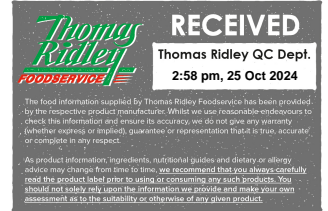


PRODUCT SPECIFICATION



PRODUCT NAME:	Chocolate Layered Cheesecake
PRODUCT CODE:	F33210
MANUFACTURER CONTACT DETAILS:	Baked by Mademoiselle Desserts, Frobisher Way, Taunton, TA2 6AB, UK Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny le Bretonneux, France

DESCRIPTION OF PRODUCT:
Crunchy chocolate biscuit base with layers of chocolate and white chocolate cheesecake and swirled with chocolate sauce. Pre-cut into 12 portions.

INGREDIENTS LIST:
Full Fat Soft Cheese (21%) (Cream (**MILK**), Water, Skimmed **MILK** Powder, Cornflour, **BUTTERMILK** Powder, Salt), Digestive Biscuit (14%) (**WHEAT** Flour [**WHEAT** Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamin], Vegetable Oils (Palm, Rapeseed), Sugar, Wholemeal **WHEAT** Flour, Invert Sugar Syrup, Raising Agent (Ammonium Bicarbonate)), Cream (**MILK**), Low Fat Fromage Frais (**MILK**), Sugar, White Chocolate (7%) (Sugar, Whole **MILK** Powder, Cocoa Butter, Skimmed **MILK** Powder, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Chocolate Sauce (7%) (Water, Glucose Syrup, Sugar, Sweetened Condensed Skimmed Milk (**MILK**, Sugar), Milk Chocolate (Sugar, Cocoa Butter, Whole **MILK** Powder, Cocoa Mass, Emulsifier (**SOYA** Lecithin), Flavouring), Plain Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (**SOYA** Lecithin), Flavouring), Cocoa Powder, Modified Maize Starch, Salted Butter (Butter (**MILK**), Salt), Gelling Agent (Pectin)), Chocolate (6%) (Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier (**SOYA** Lecithin)), **EGG**, Milk Chocolate (Sugar, Cocoa Butter, Whole **MILK** Powder, Cocoa Mass, Emulsifier (**SOYA** Lecithin), Natural Flavouring), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), **BUTTERMILK**, Maize Flour, Fat Reduced Cocoa Powder, Modified Maize Starch, Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids), Stabilisers (Xanthan Gum, Locust Bean Gum, Guar Gum), Acidity Regulator (Potassium Hydroxide).



PRODUCT SPECIFICATION

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:

	PER 100g AS SOLD	PER PORTION AS SOLD
Energy	1527kJ/366kcal	1833kJ/439kcal
Fat	22g	27g
of which Saturates	12g	15g
Carbohydrate	34g	41g
of which Sugars	23g	28g
Protein	6.2g	7.4g
Fibre	2.1g	2.5g
Salt	0.23g	0.27g

RSPO Certification

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

RSPO Certificate Number BMT-RSPO-000611

Expiry 22nd 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: 5010823523704

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

Chocolate Layered Cheesecake

FRAGILE: HANDLE WITH CARE
THIS WAY UP ↑

F33210

F33210

Chocolate Layered Cheesecake

INGREDIENTS: Full Fat Soft Cheese (21%) (Cream (MILK), Water, Skimmed MILK Powder, Cornflour, BUTTERMILK Powder, Salt), Digestive Biscuit (14%) (WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamin), Vegetable Oils (Palm, Rapeseed), Sugar, Wholemeal WHEAT Flour, Invert Sugar Syrup, Raising Agent (Ammonium Bicarbonate)), Cream (MILK), Low Fat Fromage Frais (MILK), Sugar, White Chocolate (7%) (Sugar, Whole MILK Powder, Cocoa Butter, Skimmed MILK Powder, Emulsifier (SOYA Lecithin), Natural Flavouring), Chocolate Sauce (7%) (Water, Glucose Syrup, Sugar, Sweetened Condensed Skimmed Milk (MILK, Sugar), Milk Chocolate (Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Emulsifier (SOYA Lecithin), Flavouring), Plain Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (SOYA Lecithin), Flavouring), Cocoa Powder, Modified Maize Starch, Salted Butter (Butter (MILK), Salt), Gelling Agent (Pectin)), Chocolate (6%) (Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier (SOYA Lecithin), EGG, Milk Chocolate (Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier (SOYA Lecithin), Natural Flavouring), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Emulsifier (Mono- and Diglycerides of Fatty Acids)), BUTTERMILK, Maize Flour, Fat Reduced Cocoa Powder, Modified Maize Starch, Emulsifiers (Mono- and Diglycerides of Fatty Acids, Polyglycerol Esters of Fatty Acids), Stabilisers (Xanthan Gum, Locust Bean Gum, Guar Gum), Acidity Regulator (Potassium Hydroxide)).
ALLERGY ADVICE: Allergens in the ingredients list, including cereals containing gluten, are shown in CAPITALS.
May also contain nuts. Suitable for Vegetarians.

Nutritional Information	
Typical Values	
as Sold per 100g	
Energy	1527kJ/ 366kcal
Fat	22g
of which saturates	12g
Carbohydrate	34g
of which sugars	23g
Protein	6.2g
Fibre	2.1g
Salt	0.23g

Best Before End:
XXX.XX
LXXXX

Contents: 1 x 1 Unit
DO NOT REFREEZE
ONCE DEFROSTED.
STORE AT -18°C OR
BELOW.



Baked by Mademoiselle Desserts, Birdon Road, Taunton, TA2 6AD, UK
Part of Mademoiselle Desserts, 14 place Georges Pompidou, 78180 Montigny
le Bretonneux, France

Target Product Weight

INDIVIDUAL PRODUCT (1 UNIT): Target weight (Actual target product make up): 1550g +/-TBC
INDIVIDUAL PRODUCT (1 UNIT): Gross Packed weight: 1.73kg

Authorisation: Lindsay Gaylard (Specifications Technologist)

Date: 2nd October 2024

PRODUCT SPECIFICATION

Changes Register

Version Change	Date	Changes Made	Initials
1	02.10.24	Specification raised, new product	LG