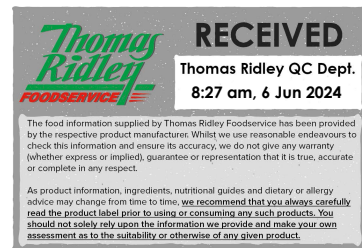


# PRODUCT SPECIFICATION

## Mademoiselle DESSERTS



<b>PRODUCT NAME:</b>	<b>Chocolate Basque Cheesecake; Pre-cut 12</b>
<b>PRODUCT CODE:</b>	<b>F31640</b>
<b>MANUFACTURER CONTACT DETAILS:</b>	<b>Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France</b>
<b>GENERAL DESCRIPTION OF PRODUCT:</b> A Basque style chocolate cheesecake baked in a hot oven without a biscuit base to create its unique dark caramelised crust; pre-cut, 12 portions.	
<b>INGREDIENTS:</b> Full Fat Soft Cheese (38%)(Cream ( <b>MILK</b> ), Water, Skimmed <b>MILK</b> Powder, Cornflour, <b>BUTTERMILK</b> Powder, Salt), Cream ( <b>MILK</b> ), Sugar, <b>EGG</b> , Chocolate (9.5%) (Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier ( <b>SOYA</b> Lecithin)), Milk Chocolate (5%)(Sugar, Cocoa Butter, Whole <b>MILK</b> Powder, Cocoa Mass, Emulsifier ( <b>SOYA</b> Lecithin), Natural Flavouring), Fat Reduced Cocoa Powder (2%), <b>WHEAT</b> Flour ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Modified Maize Starch, Stabilisers (Xanthan Gum, Locust Bean Gum, Guar Gum), Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Natural Flavouring, Acidity Regulator (Potassium Hydroxide).	
<b>ALLERGY ADVICE:</b> * Allergens in the ingredients list (including cereals containing gluten) are shown in <b>CAPITALS</b> . * Allergens <b>NOT</b> present in any of our MD recipes include <b>Celery, Crustacea, Fish, Lupin, Mollusc, Mustard, Peanuts and Sesame</b> . * <b>May contain traces of nuts</b> . (Nuts are used in manufacturing and on packing lines so there is a small risk of cross contamination. * Suitable for vegetarians.	

# PRODUCT SPECIFICATION

## **STORAGE INSTRUCTIONS:**

Commercial / Food Freezer	(-18°C)	**** Until Best Before Date
Star Marked Food Freezer	(-18°C)	*** Until Best Before Date
Compartment	(-12°C)	** 1 Month
	(-6°C)	* 1 Week
Ice Making Compartment	(-6°C)	3 Days
Refrigerator	(5°C)	48 Hours

Consume on day of purchase if not kept chilled / frozen.

**IMPORTANT - DO NOT REFREEZE AFTER DEFROSTING**

## **DEFROSTING AND SERVING INSTRUCTIONS:**

Remove all packaging and allow it to defrost in a refrigerator for approximately 6 hours or overnight. Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep refrigerated and consume within 48 hours.

## **NUTRITIONAL INFORMATION: TYPICAL VALUES PER 100g AS SOLD:**

Energy	1427 kJ / 342 kcal
Fat	23.2g
of which Saturates	14.3g
Carbohydrate	27g
of which Sugars	23.5g
Protein	5.5g
Fibre	2.4g
Salt	0.36g

Nutritional data is calculated using Nutricalc software

## **RSPO Certification**

RSPO Membership Number 4-1281-20-000-00

RSPO Certificate Number BMT-RSPO-000611

Expiry 22<sup>nd</sup> November 2025

## **KOSHER CERTIFICATE**

Not applicable – not certified

## **HALAL CERTIFICATE**

Not applicable – not certified

## **GM**

Not manufactured with GM materials.

