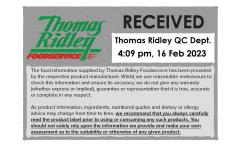
PO120 : Rhubarb and Strawberry Torte (Gluten Free)





ACCEPTANCE/ APPROVAL OF PRODUCT SPECIFICATION(S)

Prepared & Approved by Aulds Delicious Desserts

1 Brownsfield Avenue, Inchinnan PA4 9RZ

Name: Fiona Wright

Position: Operations Manager Authorised Signature: *Fiona Wright*

Date: 10th May 21

Email: fionaw@aulds.co.uk

Tel: 0141 812 1126 Fax: 0141 812 1127

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:

Tel:

Email:

Fax:

1 of 4 Product Code: PO120



Supplier: Aulds Delicious Desserts

Technical contact:

Fiona Wright

Position:

Technical Manager
1 Brownsfield Avenue

Address: 1 Brownsfie Inchinnan

Inchinnan Renfrewshire PA4 9RZ **Tel no:** (0141) 812 1126 **Fax no:** (0141) 812 1127

E Mail: fionaw@aulds.co.uk

Accreditations Held: BRC A Grade

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:

Product on a white cardboard cake board.

White cardboard collar.

Placed into a blue tinted food quality poly bag Outer case coded and labelled and sealed Cases per Layer: 16 Layers per pallet: 18 Cases per pallet: 288

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

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

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 <].
- Deposite 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: Microbiological Standards:

			<u>Target</u>	<u>Reject</u>
Ferrous:	3.0 mm / hourly	T.V.C (per g)	<10 ⁵	>10 ⁵
Non Ferrous:	3.0 mm / hourly	Coliforms (per g)	<100	>500
Stainless Steel: 5.0mm / hourly	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 REFREZE. KEEP FROZEN AT -18°C UNTIL REQUIRED.**

Batch/Lot Marking Details:



1 - Year [2011]

2 - Day of packing $[\underline{63}^{rd}]$ Day = Tues 4^{th} March] eg L **10 6 3 i**

3 - Manufacturing site [Inchinnan]
4 - Best before end - month/year Best before End Sept 2012

5 - Batch/Lot

Position: on side of case

Specification Completed By: Fiona Wright Date: 9th 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

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