

# PRODUCT SPECIFICATION

**Thomas Ridley**  
FOODSERVICE

**RECEIVED**  
Thomas Ridley QC Dept.  
1:22 pm, 25 Oct 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

## Mademoiselle DESSERTS

<b>PRODUCT NAME:</b>	<b>Vanilla and Salted Caramel Cheesecake</b>
<b>PRODUCT CODE:</b>	<b>F32610</b>
<b>MANUFACTURER CONTACT DETAILS:</b>	<b>Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK</b> <b>Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France</b>

### DESCRIPTION OF PRODUCT:

Crunchy biscuit base with a vanilla flavoured cheesecake and salted caramel. Topped with a layer of salted caramel and decorated with white chocolate curls & cocoa nibs. Pre-cut into 12 portions.

### INGREDIENTS LIST:

Full Fat Soft Cheese (29%) (Cream (**MILK**), Water, Skimmed **MILK** Powder, Cornflour, **BUTTERMILK** Powder, Salt), Toffee (23%) (Glucose Syrup, Sweetened Condensed Milk (**MILK**, Sugar), Water, Sugar, Partially Inverted Refiners' Syrup, Palm Kernel, Palm Oil, Butter (**MILK**), Gelling Agent (Pectin), Emulsifiers (Rapeseed Lecithin, Sorbitan Tristearate, Polysorbate 60), Preservative (Potassium Sorbate), Cream (**MILK**), Digestive Biscuit (13%) (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamin), Vegetable Oils [Palm, Rapeseed), Sugar, Wholemeal **WHEAT** Flour, Invert Sugar Syrup, Raising Agent (Ammonium Bicarbonate)), Sugar, **EGG**, Margarine (Vegetable Oils (Palm, Rapeseed), Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), Maize Flour, White Chocolate (Sugar, Whole **MILK** Powder, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Fat Reduced Cocoa Powder, Modified Maize Starch, Cocoa Nibs, Salt, Natural Flavouring, Stabilisers (Xanthan Gum, Locust Bean Gum, Guar Gum).



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## **ALLERGEN INFORMATION:**

- \* Allergens in the ingredients list (including cereals containing gluten) are shown in **CAPITALS**.
- \* Allergens **NOT** present in any of our MD-T recipes include **Celery, Crustacea, Fish, Lupin, Molluscs, Mustard, Peanut and Sesame**.
- \* **May contain traces of Almonds, Hazelnuts, Pecans, Pistachios and Walnuts**.
- \* Suitable for vegetarians.

## **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
Chilled	(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 covered in a refrigerator and consume within 48 hours.

## **NUTRITIONAL INFORMATION:**

	<b>PER 100g AS SOLD</b>	<b>PER PORTION AS SOLD</b>
Energy	1491kJ/357kcal	1983kJ/475kcal
Fat	21g	28g
of which Saturates	13g	17g
Carbohydrate	37g	49g
of which Sugars	24g	32g
Protein	3.8g	5.1g
Fibre	1.1g	1.4g
Salt	0.46g	0.62g

## **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

## **SHELF LIFE:**

From Packing: 547 Days

From Delivery: 410 Days

# PRODUCT SPECIFICATION

**Packing Format**

Cases: 16  
 Layers: 15  
 Units per outer: 1  
 Cases per Pallet: 240

**Barcodes:**

Inner: N/A  
 OUTER: 5010823523681

**BBE AND JULIENNE CODING:**

Example: JUL-25 L4030

**BBE** (JUL 25) (First 3 letters of month; last 2 digits of year) Lot Number: (L4030) L (lot number) 4 (Year manufacture) 030 (Day of Year)

**PACKAGING:**

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

**Primary Packaging**

P14000 234mm Cake board 26.9g  
 P10160 Cheesecake collar 900x70mm 16.6g  
 P90400 Label collar 0.5g  
 P07575 LDPE Flow wrap 8g

**TOTAL PRIMARY WEIGHT: 52g**

**Secondary Packaging**

P50201 Gateau box, Internal dimensions 244x244x90mm, External Dimensions 246x246x94mm 121g  
 P90070 label 320x75mm 2.2g  
 P06400 Sellotape, Clear 5g

**TOTAL SECONDARY WEIGHT: 128.2g**

**TERTIARY**

P07100 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: 1604g  
 UK PALLET: 1200mm x 1000mm x 150mm; 25kg

**TOTAL TERTIARY PACKAGING WEIGHT: 27.494g**

**Label**

**Target Product Weight**

**INDIVIDUAL PRODUCT (1 UNIT): Target weight (Actual target product make up): 1600g +/-TBC**

**INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight: 1.78kg**

Authorisation: Lindsay Gaylard Specifications Technologist)

Date:

**Changes Register**

Version Change	Date	Changes Made	Initials
1		Specification raised, new product	LG