

PRODUCT SPECIFICATION

PRODUCT NAME	RUBY CHOCOLATE CHEESECAKE
PRODUCT CODE	LCCRUB01001
PRODUCT DESCRIPTION	Ruby and white chocolate, pomegranate flavoured
	cheesecake topped raspberry grit over biscuit base.
PACK QUANTITY	1 X 14PTN
PRODUCT STATE	FROZEN
SHELF LIFE ON DEFROST	5 DAYS
PRODUCT PACKAGING	DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX
COUNTRY OF MANUFACTURE	UK

PRODUCTION SITE	TAVISTOCK INDUSTRIAL ESTATE, GORTON, MANCHESTER
SUPPLIER ADDRESS	DESTINY FOODS
	DESTINY HOUSE,
	PRESTON STREET,
	MANCHESTER,
	M18 8DB
CONTACT NUMBER	0844 856 0911



RUBY CHOCOLATE CHEESECAKE



Innovation in patisserie & fine foods		Innovation	in	patisserie	8.	fine	foods
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Innovation in patisser	% AMOUNT	
INGREDIENTS	PER 100g	COUNTRY OF ORIGIN
Pasteurised Whipping Cream (From Milk)	33	UK
Biscuit Crumb (Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine), Wholemeal Wheat Flour, Vegetable Oil (Palm Oil, Rapeseed Oil), Sugar, Partially Inverted Sugar Syrup, Raising Agents E500ii, E503ii) Salt	16	UK
Soft Cheese (Skimmed Milk , Cream, Native Starch, Salt, Bacterial Starter Culture)	14	UK, Ireland, Belgium, France, Germany, Luxemburg, Netherlands, Australia, Austria, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Greece, Hungary, Italy, Latvia, Lithuania, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, USA
Ruby Chocolate (Sugar, Cocoa Butter, Skimmed Milk Powder, Whole Milk Powder, Cocoa Mass, Emulsifier: Soya Lecithin, Acid: Citric Acid, Natural Vanilla Flavouring)	12	Belgium
Cheesecake Fond (Sugar, Fresh Cheese Powder (Milk), Dextrose, Beef Gelatine, Modified Starch E1414, Acidifier Citric Acid E330, Salt)	10	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Brazil, Portugal, Ukraine
Water	7	UK
White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier Soya Lecithin, Natural Vanilla Flavouring)	6	Belgium
Pomegranate Compound (Flavouring Components, Sugar, Water, Pomegranate Juice Concentrate, Glucose Syrup, Glucose-Fructose Syrup, Colouring Foods (Carrot, Blackcurrant), Acid E330, Acidity Regulator E331iii, Gelling Agent E440ii)	0.3	
Raspberry Grit	0.3	Poland, Serbia, Chile, China, Bosnia
Red Beet Extract Powder	0.3	USA, Ireland, UK, China, Swaziland, Brazil, Malaysia



DIETARY SUITABILITY OF PRODUCT:			
DIET TYPE	SUITABLE	COMMENTS	
VEGETARIANS	NO	BEEF GELATINE	
VEGANS	NO	MILK	
COELIAC	NO	GLUTEN	
KOSHER	NO	NOT CERTIFIED	
HALAL	NO	NOT CERTIFIED	

PRODUCT ALLERGEN INFORMATION:			
ALLERGENS	IN PRODUCT	PRESENT IN FACTORY	
PEANUTS	NO	YES	
NUTS	NO	YES	
EGGS OR EGG PRODUCTS	NO	YES	
MILK OR MILK PRODUCTS	YES	YES	
SESAME SEEDS	NO	NO	
CEREALS CONTAINING GLUTEN	YES (WHEAT)	YES	
(WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT			
OR HYBRIDISED STRAINS)			
SOYA OR SOYA PRODUCTS	YES	YES	
SULPHITES OR SULPHUR DIOXIDE >10mg	NO	YES	
CELERY OR CELERY PRODUCTS	NO	NO	
MUSTARD OR MUSTARD PRODUCTS	NO	NO	
CRUSTACEANS	NO	NO	
FISH OR FISH PRODUCTS	NO	NO	
LUPIN	NO	NO	
MOLLUSC	NO	NO	

