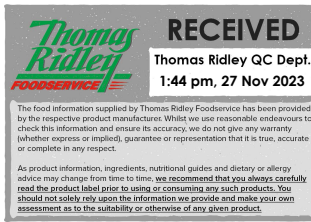


Product Name: Baked Belgian Chocolate Mini Cheesecake 48 x 32g



Product Code: PR164

PRODUCT SPECIFICATION

Product Code: PR164

Product Name: Baked Belgian Chocolate Mini Cheesecake

Product Description: Belgian chocolate filling of Irish cream cheese and Belgian dark chocolate, topped with milk chocolate ganache and baked on a base of digestive biscuits and Irish butter.



Supplier Details

Supplier Name: Prestige Foods. Ltd

Supplier Address: Clieveragh Industrial Estate, Listowel, Co. Kerry.

Telephone: +353 (0)68 235 44

Fax: +353 (0)68 23102

Email: reception@prestigefoods.ie

Website: www.prestigefoods.ie

Quality/Technical Contacts:

Name: Roesia Foley

Email: Roesia.Foley@PrestigeFoods.ie

Tel: +353 (0)68 235 44

Sales Contact:

Name: John O'Connor

Email: Sales@PrestigeFoods.ie

Tel: +353 (0)87 413 2615

Net Case Weight: 1.536kg (48 x 32g)

Gross Case Weight: 1.721kg

Barcode:

5391356001922

Revision No: 9

Issued By: Eileen Buckley

Issued On: 26/11/2015

Amended By: Roesia Foley

Amended On: 27/11/2023

Approved By: John O'Connor

Ingredient Declaration

Cheesecake Filling [Cream Cheese (25%) (**MILK**), Belgian Chocolate (10%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithin; Natural Vanilla Flavour), Sugar, Pasteurised Whole **EGG**, Set Sour Cream (**MILK**), Cornflour, Pasteurised **EGG** Yolk, Vanilla Extract, Salt] , Biscuit Base [Digestive Biscuit Crumb (Fortified Wheat Flour [**WHEAT** Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamine], Wholemeal **WHEAT** Flour, Vegetable Oil [Palm, Rapeseed], Sugar, Invert Sugar Syrup, Raising Agents: Sodium Bicarbonate, Ammonium Bicarbonate; Salt), Butter (**MILK**)], Chocolate Ganache [Milk Chocolate (11%) (Sugar, Cocoa Butter, Whole **MILK** Powder, Cocoa Mass, Emulsifier: **SOYA** Lecithin, Natural Flavour), Stabilised Cream (Cream (**MILK**), Gelatine), Cream (**MILK**)], Chocolate Decoration [Sugar, Cocoa Butter, Whole **MILK** Powder, Cocoa Mass, Whey Powder (**MILK**), Lactose (**MILK**), Emulsifier: **SOYA** Lecithin; Vanilla Extract].

Allergen Information

For allergens, including cereals containing gluten, see **HIGHLIGHTED** ingredients. May contain traces of Sulphites.

Allergen	Present	Absent	Traces
Cereals containing gluten	X		
Crustaceans and products thereof		X	
Eggs and products thereof	X		
Fish and products thereof		X	
Peanuts and products thereof		X	
Soybeans and products thereof	X		
Milk and products thereof	X		
Nuts <i>(Namely Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia or Queensland nuts and products thereof)</i>		X	
Celery and products thereof		X	
Mustard and products thereof		X	
Sesame and products thereof		X	
Sulphur dioxide and sulphites <i>(At a concentration of more than 10mg/kg or 10mg/litre expressed as SO₂)</i>			X
Lupin and products thereof		X	
Molluscs and products thereof		X	

Nutritional Information

	Unit	Typical Values Per 100g	Typical Values Per 32g Serving
Energy	kJ	1687	574
Energy	kcal	405	138
Fat	g	27	9.2
Of which Saturates	g	16	5.4
Carbohydrate	g	34	11
Of which Sugars	g	23	7.8
Fibre	g	1.4	0.49
Protein	g	6.1	2.1
Salt	g	0.56	0.19

Microbiological Testing

Criterion	Test Reference	Satisfactory (cfu)	Acceptable (cfu)	Unacceptable (cfu)
Enterobacteriaceae	ISO 21528-2 (2017)	< 100/g	100 - < 10 ⁴ /g	≥ 10 ⁴ /g
Staph. aureus	ISO 6888-1 (1999) A2 (2018)	< 20/g	20 - < 100/g	≥ 100/g
E. coli	ISO 16649-2(2001)	< 20/g	20 - < 100/g	≥ 100/g
Salmonella spp.	SOLUS Salmonella ELISA Test Optima	Not Detected/25g	Not Detected/25g	Detected/25g
Listeria	SOLUS Listeria ELISA Test	Not Detected/25g	Not Detected/25g	Detected/25g
Yeasts	ISO 21527-1 (2008)	< 10 ³ /g	10 ³ - < 10 ⁴ /g	≥ 10 ⁴ /g
Moulds	ISO 21527-1 (2008)	< 10 ³ /g	10 ³ - < 10 ⁴ /g	≥ 10 ⁴ /g

Sensory Characteristics

Appearance	Chocolate cheesecake filling on a biscuit base topped with chocolate ganache and a duo of chocolate decoration.
Colour	Chocolate brown.
Aroma	Chocolate.
Flavour	Rich chocolate.
Texture	Typical baked cheesecake texture, smooth ganache and crumbly biscuit base.

Shelf Life and Storage

Product Shelf Life	12 months
Minimum Shelf Life to Depot	8 months
Distribution & Storage Conditions	Products should be distributed and stored at -18°C.
Usage Conditions	For best results remove all packaging while the product is frozen. Defrost in refrigerator for 3-4 hours. Product should be eaten chilled. <u>Once defrosted, keep refrigerated and use within 3 days.</u>

Coding & Labelling

Position	Label on primary box
Best Before	DD/MM/YY
Traceability	Traceability code appears under Use By date. Code is based on Julian Coding System e.g. 09501093. First 3 digits 095 = the day of the year product packed, 94th day of the year. Next 2 digits e.g. 01 = relates to the number of orders packed that day. Next 3 digits e.g. 093= day of year product was produced.

Packaging

Primary Packaging	
12 desserts packed in compartment trays placed in labelled box.	
12 compartment black PET trays. Dimensions: 325mm x 248mm x 50mm.	
1 x Plain white food grade carton board box. Dimensions: 328mm x 248mm x 54mm.	
Palletisation	
Number of cases per layer	9 (maximum).
Number of layers per pallet	16 (maximum).
Total number of cases per pallet	144 cases (maximum).
*For minimum order quantities, please contact orders@prestigefoods.ie for confirmation.	

Confidentiality & Product Warranty

This specification and information contained within it remains the property of Prestige Foods and must not be disclosed to any third party without the prior written permission of Prestige Foods.

Specification Agreement

Prestige Foods confirm that the information within this specification is to the best of their knowledge true and correct.

The undersigned person has been authorised by Prestige Foods to issue this document on behalf of the company.

For and on behalf of Prestige Foods:

On behalf of the Customer:

Signature:  _____

Signature: _____

Name:	Roesia Foley	Name:	
Position:	Technical Manager	Position:	
Company:	Prestige Foods	Company:	
Date:	27/11/2023	Date:	