



UNITS 1-5 CHURCHILLS
MARDLE WAY INDUSTRIAL ESTATE
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PRODUCT SPECIFICATION

PRODUCT	GLUTEN FREE PINK GIN AND TONIC CHEESECAKE
SIZE/WEIGHT	16PTNS/1.5KG
PRODUCT CODE	PS2053GF
DATE	7.8.24
REASON FOR ISSUE	RECIPE CHANGE

1. PRODUCT DESCRIPTION

GLUTEN FREE CRUMB BASE, TOPPED WITH A CREAMY PINK GIN FLAVOURED CHEESECAKE CRÈME, TOPPED WITH A PINK GIN AND TONIC FLAVOURED GLAZE

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)	1305
ENERGY VALUE (KCAL)	313
PROTEIN	2.6g
CARBOHYDRATE	34g
OF WHICH SUGARS	24.7g
FAT	18.3g
OF WHICH SATURATES	11.1g
DIETARY FIBRE	0.3g
SALT	0.21g

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: 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: 15

LAYERS PER PALLET: 12

PALLET HEIGHT: 1.03m

MATERIAL WOOD

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9. INGREDIENT DECLARATION

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)), Dextrose, 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, Lemon juice concentrate(**SULPHITES**), Pink Gin (2.6%) (Mixture of Botanicals and Strawberry Flavour). Gluten Free Biscuit base (14%) Gluten Free Biscuit Crumb (24%) (Gluten Free Flour Blend (Brown Rice, Potato, Maize), Sugar, Palm Oil, Rice Malt, Raising Agent (Sodium Bicarbonate) Margarine(vegetable oil(palm, rapeseed), water, salt), Pink Gin Glaze (11%) Water, Glucose Syrup, Sugar, Gelling Agent (E447, E440), Acidifying Agent (E330), Stabiliser (E415), Anti-oxidant (E223), Pink Gin (0.85%) (Mixture of Botanicals and Strawberry Flavour), Tonic Water (0.9%) Carbonated Water, Fructose Corn Syrup, Citric Acid, Sodium Benzoate, Quinine, Natural Flavours), Pink Colour (E122)

9.1 ALLERGENS

SULPHITES, MILK,

PRODUCT MAY CONTAIN NUTS

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

VEGETARIAN **YES** VEGAN **NO** GLUTEN FREE **YES**

11. PROCESS CONTROLS

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

Signature



Name: S MORRIS

Position: TECHNICAL MANAGER

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