

SPECIFICATION CODE:	45373.SID.FIN.SPEC.doc	PRODUCT TITLE:	Gluten Free New York Cheesecake (1 x 12 pre-portioned)
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PRODUCT SPECIFICATION

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

ORIGINATION DATE:	22/08/12	REVISION DATE:	13/01/23	REVISION NUMBER:	20
				TEMPLATE NUMBER:	410
PRODUCT CODE:	45373	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091453739
PRODUCT TITLE:	GLUTEN FREE NEW YORK CHEESECAKE.				
PRODUCT DESCRIPTION:	A dark gluten free biscuit base topped with luxury baked cheesecake. This cheesecake is pre-portioned into 12 portions and packed 1 cheesecake per outer.				
INGREDIENT DECLARATION: (In descending order)	<p>Reduced fat soft cheese (35%) (skimmed MILK, cream (MILK), maize starch, salt, stabilisers (xanthan gum, locust bean gum)), reduced salt soft cheese (17%) (skimmed MILK, cream (MILK), native maize starch, salt), sugar, flour blend (rice, potato, tapioca, maize, buckwheat), EGG, demerara sugar, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), skimmed MILK powder, whipping cream (MILK), modified maize starch, butter (MILK), natural flavouring.</p> <p>MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGEN: NUTS</p> <p>NUTRITION: Typical values, 100g contains: Energy 1126kJ/268kcal, Fat 12.3g (of which saturates 6.4g), Carbohydrate 32g (of which sugars 22g), Fibre 0.1g, Protein 7.9g, Salt 0.42g.</p>				

TOTAL SHELF LIFE:	24 Months from date of manufacture	SHELF LIFE INTO DEPOT:	8 Months (minimum)
COUNTRY OF ORIGIN:	Produced in the U.K.	EEC CODE:	Not applicable
MINIMUM NET CASE WEIGHT:	1.500kg	MAXIMUM GROSS CASE WEIGHT:	1.900kg
UNITS PER PACK:	1 x 12 PRE-PORTIONED	PACKS PER CASE:	1 x 12 PRE-PORTIONED
PORTIONS PER CASE:	1 x 12 PRE-PORTIONED		
STORAGE:	At or below minus 18°C (0°F)	PRODUCTION CODE:	4 digit code (Year, 3 digit Julian calendar code)
HANDLING INSTRUCTIONS:	Defrost prior to serving. Store in a gluten free environment.		Keep refrigerated once defrosted. Use within 48 hours of defrost. Do not re-freeze, once defrosted.
DEFROSTING INSTRUCTIONS:	Whole: Remove all packaging, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 8 hours in a gluten free environment. Portion: Place the portion on a plate, cover and defrost under refrigeration (8°C or below) for approximately 2 hours.	REHEATING INSTRUCTIONS:	Not applicable

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SUPPLIER, RECIPE & NUTRITIONAL 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 (Barn Egg)
11	Wheat / Wheat Derivatives		✓	
12	Rye / Barley / Oats / Oat Bran		✓	
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		Modified maize starch, maize, native maize starch
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, E1422, E471
25	Added 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 & 43).</i>
29	Tree Nut Oils / Derivatives		✓	<i>See Intolerance Group Suitability Data for Nut Allergy Sufferers (no.42 & 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

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy & 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, therefore, 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 allergen: Nuts		

