

<b>SPECIFICATION CODE:</b>	45575.SID.FIN.SPEC.doc	<b>PRODUCT TITLE:</b>	Gluten Free Large Baked NY Cheesecake (1 x 14 pre-portioned)
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**PRODUCT SPECIFICATION**

<b>COMPANY NAME:</b>	C D T Sidoli (Welshpool) Ltd	<b>TELEPHONE NUMBER:</b>	01938 555 234
<b>COMPANY/ PRODUCTION UNIT ADDRESS:</b>	Henfaes Lane Welshpool Powys SY21 7BE	<b>FAX NUMBER:</b>	01938 555 013
		<b>E-MAIL ADDRESS:</b>	sales@sidoli.co.uk

<b>ORIGINATION DATE:</b>	15/07/20	<b>REVISION DATE:</b>	23/12/22	<b>REVISION NUMBER:</b>	05
				<b>TEMPLATE NUMBER:</b>	410
<b>PRODUCT CODE:</b>	45575	<b>INNER BAR CODE:</b>	Not applicable	<b>OUTER BAR CODE:</b>	5015091455757
<b>PRODUCT TITLE:</b>	GLUTEN FREE LARGE BAKED NY CHEESECAKE				
<b>PRODUCT DESCRIPTION:</b>	A sweet gluten free biscuit base topped with baked vanilla flavour cheesecake. This cheesecake is pre-portioned into 14 portions and packed 1 cheesecake per outer.				
<b>INGREDIENT DECLARATION:</b> (In descending order)	Reduced fat soft cheese (36%) (skimmed MILK, cream (MILK), maize starch, salt, stabilisers (xanthan gum, locust bean gum)), reduced salt soft cheese (18%) (skimmed MILK, cream (MILK), native maize starch, salt), sugar, flour blend (rice, potato, tapioca, maize, buckwheat), EGG, skimmed MILK powder, whipping cream (MILK), demerara sugar, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), modified maize starch, butter (MILK), natural flavouring.				
	MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGEN: NUTS				
	NUTRITION: Typical values, 100g contains: Energy 1083kJ/258kcal, Fat 11.9g (of which saturates 6.4g), Carbohydrate 30g (of which sugars 22g), Fibre 0.1g, Protein 8.1g, Salt 0.44g.				

<b>TOTAL SHELF LIFE:</b>	24 Months from date of manufacture	<b>SHELF LIFE INTO DEPOT:</b>	8 Months (minimum)
<b>COUNTRY OF ORIGIN:</b>	Produced in the U.K	<b>EEC CODE:</b>	Not applicable
<b>MINIMUM NET CASE WEIGHT:</b>	2.400kg	<b>MAXIMUM GROSS CASE WEIGHT:</b>	2.750kg
<b>UNITS PER PACK:</b>	1 x 14 PRE-PORTIONED	<b>PACKS PER CASE:</b>	1 x 14 PRE-PORTIONED
<b>PORTIONS PER CASE:</b>	1 x 14 PRE-PORTIONED		
<b>STORAGE:</b>	At or below minus 18°C (0°F)	<b>PRODUCTION CODE:</b>	4 digit code (Year, 3 digit Julian calendar code)
<b>HANDLING INSTRUCTIONS:</b>	Defrost prior to serving.		Keep refrigerated once defrosted. Use within 48 hours of defrost. Do not re-freeze, once defrosted.
<b>DEFROSTING INSTRUCTIONS:</b>	Whole: Remove all packaging, place on a serving platter, cover and defrost under refrigeration (8°C or below), for approximately 8 hours. Portion: Place the portion on a plate, cover and defrost under refrigeration (8°C or below) for approximately 2 hours.	<b>REHEATING INSTRUCTIONS:</b>	Not applicable

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### SUPPLIER & RECIPE INFORMATION

**SUPPLIER DETAILS & RECIPE FORMULATION:** C D T Sidoli (Welshpool) Ltd reserve the right to keep all recipe formulations confidential and change ingredient suppliers, as the result of fluctuations within ingredient market trends and costs. We will ensure that the products' quality will not be affected and that ingredient declarations will be correct.