## **COUNTRY OF MANUFACTURE:**

Produced in the UK using ingredient from various origins

## **PACKING FORMAT**

Units per outer: 1 x 1 unit

Cases: 16

Layers: 15

Cases per Pallet: 240

**PALLET:** Chep Pallet

## **BARCODE:**

INNER: N/A

OUTER: 5010823523469

# PRODUCT SPECIFICATION

## SHELF LIFE:

From Packing: 548 days

Into Depot: 411 days

## BBE AND JULIENNE CODING:

Example: JUL 21 L0183 10:19

**BBE (MAR 24)** (First 3 letters of month; last 2 digits of year) Lot Number: (L2248) L (lot number) 2 (Year manufacture) 248 (Day of Year) 10:19 (Time: 24-hour clock)

## LABEL:

### Chocolate Basque Cheesecake

12 Portions **F31640**

**F31640**

### Chocolate Basque Cheesecake

INGREDIENTS: Full Fat Soft Cheese (38%) Cream (MILK), Water, Skimmed MILK Powder, Cornflour, BUTTERMILK Powder, Salt, Cream (MILK), Sugar, EGG, Chocolate (9.5%) (Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier (SOYA Lecithin)), Milk Chocolate (5%) (Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Emulsifier (SOYA Lecithin), Natural Flavouring), Fat Reduced Cocoa Powder (2%), WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Modified Maize Starch, Stabilisers (Xanthan Gum, Locust Bean Gum, Guar Gum), Emulsifiers (Polyglycerol Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Natural Flavouring, Acidity Regulator (Potassium Hydroxide).

Nutritional Information	
Typical Values	
as Sold per 100g	
Energy	1427kJ
	342kcal
Fat	23g
of which Saturates	14g
Carbohydrate	27g
of which Sugars	23g
Protein	5.5g
Fibre	2.4g
Salt	0.36g

Best Before End:  
XXX.XX  
LXXX 11:02



Contents: 1 x 1 Unit

DO NOT REFREEZE ONCE  
DEFROSTED. STORE AT -18°C

OR BELOW.  
Baked by Mademoiselle Desserts, Binkon Road, Taunton, TA2 6AB, UK  
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 73150 Montigny la Bretonneux, France

May contain traces of nuts.

Suitable for vegetarians.

Remove all packaging and allow it to defrost in a refrigerator for approximately 6 hours or overnight. Alternatively, remove individual portions and allow to defrost for 3 hours in a refrigerator. Once defrosted keep refrigerated and consume within 48 hours.

v2

## PACKAGING

Primary packaging complies with the Materials & Articles in Contact with Food Regs.

### PRIMARY

P14000 Cake Board: 234mm round, weight: 26.9g

P10160 Collar, Size: 900 x 70 mm, weight: 16.6g

P90400 printed collar label, Size: 42 x 81mm, weight: 0.5g

P07570 Clear flow Wrap, weight: 8g

**TOTAL PRIMARY WEIGHT: 52g**

### SECONDARY

P50201 Brown Box, Size: 244 x 244 x 90mm (Internal) 250 x 250 x 96mm (External), recycled content 100%, weight: 121g

P90300 White printed in house label, size: 55mm x 320mm weight: 1.5g

P06401 Clear polypropylene self-adhesive tape, weight: 3g

**TOTAL SECONDARY WEIGHT: 125.5g**

### TERTIARY

P07102 Machine stretch, weight per pallet: 350g

P79100 Pallet layer cards x3, size: 800 x 1000mm, weight: 540g

P79010 Pallet edge boards x 4, size: 50 x 50 x 1500mm, weight: 1064g

UK PALLET: 1200mm x 1000mm x 150mm; 25kg

**TOTAL TERTIARY PACKAGING WEIGHT: 27.84kg**

**HEALTH MARK:** None

### Product Weight:

**INDIVIDUAL PRODUCT (1 UNIT): Target weight (Actual target product make up):** 1420g +/-50g

**INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight:** 1.6kg

No net or gross weight declared on label

Completed by: Lindsay Gaylard (Specifications Technologist)

Date: 27<sup>th</sup> September 2023

# PRODUCT SPECIFICATION

## Changes Register

Version Change	Date	Changes Made	Initials
1	27.09.23	New Product	LG