

<b>Product Code</b>	N673	<b>Product Name</b>	Classic Baked Vanilla Cheesecake 2.1 kg -9" 14 Cut
---------------------	------	---------------------	--



## Physical Sensory Organoleptic Properties

### Product Description

Predominantly Cream, butter, digestive biscuit. Balanced in sweet and cream notes. Thick, dense and creamy texture.

### Appearance

Digestive biscuit based with a creamy vanilla cheesecake

### Colour

Cream colour with brown highlights

### Odour/Aroma

Predominantly Cream, butter, digestive biscuit

### Flavour

Creamy vanilla

### Texture

Soft smooth creamy cheesy texture with a crunch biscuit base.

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
QMS.CSPEC2 - N673	2021/5/3	2	Maryam Sadeghi	1 of 4

## Ingredient Details

### Label Ingredient Listing Breakdown

Sour Cream (**Milk**), Full Fat Soft Cheese (**Milk**) (30%), Biscuit Base (18%) [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], Sugar, Whole **Egg** Free Range, Free Range **Egg** Yolk, Modified Starch (Maize) [E1422], Caramel Syrup [Glucose Syrup, Caramelised Sugar Syrup], Modified Starch (Maize), Madagascar Vanilla Extract, Stabiliser; [E406 E410].

## 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	Ingredient
Milk and products thereof	Yes	Yes	Cream & Cheese
Soybeans and products thereof	No	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 Egg Milk	Produced in a factory that handles Nuts, Soya, Sulphites.

## Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	No	Gluten in Biscuit Base
Halal Diet (Not Certified)	Yes	Not Certified
Kosher Diet (Not Certified)	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	2.100	2.322

### 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 $<5^{\circ}\text{C}$ . 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	5029872019861

## Nutritional Information

Net Product Weight (kg)	2.100	No. of Portions/Servings	14	Portion Weight (g)	150
-------------------------	-------	--------------------------	----	--------------------	-----

	Per 100g
Energy kj	1406
Energy kcal	336
Fat	23.3
Of which Saturated	8.2
Carbohydrates	26.7
Of which Sugars	18.0
Fibre	0.3
Protein	5.1
Salt	0.56

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
N673-QMS.CSPEC2	2021/5/3	2	Maryam Sadeghi	3 of 4

**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.**

Document Ref	Issue Date	Issue No.	Authorised By	Page No.
N673-QMS.CSPEC2	2021/5/3	2	Maryam Sadeghi	4 of 4