### DIETARY & INTOLERANCE DATA

No	Does this product contain:	Yes	No	Comments
1	MRM / MSM (Mechanically Recovered / Separated Meat)		✓	
2	Lactose / Milk / Dairy Products & all forms of Derivatives	✓		soft cheese's (skimmed milk, cream), whipping cream, butter, skimmed milk powder
3	Animal Products (Meat & Meat Products)		✓	
4	Gelatine (State Source & Country of origin)		✓	
5	Beef / Beef Products (Meat & Meat Products)		✓	
6	Pork / Pork Products (Meat & Meat Products)		✓	
7	Fish / Marine Products		✓	
8	Shellfish		✓	
9	Poultry / Poultry Products (Meat & Meat Products)		✓	
10	Egg / Egg Products	✓		Pasteurised whole egg,
11	Wheat / Wheat Derivatives		✓	
12	Rye / Barley / Oats / Oat Bran		✓	
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		maize starch, modified maize starch, maize
15	Genetically Modified Material		✓	Non G.M.
16	Gluten		✓	
17	Artificial Colours		✓	
18	Azo Dyes/Coal Tar Dyes		✓	
19	Natural Colours		✓	
20	Artificial Flavours		✓	
21	Natural Flavours	✓		Natural

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### DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E415, E410, E471, E1422
25	Added Salt	✓		Salt
26	Added Sugar	✓		Sugar, demerara sugar
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	<i>See Intolerance Group Suitability Data for Nut Allergy Sufferers (no.42 &amp; 43).</i>
29	Tree Nut Oils / Derivatives		✓	<i>See Intolerance Group Suitability Data for Nut Allergy Sufferers (no.42 &amp; 43).</i>
30	Seeds (excluding spices)	✓		Rapeseed
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv%)		✓	
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives		✓	
35	Origin of Vegetable Contents / Derivatives	✓		Palm oil, rapeseed oil, potato

### INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy and egg content.
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs	✓		
40	Lactose Intolerants		✓	Dairy content.
41	Diabetics		✓	Contains sugar in at least one form.
42	Nut Allergy Sufferers		✓	This product may not contain actual nuts and/or nut derivatives. However, as we process and handle nuts on site we can not guarantee any of our products to be nut free, as they may contain trace elements of nuts.
43	Allergen Statement	Made in a factory that also handles the following allergens: Nuts.		

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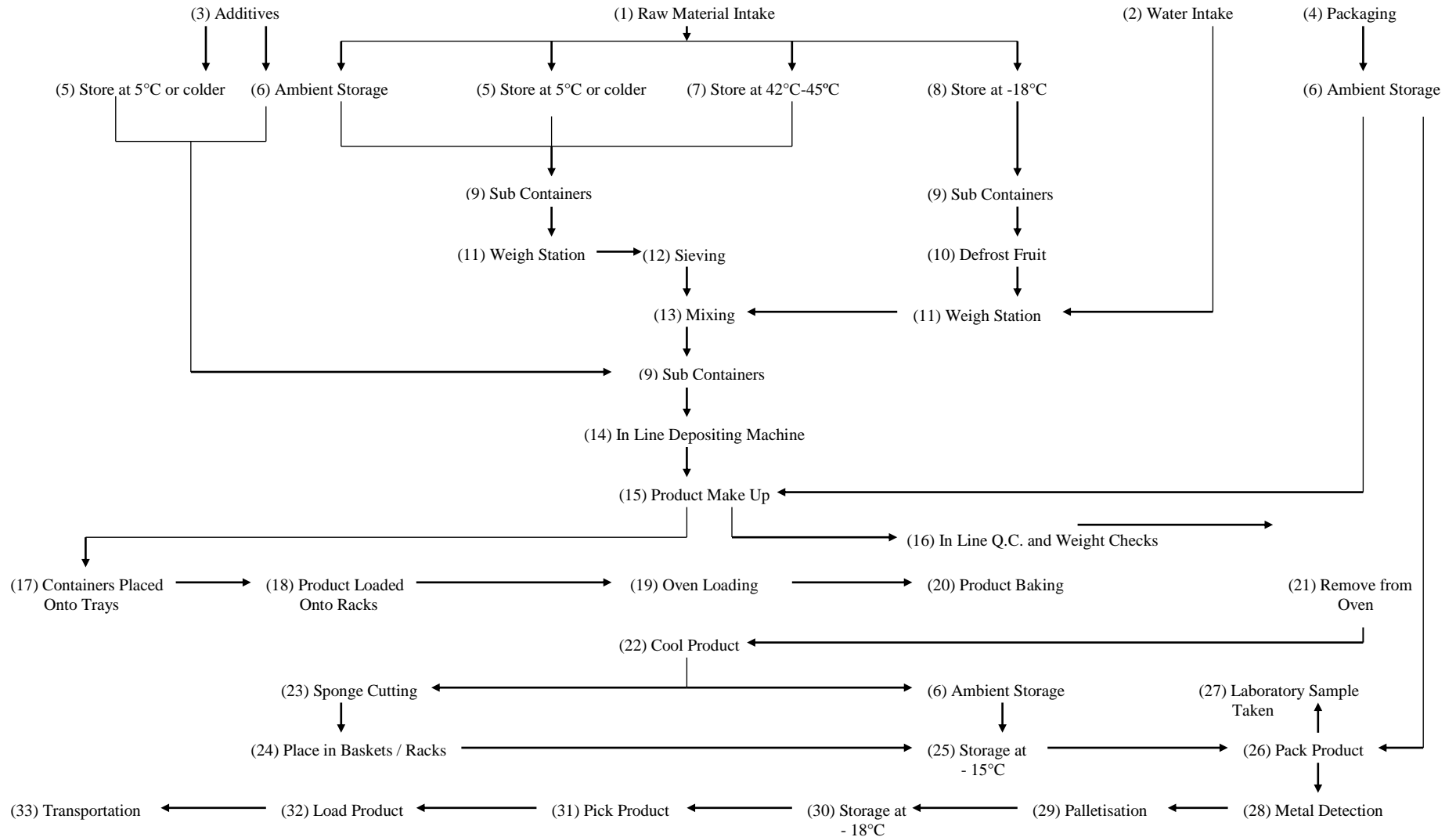
## SUBJECTIVE QUALITY STANDARDS