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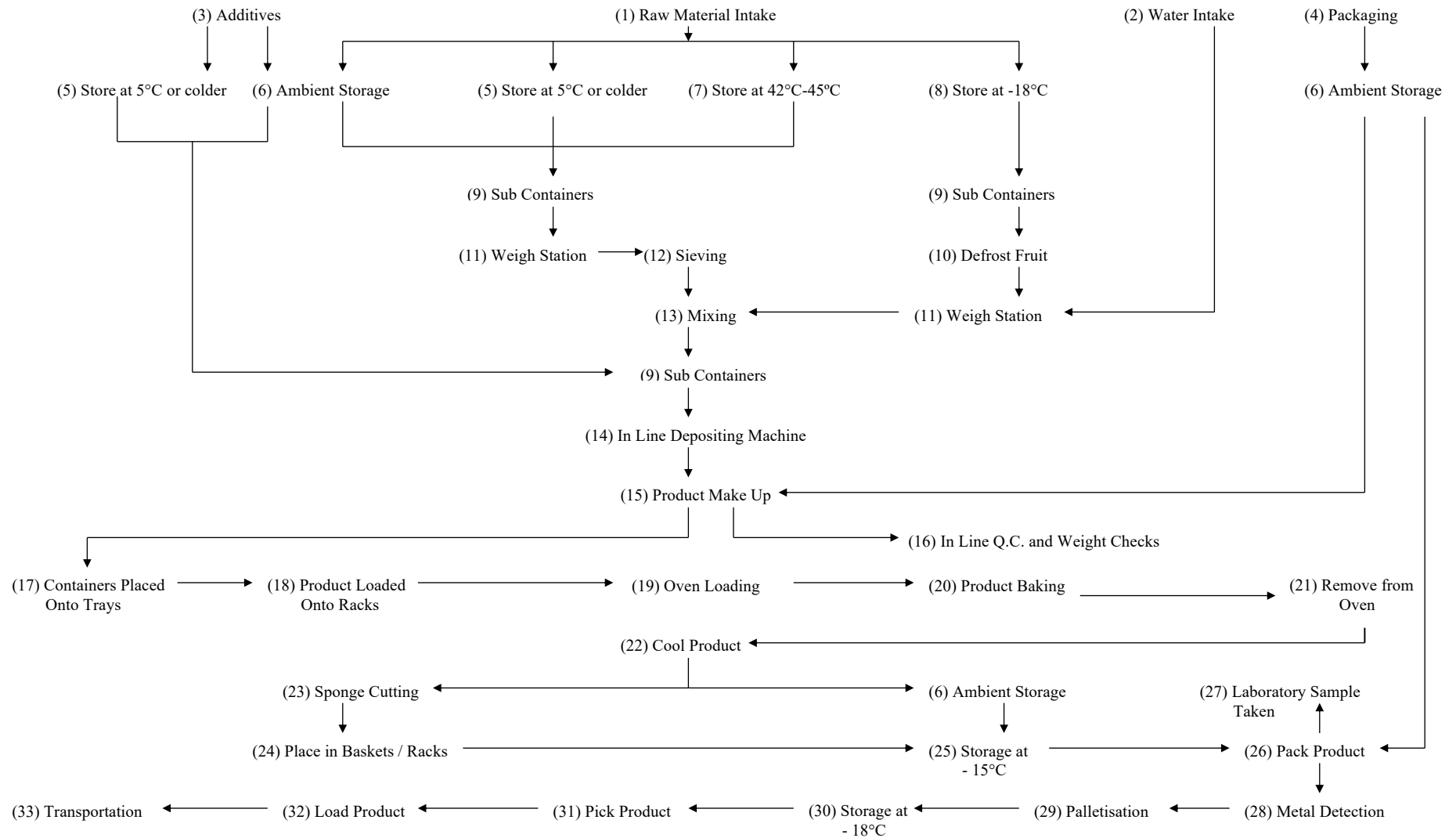
SUBJECTIVE QUALITY STANDARDS

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

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top)
OVERALL APPEARANCE / VISUAL: <i>Variable Criteria:</i>	<p>A dark gluten free biscuit base topped with luxury baked cheesecake. Product must be free from visible contaminants that are classed as foreign bodies.</p> <p>Extraneous matter may be unavoidable but will be kept to a minimum. Over weights will be accepted. The cheesecake will form a skin layer, which will increase during the defrosted products' shelf life. As this product is baked some minor cracking may occur.</p>
COLOUR: <i>Biscuit base:</i> <i>Cheesecake:</i> <i>Variable Criteria:</i>	<p>Colours to be consistent with each delivery.</p> <p>Dark brown biscuit base.</p> <p>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.</p> <p>Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.</p>
TEXTURE: <i>Biscuit base:</i> <i>Cheesecake:</i> <i>Variable Criteria:</i>	<p>The textures of the products components are to be consistent with each delivery.</p> <p>Crisp and crunchy biscuit base.</p> <p>Slightly dense, creamy baked cheesecake.</p> <p>No variable criteria.</p>
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Biscuit base:</i> <i>Cheesecake:</i> <i>Variable Criteria:</i>	<p>The product must be free from taint. Flavours are to be consistent with the product description and each delivery.</p> <p>Sweet Demerara biscuit base.</p> <p>Creamy, sweet cheesy baked cheesecake.</p> <p>No variable criteria.</p>
ODOUR / AROMA: <i>Variable Criteria:</i>	<p>The product must be free from off odours, be consistent and typical of the product's description, for each delivery.</p> <p>No variable criteria.</p>

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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	135°C	145°C	Adjust temperature	Production Personnel
Baking Time	Each batch	90 Minutes	85 Minutes	95 Minutes	Continue to bake	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	1.710kg	1.500kg	1.745kg	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	12 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 12 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 & 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

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
Silicone coated food grade cake board.	220mm diameter	10.0g (x1)
Silicone coated food grade collar.	(L)845mm x (H)60mm	13.0g (x1)
Siliconized Greaseproof Paper	235mm x 235mm	2.3g (x1)
Collar Label	80mm x 40mm	0.17g (x1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 125WT/125T	(L) 249mm, (W) 249mm, (H) 78mm	111.0g (x 1)
Self adhesive label (black on white)	214mm x 140mm	2.8g (x 1)

Transit:		
Material / Grade	Dimensions	Weight
Stretch wrap	Variable / not applicable	Variable / not applicable

PALLET CONFIGURATION

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:	Specifications Technologist
Date of Signing:	13.01.23