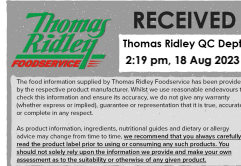


Supplier's Product Code : PR170
 Product Added : 11 September 2017
 Last Updated by Supplier : 02 March 2023
 erudus id : 81bacb78b8e84c0fbd77e5c8b2de454a



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Baked Vanilla Mini Cheesecake 32g x48

Short Product Name:
Baked Vanilla Mini Cheesecake

Product Description:
Vanilla topping of Irish cream cheese and Madagascar vanilla baked on a base of digestive biscuits and Irish butter

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Desserts

Supplier's Product Code :
PR170
Supplier: Prestige Foods Ltd
Clieveragh Industrial Estate

Listowel
Co.Kerry
V31 AV65
Ireland
P: 00353 68 50610

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5391356002066	Outer Case Length :	318 mm
Packaging Type Description :	Case	Outer Case Width :	213 mm
Total Quantity of Inner Units in Outer Case :	48 Units	Outer Case Height :	70 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	1.71 kg
		Product Net Weight :	1.54 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	9 Cases	Pallet Height :	1.30 MTR
Quantity of Layers Per Pallet :	16 Layers	Pallet Gross Weight :	259.48 kg
Quantity of Cases Per Pallet :	144 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	144 Cases
Guaranteed Shelf Life on Delivery :	240 Days	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	0.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	100.00 g	Wood Total :	12,000.00 g
Paper/Board :	1,292.00 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Ireland

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN : 5391356002066

Packaging Type Description : Box

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 318 mm

Inner Unit Height : 213 mm

Inner Unit Width : 70 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
48 units x 35g

Handling Information

Directions For Use :

For best results remove all packaging while the product is frozen. Defrost in refrigerator for 3-4 hours.
Product should be eaten chilled. Once defrosted, keep refrigerated and use within 3 days.

Storage Instructions :

Products should be distributed and stored at -18°C.

Dietary Information

Ingredients :

Cheesecake Filling [Cream Cheese (43%) (MILK), Sugar, Pasteurised Free Range Whole EGG, Set Sour Cream (MILK), Cornflour, Pasteurised Free Range EGG Yolk, Madagascar Vanilla Extract (0.6%), Salt], Biscuit Base [Digestive Biscuit Crumb (Fortified Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Wholemeal WHEAT Flour, Vegetable Oil (Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents (Sodium Bicarbonate E500, Ammonium Bicarbonate E503), Salt), Salted Butter (MILK, Salt)]

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

For allergens, including cereals containing gluten see HIGHLIGHTED ingredients.

Nutritional Information

Average Serving :	32.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,476.00 kJ
Energy per 100 G/ML :	353.00 kcal
Fat per 100 G/ML :	23 g
- of which Saturates per 100 G/ML :	13 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	30 g
- of which Sugars per 100 G/ML :	19 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.72 g
Protein per 100 G/ML :	6.5 g
Salt per 100 G/ML :	0.72 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	53.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	120.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation :	Not specified.
Intra Stat/Taric Code :	19059070
Commodity Code :	Not specified.
Identification/Health Marks :	IE 157 EC

Standards Testing

Do you undertake trend analysis of microbiological results? : No

Is shelf life testing undertaken? : No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Quarterly	<20	100	1g	ISO 16649-2(2001)
Enterobacteriaceae (cfu/g or ml)	Quarterly	<100	10000	1g	ISO 21528-2 (2004)
Listeria Monocytogenes	Quarterly	<1	1	25g	AES Chemunex ALOA One Day Method for Detection
Moulds (cfu/g or ml)	Quarterly	<1000	10000	1g	ISO 21527-1 (2008)
Salmonella	Quarterly	<1	1	25g	RAYAL Salmonella ELISA test Optima Method
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<20	100	1g	ISO 6888-1 (1999)
Yeast (cfu/g or ml)	Quarterly	<1000	10000	1g	ISO 21527-1 (2008)

Analytical Standards

Not available.