

Product Code	N654	Product Name	Sicilian Lemon & Mascarpone Cheesecake
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Physical Sensory Organoleptic Properties

Appearance

A creamy off-white cheesecake with a yellow lemon topping, a white chocolate fudge drizzle & small pieces of lemon zest.

Colour

Creamy off-white cheesecake with yellow lemon curd topping

Odour/Aroma

Fresh, Lemony

Flavour

Buttery biscuit with a light creamy lemon cheesecake, a tangy lemon curd topped with a creamy

Texture

Crunchy Biscuit with a smooth cheesecake topped with creamy lemon curd and dense & sticky white chocolate & soft lemon zest.

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; E500ii, E503ii, Salt], Sicilian Lemon Juice [E224 (**Sulphites**)] (9%), Reduced Fat Soft Cheese (**Milk**) (8%) [Skimmed **Milk**, Cream, Permeate, Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial Starter Culture], Butter (**Milk**), Sugar, Partially Inverted Sugar Syrup, **Milk**, Whole **Egg** Free Range, Mascarpone Cheese (**Milk**) (2%), White Chocolate (2%) [Sugar, Whole **Milk** Powder, Cocoa Butter, Skimmed **Milk** Powder, Emulsifier: **Soya** Lecithin, Vanilla Flavouring], Cocoa Butter, Modified Starch (Maize), Lemon Zest Topping, Glucose Syrup, Lemon Juice Concentrate (0.5%), Tapioca Starch, Modified Starch (Maize) [E1422], Preservative(Potassium Sorbate (E202)), Citric Acid, Lemon Oil, Natural Vanilla Flavouring.

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	Yes	Yes	Whole Egg
Milk and products thereof	Yes	Yes	Cream, cheese, Butter, Milk white chocolate
Soybeans and products thereof	Yes	Yes	
Nuts and products thereof	No	No	
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)	Yes	Yes	Lemon Juice
Crustaceans or Molluscs and products thereof	No	No	

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CUSTOMER STANDARD SPECIFICATION



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

Diet Suitability

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

Final Product Information

Finished Product Information

Product Type Size	Cut or Uncut?	Units per Outer	Net Case Weight (kg)	Gross Case weight (kg)
9" Round	Cut into 12	1	1.800	2.005

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	Remove the cake collar before defrost. Defrost Under Refrigeration for Approx. 8 hours.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Nutritional Information

Net Product Weight (kg)	1.800	No. of Portions/Servings	12	Portion Weight (g)	150
	Per 100g				
Energy kj	1632				
Energy kcal	390				
Fat	28.9				
Of which Saturated	15.4				
Carbohydrates	29.7				
Of which Sugars	17.9				
Fibre	0.6				
Protein	3.3				
Salt	0.49				

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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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