

Innovation in patisserie & fine foods

PRODUCT SPECIFICATION

PRODUCT NAME	LG IRISH CREAM CHEESECAKE
PRODUCT CODE	LCCBAI01001
PRODUCT DESCRIPTION	Light Irish Cream cheesecake on a digestive biscuit base,
	topped with chocolate glaze and chocolate decoration.
PACK QUANTITY	1
PRODUCT STATE	FROZEN
SHELF LIFE ON DEFROST	5 DAYS
PRODUCT PACKAGING	DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX
COUNTRY OF MANUFACTURE	ИК

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

LG IRISH CREAM CHEESECAKE





INGREDIENTS	% AMOUNT PER 100g	COUNTRY OF ORIGIN
Pasteurised Whipping Cream (From Milk)	38	UK
Full Fat Cheese (Cheese Base (From Milk), Starch,	10	
Salt)	16	UK, Denmark, France
Biscuit Base (Biscuit Crumb (Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Nicotinic Acid, Thiamine), Vegetable Oil (Sunflower, Palm, Rapeseed Oil), Sugar, Wholemeal Wheat Flour, Raising Agents (E500(Ii), E503(Ii), E334, E450(I), E296), Partially Inverted Sugar Syrup, Salt, Dried Whey (From Milk) And Dried Malt Extract (From Barley)), Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt, Emulsifier E471, Natural Flavouring, Colour E160b, E100))	14	UK, EU, Papua New Guinea, Solomon Island, Indonesia, Malaysia, Africa, Caribbean, South Africa, Colombia, Honduras, Peru, Brazil, Ivor Cost, Cameroon, Ghana, Nigeria, Russia, Ukraine, Australia
Cheesecake Fond (Sugar, Fresh Cheese Powder (Milk), Dextrose, Beef Gelatine, Modified Starch E1414, Acidifier Citric Acid E330, Salt)	11	France, Belgium, China, Netherlands, Europe
Irish Cream Liqueur (Water, Double Cream (From Milk), Sugar, Spirit, Maltodextrin, Irish Whiskey, Milk Protein, Flavourings, Colour E150a, Acidity Regulator E331)	8	Ireland, UK, Belgium, Netherland, Austria
Glaze (Glucose Syrup (Contains Sulphites), Water, Gelling Agents (E440(Ii), E401, E407, E415), Acid E330, Natural Apple Flavouring, Acidity Regulators (E331iii,E341 Iii), Preservative E202)	7	Belgium
Water	3	UK
Chocolate Glaze (Glucose - Fructose Syrup, Water, Chocolate (Cocoa Powder, Glucose - Fructose Syrup, Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier Soya Lecithin), Sugar, Humectant E422, Modified Starch E1414, Thickener E440, Acidity Regulator E270, Preservative E202, Salt, Firming Agent E509, Emulsifier E471)	2	Netherland, France, Africa, China
Mocha Compound (Sugar, Water, Coffee Extract, Caramelised Sugar Syrup, Humectant E1520)	1	Belgium

DIETARY SUITABILITY OF PRODUCT:		
DIET TYPE	SUITABLE	COMMENTS
VEGETARIANS	NO	BEEF GELATINE, E904 SHELLAC
VEGANS	NO	MILK
COELIAC	NO	GLUTEN
KOSHER	NO	NOT CERTIFIED
HALAL	NO	NOT CERTIFIED



Innovation in patisserie & fine foods

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/ RYE/ BARLEY/ OATS/ SPELT/	YES (WHEAT, BARLEY)	
KAMULT OR HYBRIDISED STRAINS)		
SOYA OR SOYA PRODUCTS	YES	YES
CELERY OR CELERY PRODUCTS	NO	NO
MUSTARD OR MUSTARD PRODUCTS	NO	NO
SULPHITES OR SULPHUR DIOXIDE >10mg	NO	YES
CRUSTACEANS	NO	NO
FISH OR FISH PRODUCTS	NO	NO
LUPIN	NO	NO
MOLLUSC	NO	NO

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

NUTRITIONAL INFORMATION PER 100g		
ENERGY (Kcal)	354	
ENERGY(KJ)	1475	
PROTEIN (g)	4.5	
CARBOHYDRATES (g)	26.0	
OF WHICH SUGARS (g)	18.3	
DIETARY FIBRE (g)	0.5	
FAT (g)	25.0	
OF WHICH SATURATES (g)	14.7	
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	18 MONTHS FROM MANUFACTURE/ MINIMUM 3

Version 1Issue Date: 12.12.12Created by: Dominika Regulska Approved by: D. RegulskaPage 3



Innovation in patisserie & fine foods

MONTHS FROM DELIVERY

PACKAGING DETAILS:	
OUTER PACKAGING	FOOD GRADE CARDBOARD BOX- Widely Recycled
OUTER DIMENSIONS (mm)	Length: 280/Width: 280 /Height: 110
INNER PACKAGING	Card layer, Paper bond
INNER DIMENSIONS (mm)	Diameter: 250,
	Length: 870/Width: 50
GROSS WEIGHT OF CASE	Product Net Weight: 1800g
	Packaging Weight: 148g + 45g +11g
	GROSS WEIGHT: 2004g
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	12
NUMBER OF LAYERS PER PALLET	10
NUMBER OF OUTER CASES PER PALLET	120





Number Ordered

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

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

LG IRISH CREAM CHEESECAKE

INGREDIENTS:

Cream (**Milk**), Full Fat Cheese (16%) (Cheese Base (**Milk**), Starch, Salt), Biscuit Base (Biscuit Crumb (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Nicotinic Acid, Thiamine), Vegetable Oil (Sunflower Oil, Palm Oil, Rapeseed Oil), Sugar, Wholemeal **Wheat** Flour, Raising Agents: E500(ii), E503(ii), E334, E450(i), E296; Partially Inverted Sugar Syrup, Salt, Dried Whey (**Milk**), **Barley** Malt Extract), Margarine (Vegetable Oils (Palm Oil, Rapeseed Oil), Water, Salt, Emulsifier: E471; Natural Flavouring, Colours: E160b(i), E100)), Cheesecake Fond (Sugar, Fresh Cheese Powder (**Milk**), Dextrose, Beef Gelatine, Modified Starch, Acid: Citric Acid; Salt), Irish Cream Liqueur (7%) (Water, Double Cream (**Milk**), Sugar, Spirit, Maltodextrin, Irish Whiskey, **Milk** Protein, Flavourings, Colour: E150a; Acidity Regulator: E331), Glaze (Glucose Syrup (**Sulphites**), Water, Gelling Agents: E440(ii), E401, E407, E415; Acid: E330; Natural Apple Flavouring, Acidity Regulators: E331iii,E341 iii; Preservative: E202), Water, Chocolate Glaze (Glucose - Fructose Syrup, Water, Chocolate (Cocoa Powder, Glucose - Fructose Syrup, Cocoa Mass, Sugar, Fat Reduced Cocoa Powder, Emulsifier: **Soya** Lecithin), Sugar, Humectant: E422; Modified Starch, Thickener: E440; Acidity Regulator: E270; Preservative: E202; Salt, Firming Agent: E509, Emulsifier: E471), Mocha Compound (Sugar, Water, Coffee Extract, Caramelised Sugar Syrup, Humectant: E1520).



Innovation in patisserie & fine foods

Allergens: 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: Dominika Regulska	Signature: Regulska		
Job Title: Specification Technologist	Date: 27/07/2016		
Reviewed By: Ciara Mannion	Date: 07.09.2022		
CUSTOMER			
Approved by:	Signature:		
Job Title:	Date:		