

Product Code	TR508	Product Name	Tiramisu
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Physical Sensory Organoleptic Properties

Appearance

Layers of coffee soaked savoiardi biscuits and creamy filling finished off with a cocoa powder topping.

Colour

Chocolate coated topping with inside layers of cream and brown.

Odour/Aroma

Coffee, mild citrus and creamy

Flavour

Coffee taste followed by hint of sour, cream and sweet taste.

Texture

Soft, light fluffy mousey.

Recipe Details

Recipe Tree

Ingredient Including Compound Ingredient Breakdown in Descending Order	% in Recipe	GM Status
Reduced Fat Soft Cheese (Milk) () [Skimmed Milk, Cream, Permeate, Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial Starter Culture]	23.83	N/A
Whipping Cream () Cream from cow's milk	20.81	N/A
Water	17.98	N/A
Sponge Fingers () [Wheat flour, Sugar, Egg, Raising Agents:(E450, E503, E500) Glucose Syrup, Flavouring, Salt]	16.15	N/A
Sugar	14.02	N/A
Mascarpone Cheese (Milk) ()	3.11	N/A
Natural Vanilla Flavouring	1.31	N/A
Coffee Extract [Coffee, Water, Sugar]	0.78	N/A
Coffee Granules	0.72	N/A
Fat Reduced Cocoa Powder	0.62	N/A
Whole Egg Replacer Powder [Potato Starch, Tapioca Starch, Raising Agent: Calcium Carbonate. Acidity Regulator: Citric Acid. Vegetable Gum (Stabiliser): Methylcellulose]	0.26	N/A
Thickening Agent	0.19	N/A
Xanthan Gum	0.19	N/A
Citric Acid	0.12	N/A
Preservative	0.11	N/A
Potassium Sorbate (E202)	0.11	N/A

Label Ingredient Listing Breakdown

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Reduced Fat Soft Cheese (**Milk**) (23%) [Skimmed **Milk**, Cream (**Milk**), Permeate (**Milk**), Salt, Tapioca Starch, Xanthan Gum, Locust Bean Gum, Bacterial Starter Culture], Whipping Cream (20%) Cream from cow's milk, Water, Sponge Fingers (16%) [**Wheat** flour, Sugar, **Egg**, Raising Agents:(E450, E503, E500) Glucose Syrup, Flavouring, Salt], Sugar, Mascarpone Cheese (**Milk**) (3%), Natural Vanilla Flavouring, Coffee Extract [Coffee, Water, Sugar], Coffee Granules, Fat Reduced Cocoa Powder, Whole Egg Replacer Powder [Potato Starch, Tapioca Starch, Raising Agent: Calcium Carbonate. Acidity Regulator: Citric Acid. Vegetable Gum (Stabiliser): Methylcellulose], Thickening Agent(Xanthan Gum), Citric Acid, Preservative(Potassium Sorbate (E202)).

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	Sponge Fingers
Eggs and products thereof	Yes	Yes	Sponge Fingers
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 Ingredient
Halal Diet (Not Certified)	Yes	Not certified
Kosher Diet (Not Certified)	No	

Shelf Life, Handling & Storage Information

Frozen Shelf Life from Production	6 Months (180 Days)
Chilled Shelf Life	N/A
Minimum Frozen Shelf Life into Depot	4 Months (120 Days)
Shelf Life Date Format	DD MMM YYYY (e.g. 02 FEB 2008)
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 and Paper Dividers before defrost.	Once defrosted keep chilled at <5°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)
Rectangular Tray	10	2	1.600	2.034

Nutritional Information

Net Product Weight (kg)	1.610	No. of Portions/Servings	10	Portion Weight (g)	161
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	Per 100g
Energy kj	1004
Energy kcal	240
Fat	11.5
Of which Saturated	7.0
Carbohydrates	29.6
Of which Sugars	22.5
Fibre	0.7
Protein	4.3
Salt	0.25

Customer

Specification is assumed accepted if English Cheesecake Company does not receive back a signed copy within 14 days after request.

SPECIFICATION APPROVED BY:

Signed on behalf of:

Signature:

Name:

Position:

Date:

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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