

CUSTOMER PRODUCT SPECIFICATION



Product Code	SCI35	Product Name	Pecan Batter Cheesecake 8"
	Secondary Product Name		
Reason for Revision	Change to topping method		



Physical Sensory Organoleptic Properties

Product Description

Classic Pecan Pie filling topped with vanilla cheesecake and all baked together... Yummy!! Topped with loads of toasted pecans and dulce de leche toffee sauce.

Appearance

Baked Vanilla Cheesecake on a Digestive Biscuit Base, with a layer of Golden Syrup Batter. Finished with Dulce De Leche, Toasted Pecans and a Glaze.

Colour

Brown base & topping with cream filling

Odour/Aroma

Toffee & Roasted nuts

Flavour

Sweet Pecan, Toffee & Nutty

Texture

Smooth cheesecake, sticky syrup filling, crunchy biscuit base, and firm pecans

Label Ingredient Listing Breakdown

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Biscuit Base (19%) [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], Full Fat Soft Cheese (**Milk**) (12%), Reduced Fat Soft Cheese (**Milk**) (12%), Sugar, Glucose Syrup, Egg, Pecan Nuts (8%), Dulce De Leche (5%) [Glucose-Fructose Syrup, Whole **Milk** Powder (22%), Water, Sugar, Skimmed **Milk** Powder (9%) Preservative (E202); Potassium Sorbate], 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**), **Egg** Yolk, Double Cream (**Milk**), Modified Starch (Maize), Partially Inverted Sugar Syrup, Cane Molasses, **Milk**, Water, Natural Vanilla Flavouring, Rapeseed Oil.

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 & Self Raising Flour
Eggs and products thereof	Yes	Yes	Egg in Gingerbread Chunks
Milk and products thereof	Yes	Yes	Cream & Cheese
Soybeans and products thereof	No	Yes	
Nuts and products thereof	Yes	Yes	Pecan Nuts
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	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Wheat Gluten Egg Milk Nuts Sulphites	This Product Contains Nuts.

Diet Suitability

	Suitable For	If No please specify Source
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Dairy, Eggs
Coeliacs	No	In Biscuit Base & Self Raising Flour
Halal Diet (Not Certified)	No	
Kosher Diet (Not Certified)	No	

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Shelf Life, Handling & Storage Information

Frozen Shelf Life (DOP+)	9 Months (270 Days)
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YY (e.g 02 FEB 08)
Shelf Life From Defrost (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	<p>Before defrost, remove the cake from the plastic skillet. Wipe round the sides of the skillet with a warm damp cloth to remove the ice. Loosen the cake around the edges by pressing on the rim at the quarter positions.</p> <p>Push the cake from the bottom out then remove the paper dividers. Place the cake back in the box. Defrost in Chiller at 8°C for 8 hours.</p> <p>Once Defrosted keep chilled and consume within 4 days</p>	<p>Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE</p>

Nutritional Information

Net Product Weight (kg)	1.725	No. of Portions/Servings	Uncut	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1291				
Energy kcal	307				
Fat	14				
Of which Saturated	6				
Carbohydrates	39				
Of which Sugars	31				
Fibre	1				
Protein	5				
Salt	0.4				

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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