MICROBIOLOGICAL TARGET FOR PRODUCT:			
TEST	SATISFACTORY	UNSATISFACTORY	
ACC	<10 ⁵	≥10 ⁶	
ENTERO	<10 ²	≥ 10 ⁴	
E. COLI	<20	≥100	
SALMONELLA	ND 25g	DETECTED	
LISTERIA SPP	ND 25g	DETECTED	
C. PERFRINGENS	<20	≥ 10 ⁴	
B. CEREUS	<10 ³	≥10 ⁵	
S. AUREUS	<20	≥100	

NUTRITIONAL INFORMATION PER 100g		
ENERGY (Kcal)	401	
ENERGY(KJ)	1388	
PROTEIN (g)	5.4	
CARBOHYDRATES (g)	26.7	
OF WHICH SUGARS (g)	21.2	
DIETARY FIBRE (g)	0.4	
FAT (g)	30.4	
OF WHICH SATURATES (g)	17.5	



SALT (g)	0.4
STORAGE INFORMATION:	KEEP FROZEN. ONCE DEFROSTED, KEEP REFRIGERATED
	AND DO NOT REFREEZE.
SHELF LIFE OF PRODUCT:	
AMBIENT	N/A
CHILLED	5 DAYS
FROZEN	12 MONTHS FROM MANUFACTURE / MINIMUM
	FROM DELIVERY 3 MONTH.

PACKAGING DETAILS:	
OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled
OUTER DIMENSIONS (mm)	Length: /Width: /Height:
INNER PACKAGING	
INNER DIMENSIONS (mm)	Length: /Width: /Height:
GROSS WEIGHT OF CASE	Product Net Weight: 1824.99
	Packaging Weight:
	GROSS WEIGHT:
LABEL ATTACHED	LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS,
	DELIVERY DATE, STORAGE INFORMATION,
	INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE
	OR USE BY DATE.
PALLET DETAILS:	
NUMBER OF OUTER CASES PER LAYER	
NUMBER OF LAYERS PER PALLET	
NUMBER OF OUTER CASES PER PALLET	

LABEL SAMPLE:

CALT /



Number Ordered

Innovation in patisserie & fine foods DESTINY HOUSE, MANCHESTER, M18 8DB

CUSTOMER ADDRESS: CUSTOMER POSTCODE: DELIVERY DATE: e.g. SAT 25 DEC

RUBY CHOCOLATE CHEESECAKE

INGREDIENTS:

Pasteurised Whipping Cream (33%) (From Milk), Biscuit Crumb (16%) (Flour (Wheat Flour, Calcium, Iron, Niacin, Thiamine), Wholemeal Wheat Flour, Vegetable Oil (Palm Oil, Rapeseed Oil), Sugar, Partially Inverted Sugar Syrup, Raising Agents E500ii, E503ii) Salt, Soft Cheese (14%) (Skimmed Milk, Cream, Native Starch, Salt, Bacterial Starter Culture), Ruby Chocolate (12%) (Sugar, Cocoa Butter, Skimmed Milk Powder, Whole Milk Powder, Cocoa Mass, Emulsifier: Soya Lecithin, Acid: Citric Acid, Natural Vanilla Flavouring), Cheesecake Fond (Sugar, Fresh Cheese Powder (Milk), Dextrose, Beef Gelatine, Modified Starch E1414, Acidifier Citric Acid E330, Salt), Water, White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Emulsifier Soya Lecithin, Natural Vanilla Flavouring), Pomegranate Compound (Flavouring Components, Sugar, Water, Pomegranate Juice Concentrate, Glucose Syrup, Glucose-Fructose Syrup, Colouring Foods (Carrot, Blackcurrant), Acid E330, Acidity Regulator E331iii,



Gelling Agent E440ii), Raspberry Grit, Red Beet Extract Powder

<u>Allergens</u>: For allergens please see ingredients in **bold**.

Produced in a factory that handles: Peanuts, Nuts, Egg and Sulphites.

Best Before:

STORAGE INFORMATION: KEEP FROZEN. ONCE DEFROSTED KEEP REFRIGERATED AND DO NOT REFREEZE. Product Code:

PRODUCT SPECIFICATION APPROVAL PAGE

FOR OFFICIAL USE ONLY:

DESTINY FOODS				
Authorised by: Jane Rodrigues	Signature: J. Rodrigues			
Job Title: Specification Technologist	Date: 30/12/2019			
Reviewed by: Ciara Mannion	Signature: C.Mannion			
Job Title: Food Compliance Technologist	Date: 25/07/2022			
CUSTOMER	1			
Approved by:	Signature:			
Job Title:	Date:			