(Physical Attributes / Sensory & Physical Description / Characterising Features / Organoleptic Assessment)

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
<b>OVERALL APPEARANCE / VISUAL:</b> <i>Variable Criteria:</i>	A sweet demerara biscuit base topped with baked vanilla flavour cheesecake Product must be free from visible contaminants that are classed as foreign bodies. Extraneous matter may be unavoidable, but will be kept to a minimum. Over weights will be accepted. As this product is baked some minor cracking may occur.
<b>COLOUR:</b> <i>Biscuit base:</i> <i>Cheesecake:</i>  <i>Variable Criteria:</i>	Colours to be consistent with each delivery.  Mid - golden brown biscuit base.  Shades of cream to off white cheesecake in the centre, which typically shades to mid to dark brown around the outer edges of the surface, due to baking.  Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
<b>TEXTURE:</b> <i>Biscuit base:</i> <i>Cheesecake:</i>  <i>Variable Criteria:</i>	The textures of the products components are to be consistent with each delivery.  Crisp and crunchy biscuit base. Slightly dense, creamy baked cheesecake.  Texture may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
<b>FLAVOUR / ORGANOLEPTIC / TASTE:</b> <i>Biscuit base:</i> <i>Cheesecake:</i>  <i>Variable Criteria:</i>	The product must be free from taint. Flavours are to be consistent with the product description and each delivery.  Sweet digestive biscuit base. Creamy, sweet cheesy baked cheesecake.  Flavours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
<b>ODOUR / AROMA:</b>  <i>Variable Criteria:</i>	The product must be free from off odours, be consistent and typical of the product's description, for each delivery.  No variable criteria.

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### PROCESS FLOW DIAGRAM



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### QUALITY / PROCESS CONTROL / CRITICAL PERAMETERS

Process Stage	Checking Frequency	Process Target	Minimum Tolerance	Maximum Tolerance	Corrective Action if Outside Tolerance	Person Accountable
Raw materials	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Cream	Weekly	35-41% fat	35% fat	41% fat	Return to Supplier	Purchasing Department
Cream	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Re-pasteurise	Purchasing Department
Colours & flavours	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Packaging	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Batch ingredients	Each batch	As recipe	No Tolerance	No Tolerance	Re-weigh	Production Personnel
Sieving of powdered ingredients	Each batch	As specification – 2mm square mesh	No Tolerance	No Tolerance	Replace sieve	Production Personnel
Cheesecake Baking	Each batch	140°C	140°C	150°C	Adjust temperature	Production Personnel
Baking Time	Each batch	120 Minutes	120 Minutes	125 Minutes	Continue to bake	Production Personnel
Core Product Temperature	Each Batch	80-85°C	80°C	85°C	Continue to bake to achieve desired colour.	Production Personnel
Organoleptic	Each batch	Free from taint	No Tolerance	No Tolerance	Reject	Q.C. & Production Personnel
Product make up	Continuous	As description	No Tolerance	No Tolerance	Reject	Production Personnel
Check weighed	Start-up & Every ½ hour	2.575kg	2.400kg	2.625kg	Reject under weights / adjust deposit	Q.C. & Production Personnel
Microbiological analysis	Each batch	As page 7	As page 7	As page 7	As page 7	Laboratory Personnel / Technical Manager
Portions Count	Continuous	14 portions	No Tolerance	No Tolerance	Reject	Q.C. & Production Personnel
Metal detection	Continuous	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Reject	Q.C. & Production Personnel
Metal detector	Hourly	4mm ferrous/4mm non ferrous 6mm stainless steel	No Tolerance	No Tolerance	Retest previous hours production	Q.C. & Production Personnel
Case count	Continuous	1 x 14 portions	No Tolerance	No Tolerance	Correct	Production Personnel
Production code	Continuous	4 digit code (Year, 3 digit Julian calendar code)	No Tolerance	No Tolerance	Correct	Production Personnel
Best Before Date	Continuous	24 months from date of manufacture	No Tolerance	No Tolerance	Correct	Production Personnel
Bulk freezer temperature	Minus 18°C or colder	9 x daily	Minus 15°C	Minus 23°C	Contract engineer called	Q.C. & Production Personnel

