



UNITS 1-5 CHURCHILLS

MARDLE WAY INDUSTRIAL ESTATE

BUCKFASTLEIGH

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PRODUCT SPECIFICATION

PRODUCT	WHITE CHOCOLATE AND LIMONCELLO CHEESECAKE
SIZE/WEIGHT	16PTNS/1.5KG
PRODUCT CODE	PS2056
DATE	7.8.24
REASON FOR ISSUE	RECIPE AMENDMENT

1. PRODUCT DESCRIPTION

DIGESTIVE BISCUIT BASE, TOPPED WITH LAYERS OF CREAMY CHEESECAKE FILLING, PLAIN SPONGE SOAKED IN A LIMONCELLO SYRUP, AND HAND FINISHED WITH SICILIAN LEMON CURD AND WHITE CHOCOLATE CURLS

2. MICROBIOLOGICAL

PARAMETER	TARGET VALUE	LIMIT	METHOD
Entero/Coliform	<100	Max 1×10^3	External Laboratory
E.Coli	<10	Max 10	External Laboratory
TVC	< 10^4	Max 5×10^5	External Laboratory
Staph.aureus	<10	Max 100	External Laboratory
Salmonella/Listeria	Absent	Absent	External Laboratory

3. METAL DETECTION

3.00MM FERROUS, 4.00MM NON-FERROUS, 5MM STAINLESS STEEL

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4. NUTRITION

<u>NUTRICALC</u>	<u>PER 100G</u>
ENERGY VALUE (KJ)	1279
ENERGY VALUE (KCAL)	305
PROTEIN	3.9g
CARBOHYDRATE	40g
OF WHICH SUGARS	28g
FAT	14g
OF WHICH SATURATES	10g
DIETARY FIBRE	0.6g
SALT	0.44g

5. SHELF LIFE

18 MONTHS FROM DATE OF PRODUCTION, MINIMUM OF 12 MONTHS ON DELIVERY.

6. STORAGE AND TRANSPORT

FROZEN PRODUCT STORE AND TRANSPORT AT -18 OR BELOW

DO NOT REFREEZE AFTER DEFROSTING

TO DEFROST, REMOVE ALL PACKAGING AND LEAVE IN A REFRIGERATOR TO DEFROST, CONSUME WITHIN 48 HOURS

7. PACKAGING

CARDBOARD BOX DIMENSIONS (LxWxH) 291x291x71

ROUND CAKE BOARD DIMENSIONS/FOIL: 20G Foil, Food Grade (288mm(L)x41mm(D))

CAKE COLLAR N/A

CLEAR BAG: 450mmx600mm, 100% LDPE

LABEL INFORMATION: A 5 DIGIT CODE DENOTES DAY OF MANUFACTURE, TOGETHER WITH A BEST BEFOR DATE.

8. PALLETISATION

UNITS PER LAYER: 12

LAYERS PER PALLET: 17

PALLET HEIGHT: 1.33m

MATERIAL WOOD

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9. INGREDIENT DECLARATION

INGREDIENTS: Cheesecake filling (65%) Icing Mix (Water, Sugar, Palm Kernel Oil, Palm Oil, Emulsifiers (Polysorbate 60, Polyglycerol esters of fatty acids, Sunflower Lecithin), Stabilisers (hydroxypropyl methyl cellulose, sodium alginate), Salt, Flavourings, Acidity regulator (Sodium Citrate), Colour (Beta Carotene)), Soured Cream (**Milk**) Skimmed **Milk** Powder, Modified Maize Starch, Lactic Cultures, Potassium Sorbate, Cream Cheese (**Milk**) (13%) Skimmed **Milk**, Cream (**Milk**), Skimmed **Milk** Powder, Lactic Cultures, Salt, **Milk** Protein, Potassium Sorbate, Modified Starch, Water, Lemon Concentrate(0.2%),. Biscuit Base (26%) Biscuit Crumb (**Wheat Flour (Gluten)**), Wholemeal flour (**Gluten**), Vegetable oils (Palm, Rape), Water, Salt), Partially inverted refiners syrup (**Sulphites**), Plain sponge(**Wheat flour(Gluten)**), sugar, whole **Egg** powder, raising agent(E500, E450(a)), rice starch, skimmed **Milk** powder, emulsifier(E475,E471), **Egg**, whey powder(**Milk**), salt, stabiliser(E415)), water, Lemon curd (6%)(Granulated Sugar,Glucose Syrup, Water, Vegetable Oil, **Wheat** Starch, Pasteurised Whole **Egg**, Maize Starch, Pectin, Citric Acid, Lemon Terpenes, Salt, Acetic Acid, Curcumin, Trisodium Citrate, Limoncello Syrup(15%) (Partially inverted refiners syrup (**Sulphites**), Water,Limoncello Liqueur (0.6%), White Chocolate curls (2%), White Chocolate (4%) (Sugar, full cream **Milk** powder, cocoa butter (23%), flavour, emulsifier (**Soya** Lecithin)

9.1 ALLERGENS

SULPHITES, WHEAT, GLUTEN, MILK, EGG,SOYA

PRODUCT MAY CONTAIN NUTS

10. DIET SUITABILITY – THIS PRODUCT IS SUITABLE FOR THE FOLLOWING DIETS

VEGETARIAN YES

VEGAN NO

GLUTEN FREE NO

11. PROCESS CONTROLS

H.A.C.C.P IN FULL OPERATION

Signature



Name: S MORRIS

Position: TECHNICAL MANAGER

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