

CUSTOMER PRODUCT SPECIFICATION



Product Code	SC129	Product Name	Pumpkin Patch Cheesecake
Secondary Product Name	8" Vanilla Cheesecake with Chocolate Orange Pumpkins & Chocolate Spiders		



Physical Sensory Organoleptic Properties

Appearance

Vanilla cheesecake on a chocolate base with orange pumpkins and chocolate spiders

Colour

Brown Biscuit, Cream Cheesecake Mix topped with Orange & brown Chocolate shapes

Odour/Aroma

Vanilla and chocolate

Flavour

Vanilla and Chocolate

Texture

Crunchy Biscuit Base with Creamy Cheesecake and firm Chocolate

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Recipe Details

Recipe Tree

Ingredient Including Compound Ingredient Breakdown in Descending Order	% in Recipe	GM Status
Double Cream (Milk)	29.71	N/A
Biscuit Base () [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]	23.81	N/A
Reduced Fat Soft Cheese (Milk) ()	12.30	N/A
Chocolate Orange () [Sugar, Cocoa Butter; Whole Milk Powder; Emulsifier: Soya Lecithin; Natural Orange Flavouring; Colour: E160e; Natural Vanilla Flavouring]	9.25	N/A
Partially Inverted Sugar Syrup	5.03	N/A
Milk	4.19	N/A
Chocolate () [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; Soya Lecithin]	3.82	N/A
Butter (Milk)	2.91	N/A
Sugar	2.91	N/A
Cocoa Butter	2.84	N/A
Modified Starch (Maize)	1.17	N/A
Rapeseed Oil	0.83	N/A
Fat Reduced Cocoa Powder	0.79	N/A
Tapioca Starch	0.35	N/A
Natural Vanilla Flavouring	0.04	N/A
Preservative - Potassium Sorbate (E202)	0.04	N/A

Label Ingredient Listing Breakdown

Double Cream (**Milk**), Biscuit Base (24%) [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], Reduced Fat Soft Cheese (**Milk**) (12%), Chocolate Orange (9%) [Sugar, Cocoa Butter; Whole **Milk** Powder; Emulsifier: **Soya** Lecithin; Natural Orange Flavouring; Colour: E160; Natural Vanilla Flavouring], Partially Inverted Sugar Syrup, **Milk**, Chocolate (4%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], Butter (**Milk**), Sugar, Cocoa Butter, Modified Starch (Maize), Rapeseed Oil, Fat Reduced Cocoa Powder, Tapioca Starch, Natural Vanilla Flavouring, Preservative(Potassium Sorbate (E202)).

Additives Colours & Processing Aids

List all Additives, Colour, Processing Aids and carryover Additives from all Ingredients. Identify the source of the additives (i.e. Soya for Lecithin). If a Processing aid state which process it aids and how.

E Nos	Name	Source of Additive	Ingredient/Sub Ingredient to which added	Function In Supplier Ingredient	Function - In Final Product
E322	Lecithins	Soya Lecithin	Chocolate & Chocolate Orange	Emulsifier	None
E160	Carotenes		Chocolate Orange	Colour	None
E500ii	Sodium bicarbonate		Biscuit base	Raising agent	None

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E503ii	Ammonium bicarbonate		Biscuit base	Raising agent	None
E202	Potassium Sorbate		Ingredient	None	Preservative

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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
Eggs and products thereof	No	Yes	
Milk and products thereof	Yes	Yes	Cream, Cheese, White & Milk Chocolate
Soybeans and products thereof	Yes	Yes	Chocolate, White & Milk Chocolate
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 Milk Soya	Produced in a factory that handles Wheat Gluten, Milk, Egg, Nuts, Soya, Sulphites.

Food Ingredients & Additives Information

	Free From	If No Please Specify Source
Genetically Modified Material	Yes	
Hydrogenated Vegetable Oils	Yes	
Flavourings (Artificial/Natural)	No	Vanilla
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	No	Biscuit Base
Any Other Additives	No	See Additives Section

Diet Suitability

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

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Shelf Life, Handling & Storage Information

Frozen Shelf Life from Production	9 Months (270 Days)
Chilled Shelf Life	N/A
Minimum Frozen Shelf Life into Depot	6 Months (180 Days)
Shelf Life Date Format	DD MMM YY (e.g 02 FEB 08)
Shelf Life Upon Defrosting (in Fridge)	4 Days

Storage Instructions	Defrost Instructions	Handling Instructions
Frozen Storage - 18°C	Defrost in Chiller at <5°C for 8 hours. Remove the Cake Collar before defrost.	Once defrosted keep chilled at <8°C. DO NOT RE-FREEZE

Packaging Standards

Finished Product Information

Product Type Size	Cut or Uncut?	Units per Outer	Net Weight (kg)	Gross weight (kg)
8" Round	Uncut Serves 12	1	1.626	1.833

Primary & Secondary Packaging Information

Qty	Packaging Description	Total Item Weight (g)	External Dimensions	Specification
1	200mm Cake Board (8")	29	200mm Diameter	Laminated Polycard
1	Collars 70x720mm (Large Gateaux)	17	70x720mm	Laminated Polycard
1	8" Gateaux Branded Box	161	235 x 235 x 83 mm	125 K/125 W B

Packaging Weights

Primary Packaging Weights (kg)	Secondary Packaging Weight (kg)	Total Packaging weight (kg)
0.046	0.161	0.207

Packaging Code	Packaging Description	Primary/ Secondary	Colour	Recyclable
P10020	Collars 70x720mm (Large Gateaux)	Primary	White	Yes
P10045	200mm Cake Board (8")	Primary	White	Yes
P10073	8" Gateaux Branded Box	Secondary	Black	Yes

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,	EAN-13	5029872012022

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Product Code, Batch Code, Customer Name if Applicable		
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Nutritional Information

Net Product Weight (kg)	1.626	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
		Per 100g			
Energy kj	1869				
Energy kcal	445				
Fat	33				
Of which Saturated	18				
Carbohydrates	32				
Of which Sugars	20				
Fibre	1				
Protein	4.25				
Salt	0.43				

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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