

Product Code	VG01	Product Name	Vegan Passion Fruit Cheesecake
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Physical Sensory Organoleptic Properties

Product Description

Passion cream on a chocolate nut base, finished with a passion fruit glaze

Appearance

Passion cream on a chocolate nut base, finished with a passion fruit glaze

Colour

Light brown base, white mix and orange topping

Odour/Aroma

sweet

Flavour

Passion fruit

Texture

Smooth passion cashew cream on a soft chewy base

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Label Ingredient Listing Breakdown

Dates, Roasted Flaked Almonds (**Nuts**) (15%), Cashew Nuts (**Nuts**), Passion Fruit Topping (13%) [Water, Sugar, Passion Fruit Puree with Seeds (8%), Glucose Syrup, Modified (Maize) Starch (E1442), Apple Puree, Passion Fruit Juice Concentrate, Gelling Agents; (E460, E466, E415), Acidity Regulator; (E330, E331), Colouring: E160a, Preservative: Potassium Sorbate (E202), Natural Passion Flavouring], Coconut Milk (10%), Water, Passion Fruit (9%), Maple Flavour Syrup [Partially Inverted Sugar Syrup, Natural Flavouring], Coconut Oil (3%), Cocoa Powder Alkalized, Cocoa Butter, Sicilian Lemon Juice [E224 (**Sulphites**)] (0.3%), Madagascar Vanilla Extract, Natural 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	Yes	
Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)	No	Yes	
Eggs and products thereof	No	Yes	
Milk and products thereof	No	Yes	
Soybeans and products thereof	No	Yes	
Nuts and products thereof	Yes	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)	Yes	Yes	
Crustaceans or Molluscs and products thereof	No	No	

Allergen Declaration on Label	Warnings
Nuts, Sulphites	This Product Contains Nuts

Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Passion Fruit and vanilla flavouring
Flavour Enhancers (e.g MSG)	Yes	
Colours (Artificial/Natural/Nature Identical)	Yes	
Azo & Coal Tar Dyes	Yes	
Artificial Preservatives	No	Potassium Sorbate
Artificial Sweeteners	Yes	
Antioxidants	Yes	
Maize and Products thereof	No	Modified Starch
Wheat and Products thereof	Yes	
Any Other Additives	No	See Additives Section

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CUSTOMER PRODUCT SPECIFICATION



Diet Suitability

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

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 YYYY (e.g. 02 FEB 2008)
Shelf Life From Defrost (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Defrost in Chiller at 8°C for 8 hours. Remove the Cake Collar and Paper Dividers before defrost.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Nutritional Information

Net Product Weight (kg)	1.150	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
				Per 100g	
Energy kj				1930	
Energy kcal				459	
Fat				36	
Of which Saturated				18	
Carbohydrates				28	
Of which Sugars				20	
Fibre				3	
Protein				6.63	
Salt				0.1	

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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