thereof</b>	Yes	Yes	Pistachios
<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	Lime juice
<b>Crustaceans or Molluscs and products thereof</b>	No	No	

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

## Diet Suitability

	Suitable For	If No please specify Source
<b>Ovo-Lacto Vegetarians</b>	Yes	
<b>Vegans</b>	No	
<b>Coeliacs</b>	No	
<b>Halal Diet (Not Certified)</b>	Yes	
<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

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Remove the cake collar before defrost. Defrost in the fridge for approx.. 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"	Cut into 14	1	1.676	1.881

## Nutritional Information

Net Product Weight (kg)	1.676	No. of Portions/Servings	14	Portion Weight (g)	120
		<b>Per 100g</b>			
<b>Energy kj</b>					1470
<b>Energy kcal</b>					352
<b>Fat</b>					25.8
<b>Of which Saturated</b>					13.3
<b>Carbohydrates</b>					27.2
<b>Of which Sugars</b>					15.7
<b>Fibre</b>					0.6
<b>Protein</b>					3.0
<b>Salt</b>					0.40

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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