

<b>Product Code</b>	N654	<b>Product Name</b>	Sicilian Lemon & Mascarpone Cheesecake
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## Physical Sensory Organoleptic Properties

### Product Description

A creamy off white cheesecake with a yellow lemon topping, a white chocolate fudge drizzle & white chocolate curls.

### Appearance

A creamy off white cheesecake with a yellow lemon topping, a white chocolate fudge drizzle & white chocolate curls.

### 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 white chocolate fudge

### Texture

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

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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; E500ii, E503ii, Salt], Sicilian Lemon Juice [E224 (**Sulphites**)] (9%), Reduced Fat Soft Cheese (**Milk**) (8%) [Skimmed **Milk**, Cream (**Milk**), Permeate (**Milk**), 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), White Chocolate Curls (0.6%) [Sugar, Whole **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], Glucose Syrup, Lemon Juice Concentrate (0.5%), Tapioca Starch, Modified Starch (Maize) [E1422], Icing Sugar, 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)
<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	Whole Egg
<b>Milk and products thereof</b>	Yes	Yes	Cream, cheese, Butter, Milk, White chocolate
<b>Soybeans and products thereof</b>	Yes	Yes	Chocolate
<b>Nuts and products thereof</b>	No	No	
<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	
<b>Crustaceans or Molluscs and products thereof</b>	No	No	Sicilian Lemon Juice

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
<b>Ovo-Lacto Vegetarians</b>	Yes	
<b>Vegans</b>	No	Dairy, Eggs
<b>Coeliacs</b>	No	Gluten in Biscuit Base
<b>Halal Diet (Not Certified)</b>	Yes	Not certified
<b>Kosher Diet (Not Certified)</b>	No	

## Final Product Information

### Product Temperature

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

### 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	1.800	2.025

### 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 - $18^{\circ}\text{C}$	Defrost in Chiller at $5^{\circ}\text{C}$ for 8 hours. Remove the Cake Collar 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, Company Address	EAN-13	5029872019281

### Nutritional Information

Net Product Weight (kg)	1.800	No. of Portions/Servings	14	Portion Weight (g)	129
		<b>Per 100g</b>			
Energy kj	1645				
Energy kcal	393				
Fat	29.1				
Of which Saturated	15.5				
Carbohydrates	30.0				
Of which Sugars	18.2				
Fibre	0.5				
Protein	3.3				
Salt	0.38				

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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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