

# CUSTOMER PRODUCT SPECIFICATION



<b>Product Code</b>	SC141	<b>Product Name</b>	Triple Chocolate Egg-stravaganza Cheesecake - 8"
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## Physical Sensory Organoleptic Properties

### Product Description

Irresistible and delicious classic rich and creamy Vanilla Cheesecake on a crunchy chocolate biscuit base, topped with a dark, milk and white chocolate eggs

### Appearance

Vanilla cheesecake on a chocolate base dusted with cocoa powder and decorated with a large dark, milk and white chocolate crowns

### Colour

Brown biscuit, cream cheesecake and milk, dark and white chocolate shapes

### Odour/Aroma

Vanilla and chocolate

### Flavour

Vanilla and chocolate

### Texture

Crunchy biscuit base with creamy cheesecake and crunchy chocolate shapes

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## 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; E500, E503, Salt], Reduced Fat Soft Cheese (**Milk**) (11%), Chocolate (7%) [Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier; **Soya** Lecithin], **Milk** Chocolate (7%) [Sugar, Cocoa Butter, Whole **Milk** Powder, Cocoa Mass, Emulsifier; **Soya** Lecithin, Natural Vanilla Flavouring], White Chocolate (7%) [Sugar, Full Cream **Milk** Powder, Cocoa Butter, Emulsifier; **Soya** Lecithin, Natural Flavouring], Partially Inverted Sugar Syrup, **Milk**, Butter (**Milk**), Sugar, Cocoa Butter, Rapeseed Oil, Modified Starch (Maize), 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	Soya Lecithin	Soya Lecithin	Chocolate , Milk Chocolate & White Chocolate	Emulsifier	None
E500	Sodium Bicarbonate		Biscuit base	Raising agent	None
E503	Ammonium Bicarbonate		Biscuit base	Raising agent	None
E202	Potassium Sorbate		Ingredient	None	Preservative

## 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>	Yes	Yes	
<b>Cereals containing Gluten and products thereof (Wheat, Rye, Barley, Oats, Bran)</b>	Yes	Yes	Biscuit Base
<b>Eggs and products thereof</b>	No	Yes	
<b>Milk and products thereof</b>	Yes	Yes	Cream, Cheese, Milk & White Chocolate
<b>Soybeans and products thereof</b>	Yes	Yes	Chocolate , Milk Chocolate & White Chocolate
<b>Nuts and products thereof</b>	No	Yes	
<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>	No	Yes	
<b>Crustaceans or Molluscs and products thereof</b>	No	No	

Allergen Declaration on Label	Warnings
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Wheat Gluten Milk Soya	This manufacturing site handles nuts
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## 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	

## Product/Process Temperatures (°C)

Temperature Check Description	Target	Range	Tolerances
Cheesecake Mix Temp	5°C	±	3
Cold Set Product Temp (Pre-freezing)	8°C	±	
Intermediate Frozen Product Temp	< -10°C	N/A	
Frozen Product Temp	< -18°C	±	3

## 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

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<b>Storage Instructions</b>	<b>Defrost Instructions</b>	<b>Handling Instructions</b>
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

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## Packaging Standards

### Finished Product Information

Product Type Size	Cut or Uncut?	Units per Outer	Net Case Weight (kg)	Gross Case weight (kg)
8" Round	Uncut Serves 12	1	1.784	1.967

### Nutritional Information

Net Product Weight (kg)	1.784	No. of Portions/Servings	N/A	Portion Weight (g)	N/A
				<b>Per 100g</b>	
Energy kj				1919	
Energy kcal				457	
Fat				33	
Of which Saturated				17	
Carbohydrates				34	
Of which Sugars				23	
Fibre				1	
Protein				5.25	
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