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### FACTORY QUALITY ASSURANCE CHECKS

Check	Frequency	Standard	Corrective Action When Required	Person Accountable
Glass Substitutes Audit	Monthly	Damages / Breakages Reported	Damages / Breakages Addressed	Q.C. Personnel
Pest Control	12 routine and 4 technical visits per annum	Special Reporting Service	As recommended by Contractor	Technical Manager
Scales / Balance Log and Calibration Record	Weekly	Various, according to scales capacity (+/-1g / 5g)	Recalibrate scale / balance	Q.C. Personnel
Thermometers & Probe Calibration Record	Monthly	+/- 1°C	Recalibrate	Q.C. Personnel
Quality Control Check	Daily	In house	Address immediately	Q.C. Personnel
Hygiene	Daily	As cleaning schedules	Re-clean	Hygiene Supervisor
Random Product Taste Panel	Each batch	As set quality parameters	Assess and quarantine / release as necessary	Technical Manager/ Q.C. Personnel

### MICROBIOLOGICAL STANDARDS

Test	Incubation Temperature	Incubation Period	Acceptable Limit	Rejection Limit	Action When > Rejection Limit
Enterobacteriaceae	37°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
E. coli	44°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
Total Viable Count	30°C	48 Hours	<100,000 cfu/g	>100,000 cfu/g	Quarantine & retest 3 times. Release / reject
Staphylococcus aureus	37°C	48 Hours	<20 cfu/g	>20 cfu/g	Quarantine & retest 3 times. Release / reject

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### PACKAGING

<b>Immediate / Inner:</b>		
Material / Grade	Dimensions	Weight (per unit)
Silicone coated food grade cake board	254mm diameter	35.0g (x 1)
PE coated collar	(L) 865mm, (W) 60mm	13g (x 1)
P.E coated food grade layer pad	235mm x 235mm	13.9g (x 1)
Collar Label:	80mm x 40mm	0.17g (x1)

<b>Secondary / Outer:</b>		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 115K/85B/100T	(L) 249mm, (W) 249mm, (H) 78mm	96.0g (x 1)
Self adhesive label (black on white)	214mm x 140mm	2.8g (x 1)

<b>Transit:</b>		
Material / Grade	Dimensions	Weight
Stretch wrap	Variable	Variable

### PALLET CONFIGURATION

	UK
Units per outer case	1
Cases per layer	20
Layers per pallet	16
Total cases per pallet	320



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## DECLARATION

This product specification is the property of C D T Sidoli (Welshpool) Ltd and should not be disclosed to a third party without prior written notice from an authorised member of C D T Sidoli (Welshpool) Ltd.

C D T Sidoli (Welshpool) Ltd reserve the right to change specifications of own label product as required.

The manufacture, primary processing, packaging and storage operations described within this specification are in accordance with all appropriate U.K and E.U food, hygiene packaging, weights & measures and trades description legislation, in operation at the current time.

This specification will supersede all previous specifications, for this product, supplied. If you do not respond in writing within the next 14 days, we will acknowledge this as your full acceptance of the details contained within this product specification.

Signed on behalf of:	C D T Sidoli (Welshpool) Ltd
Signature:	M Lloyd-Davies
Name of Person Signing:	Marie Lloyd-Davies
Title:	Specification Technologist
Date of Signing:	23.12.22