



**ACCEPTANCE/ APPROVAL OF PRODUCT SPECIFICATION(S)**

**Prepared & Approved by Aulds Delicious Desserts**  
1 Brownsfield Avenue, Inchinnan PA4 9RZ

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Position: Operations Manager  
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Please complete and return this form as your company's formal acceptance/ approval of the following product(s) specification(s):

Note: If form is not returned within 14 days of date above Aulds Delicious Desserts will assume your approval/ acceptance of the Product Specifications detailed below.

Accepted & Approved by Customer (please complete section below)

Company:

Name:

Position:

Authorised Signature:

Date:

Email:

Tel:

Fax:



**PRODUCT SPECIFICATION**

**Supplier:** Aulds Delicious Desserts **Tel no:** (0141) 812 1126  
**Technical contact:** Fiona Wright **Fax no:**(0141) 812 1127  
**Position:** Technical Manager **E Mail:** fionaw@aulds.co.uk  
**Address:** 1 Brownsfield Avenue **Accreditations Held:** BRC A Grade  
 Inchinnan  
 Renfrewshire  
 PA4 9RZ

**Product Name:** Rhubarb and Strawberry Flavour Cheesecake (Gluten Free) – 14 Portions  
**Suppliers Product Code:** PO120

**Product Description:** Biscuit Base with a layer of Rhubarb Cheesecake topped with a Strawberry Gel and a Bronze Glaze.

**Total Shelf Life :** 18 Months Frozen **Minimum Weight (Kg) :** 1.44  
**Storage Conditions:** <-18°C **Portions:** 14  
**Case Contents:** 1

**Packaging Description:** **Cases per Layer : 16**  
 Product on a white cardboard cake board. **Layers per pallet : 18**  
 White cardboard collar. **Cases per pallet : 288**  
 Placed into a blue tinted food quality poly bag  
 Outer case coded and labelled and sealed

**Ingredient List:**

Dairy Cream (21%) (**Milk**), Water, Sugar, Full Fat Cream Cheese (9%)(**Milk**), Clear Gel [Glucose Syrup, Sugar, Water, Gelling Agent (E407), Acidity Regulators (E330, E331)], Rhubarb (8%), Margarine[Palm and Rapeseed Oil, Water, Emulsifier (E471)], Gluten Free Flour [Potato Starch, Rice Flour, Stabiliser (E415)], Brown Sugar, Gluten Free **Oatmeal**, Modified Maize Starch, Glucose Syrup, Partially Inverted Refiners Syrup, Flavourings, Acidity Regulators (E330, E334), Stabiliser (E415), Raising Agent (E500), Colours (E163, Lutein), Caramelised Sugar Syrup.

**Nutrition Information:**

Nutrient	Per 100g
Energy	1247kJ/ 298kcal
Fat	16.4g
Of which Saturates	8.8g
Carbohydrate	35.5g
Of which Sugars	27.1g
Dietary Fibre	0.4g
Protein	2.5g
Salt	0.2g

Dietary Information - Product Free From



<b>Nuts &amp; Nut Derivatives</b>	<b>NO</b>	*See nut statement below
<b>(Incl. Peanuts &amp; peanut Derivatives)</b>		
<b>Milk &amp; Milk Derivatives</b>	<b>NO</b>	Contains Full Fat Soft Cheese, Dairy Cream.
<b>Egg &amp; Products thereof</b>	YES	
Wheat & Wheat Derivatives	YES	
Gluten	YES	
Soya & Soya Derivatives	YES	
<b>Maize &amp; Maize Derivatives</b>	<b>NO</b>	Contains Modified Maize Starch / Glucose Syrup
Fish & Fish Derivatives	YES	
Lupin	YES	
Molluscs	YES	
Sulphites	YES	
Celery & Celeriac	YES	
Mustard	YES	
Genetically Modified Organisms	YES	
<b>Additives</b>	<b>NO</b>	
Azo & Coal Tar Dyes	YES	
<b>Suitable for:</b>		
<b>Vegetarians</b>	<b>YES</b>	
Vegans	NO	
Nut Allergy Sufferers	NO	
<b>Gluten Free Diets</b>	<b>YES</b>	

- **Allergy Advice:** Allergens in the ingredients list as shown in **Bold** May contain traces of Nuts

**Process Outline:**

- Raw materials deboxed, sieved (if required), weighed/dispensed then mixed into components.
- Crumb base ingredients are Baked, Crumbed and Deposited into the base (230mm Ring) where it is evenly distributed and pressed down evenly.
- Cheesecake deposited onto base, levelled and frozen [- 18°C or < ].
- Deposit Strawberry Gel and smooth before piping the bronzing gel randomly on the surface and marble by drawing a pallet knife over the surface.
- Transfer to freezer at [-18°C or <] Overnight
- Metal ring removed, the product is then portioned into 14.
- Cardboard collar is applied and the product placed in a blue food grade bag.
- Product is then Metal Detected before being packed into coded labelled outer case`s & Sealed.
- The box`s are then Palletised & transferred to the freezer ( -18°C or < ) until despatch.

**Metal Detection Sensitivity:**

Ferrous:	3.0 mm / hourly
Non Ferrous:	3.0 mm / hourly
Stainless Steel:	5.0mm / hourly

**Microbiological Standards:**

	<u>Target</u>	<u>Reject</u>
T.V.C (per g)	<10 <sup>5</sup>	>10 <sup>5</sup>
Coliforms (per g)	<100	>500
E Coli (per g)	<10	>10
Staph Aureus (per g)	<20	>20
Salmonella per 25g	absent	present
Listeria per 25g	absent	present

**Preparation/Usage Instructions:**

Remove from all packaging and allow to defrost in a refrigerator for 3-4 hours. Once defrosted consume within 2 days.  
**DO NOT REFREEZE. KEEP FROZEN AT -18°C UNTIL REQUIRED.**

**Batch/Lot Marking Details:**



- |   |   |  |    |                           |
|---|---|--|----|---------------------------|
| 1 | - | Year [2011]  |    |                           |
| 2 | - | Day of packing [63 <sup>rd</sup> Day = Tues 4 <sup>th</sup> March] | eg | L 1063i                   |
| 3 | - | Manufacturing site [Inchinnan]                                     |    |                           |
| 4 | - | Best before end - month/year                                       |    | Best before End Sept 2012 |
| 5 | - | Batch/Lot  |    |                           |

Position : on side of case

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Specification Completed By: *Fiona Wright*

Date: 9<sup>th</sup> April 2014

**Records of Amends Made:**

1. Colour E150c removed from product, replaced with Caramelised Sugar Syrup – FW 09/04/14
2. FIR Review – MAM 24/10/14
3. Updated Recipe -Removal of Annatto colours – LG 02/11/2020
4. GF Oatmeal to bold amendment made – LG 20/10/2021

**Specification Review Due: 20/10/24**