



PRODUCT SPECIFICATION

CHANTILLY PATISSERIE 4 STREAMSIDE COURT ASPEN WAY

product title:-

Tangy Lime Cheesecake
Pre-cut 1 x 12 Portions
Caterfood Select

PAIGNTON
DEVON
TQ4 7QR

Date: 20/03/25
Issue 1
Next Review Date: 03/27

Caterfood Select Bar Code 5056750401081
Caterfood Select Code C20082
Chantilly Ordering Code 02-12-002-1081

product description:

Lime cheesecake style mousse on a muesli biscuit base, topped with white chocolate shavings, glaze and lime zest.

Ingredients in descending order of weight

Lime Cheesecake Style Mousse	Low Fat Soft Cheese, Whipping Cream, Lime Juice, Sugar, Water, Beef Gelatine, Lime Zest, Egg White Mix (Dried Egg White, Sugar, Stabilisers E466 (Sodium Carboxy Methyl Cellulose, E412 Guar Gum), Acidity Regulator E330 (Citric Acid))
Muesli Base	Biscuit Crumb (Fortified Wheat Flour, Wholemeal Wheat Flour, Vegetable Shortening (Palm Oil, Rapeseed Oil), Sugar, Partially Inverted Sugar Syrup Raising Agents E500 (Sodium Bicarbonate) E503 (Ammonium Bicarbonate Salt), Rolled Oats, Margarine (Vegetable Oil (Palm & Rapeseed Oil), Water Emulsifier E471 (Mono-and Diglycerides of Fatty Acids), Flavouring, Colouring E160bi, E100 (Annatto Bixin, Curcumin)), Golden Syrup, Demerara Sugar, Sultanas
White Chocolate	Sugar, Whole Milk Powder, Cocoa Butter, Emulsifier E322 (Soya Lecithins), Natural Vanilla Flavouring
Apricot Glaze	Apricot Glaze (Water, Glucose-Fructose Syrup, Sugar, Apricot Puree, Gelling Agents E440 (Amidated Pectin), E407 (Carrageenan), E415 (Xanthan Gum), Acid (Citric Acid), Acidity Regulator E331iii (Trisodium Citrate), E341iii (Tricalcium Phosphate), Preservative E202 (Potassium Sorbate), Natural Flavouring, Firming Agent E508 (Potassium Chloride), Natural Colouring E160c (Paprika Extract)), Water
Lime Zest	

Ingredient Declaration

Lime Cheesecake Style Filling (65%) (Low Fat Soft Cheese (**MILK**), Cream (**MILK**), Water, Lime Juice (6% Sugar, Beef Gelatine, Lime Zest, **EGG** White Mix (Dried **EGG** White, Sugar, Stabilisers: Sodium Carboxy Methyl Cellulose, Guar Gum; Acidity Regulator: Citric Acid), Muesli Base (25%) (Biscuit Crumb (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Wholemeal **WHEAT** Flour, Vegetable Shortening (Palm Oil, Rapeseed Oil), Sugar, Partially Inverted Sugar Syrup, Raising Agents: Sodium Carb Ammonium Carbonates; Salt), Rolled **OATS**, Margarine (Vegetable Oil (Palm, Rapeseed), Water, Emulsifier Mono-and Diglycerides of Fatty Acids; Flavouring, Colour: Annatto Bixin, Curcumin), Partially Inverted Sugar Syrup, Sultanas, Demerara Sugar), White Chocolate (6%) (Sugar, Whole **MILK** Powder, Cocoa Butter, Emulsifier: **SOYA** Lecithins; Natural Vanilla Flavouring), Apricot Glaze (Water, Glucose-Fructose Syrup, Sugar, Apricot Puree, Gelling Agents: Pectins, Carrageenan, Xanthan Gum; Acid: Citric Acid; Acidity Regulators: Trisodium Citrate, Tricalcium Phosphate; Preservative: Potassium Sorbate; Natural Flavouring Firming Agent: Potassium Chloride; Colour: Paprika Extract), Lime Zest.

Nutritional Information per 100g
(Calculated by Nutricalc)

Energy kcal = 279
kJ = 1165
Protein = 6.4g
Fat = 16.9g
of which saturates = 9.3g
Carbohydrate = 24.9g
of which sugars = 16.9g
Fibre = 1.0g
Salt = 0.44g

Microbiological Standards

	TARGET	REJECT
TVC	N/A	
Enterobacteriaceae	<10	>10000
E.coli	<10	>100
Staphylococcus aureus	<10	>100
Salmonella	Absent in 25g	
Listeria	Absent in 25g	

Metal Detection	2.5mm Ferrous 3.0mm Non-Ferrous 3.5mm Stainless Steel
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Storage Instructions: Keep frozen at -18°C or below. Once defrosted, keep refrigerated and consumed within 4 days. Do not re-freeze.

Shelf-life from production: 24 months

Defrost Instructions: Defrost prior to serving. Remove individual portions required and allow to defrost in a refrigerator for 1-2 hours. If defrosting whole, remove all packaging and defrost, covered in a refrigerator for 12 hours. Once defrosted, keep refrigerated and consume within 4 days.

Pallet Configuration

Units in case	1
Cases per layer	12
Layers per pallet	15
Cases per pallet	180

Genetically Modified Ingredients

Acting on information given to us by our suppliers we can confirm that all products manufactured by Chantilly Patisserie are made using ingredients which conform to current labelling legislation.

Authorised by:

Technical

Claire Dawson

Technical Director

