



ACCEPTANCE/ APPROVAL OF PRODUCT SPECIFICATION(S)

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

Name: Fiona Jackson
Position: Operations Manager
Authorised Signature: *Fiona Jackson*
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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 Jackson	Fax no: (0141) 812 1127
Position:	Operations Manager	E Mail: fionaw@aulds.co.uk
Address:	1 Brownsfield Avenue Inchinnan Renfrewshire PA4 9RZ	Accreditations Held: BRC AA Grade

Product Name: Lemon Cheesecake (Gluten Free)
Suppliers Product Code: PO121 / P121H

Product Description: Biscuit Base with a layer of Lemon Cheesecake topped with an
Lemon and Orange Marbled Glaze

Total Shelf Life :	18 Months Frozen	Minimum Weight (Kg):	1.35
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(**Milk**) (18%), Full Fat Cream Cheese (**Milk**)(16%), Crème Fraiche (**Milk**) (8%), Sugar, Clear Gel [Glucose Syrup, Sugar, Water, Gelling Agent (E407), Acidity Regulators (E330, E331)], Margarine[Palm and Rapeseed Oil, Water, Emulsifier (E471)], Water, White Chocolate Coating [Sugar, Palm Oil, Skimmed **Milk** Powder, Whey Powder (**Milk**), Emulsifier (**Soya Lecithin**), Flavouring], White Chocolate [Sugar, Cocoa Butter, **Milk** Powder, Emulsifier (**Soya Lecithin**), Flavouring], Gluten Free Flour [Potato Starch, Rice Flour, Stabiliser (E415)], Brown Sugar, Gluten Free **Oatmeal**, Whey Powder (**Milk**), Flavouring, Lemon Concentrate, Modified Maize Starch, Glucose Syrup, Partially Inverted Refiners Syrup, Gluten Free Raising Agents (E450, E500), Acidity Regulator (Citric Acid), Lemon Oil, Stabiliser (E415), Colour (Lutein).

Nutrition Information:

Nutrient	Per 100g
Energy	1386kJ/ 364kcal
Fat	24.0 g
Of which Saturates	12.3g
Carbohydrate	31.6g
Of which Sugars	18.0g
Fibre	0.3g
Protein	4.1g
Salt	0.2g



Dietary Information - Product Free From

Nuts & Nut Derivatives (Incl. Peanuts & peanut Derivatives)	YES	*See nut statement below
Milk & Milk Derivatives	NO	Full Fat Soft Cheese, Dairy Cream, Crème Fraiche, Skimmed Milk Powder, Whole Milk Powder, Whey Powder.
Egg & Products thereof	YES	
Wheat & Wheat Derivatives	YES	
Gluten	YES	
Soya & Soya Derivatives	NO	Contains Soya Lecithin
Maize & Maize Derivatives	NO	Contains Modified Maize Starch
Fish & Fish Derivatives	YES	
Lupin	YES	
Molluscs	YES	
Sulphites	YES	
Celery & Celeriac	YES	
Mustard	YES	
Genetically Modified Organisms	YES	
Additives	NO	
Azo & Coal Tar Dyes	YES	
<u>Suitable for:</u>		
Vegetarians	YES	
Vegans	NO	
Nut Allergy Sufferers	NO	* See Below
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 <].
- Deposit Lemon Gel and smooth before swirling the orange gel through the lemon..
- 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 ⁵	>10 ⁵
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 overnight. Once defrosted consume within 2 days.
DO NOT REFREEZE. KEEP FROZEN AT -18°C UNTIL REQUIRED.



Batch/Lot Marking Details:

1	-	Year [2011]	5	1	2	3	4		
2	-	Day of packing [63 rd Day = Tues 4 th March]	eg	L	1	0	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: 29th Aug 11

Records of Amends Made:

1. FIR Review – MAM 24/10/14
2. Specification Reviewed – 24/10/17
3. Recipe updated – Removal of Annatto colours – LG02/11/2020
4. GF Oatmeal – Bold – LG 01/09/2021
5. Technical contact name changed from Fiona Wright to Fiona Jackson – FJ 22.09.21
6. Hanos Code added P121H – LG 20/10/2021

Specification Review Due: 20/10/24