



SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX
Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD 37-7
12/10/14

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
CHCF10CW	CHEESECAKE FILLING MIX	12	10/12/1998	30/06/2016

Description A dry mix for manufacturing purposes, which, on reconstitution as instructed, produces a Cheesecake Filling.

Ingredients Whipping Agent (Hydrogenated Coconut Oil, Glucose Syrup, Emulsifier E472b, Milk Protein), Sugar, **Milk** Solids, Maltodextrin, Cheese Powder (**Milk**), Whey Powder, Salt), Modified Maize Starch, Stabiliser (Carageenan), Acidity Regulator (Citric Acid), Salt, Flavourings, Colour (Carotene)

Allergy Advice: See Ingredients In Bold

Allergens Milk.

Instructions

1. Use 625g of Cheesecake Filling Mix to 1 litre of cold water
2. Mix on a slow speed until thick and creamy (about 2 minutes).
3. Spread onto crumb base to required thickness and chill for 30 minutes.

Sensory

Flavour and Aroma	Characteristic of Cheesecake Filling with notes of lemon.
Appearance	White free flowing powder.

Analytical Moisture <12%

Microbiological

TVC	10,000/g maximum.
Coliforms	10/g maximum.
Yeasts	100/g maximum.
Moulds	100/g maximum.
Salmonella	Absent in 25g.

Physical

Foreign Matter	Absent.
Metal Detection	3.5 mm Ferrous 4.0 mm Non Fe 5.0 mm Stainless Steel

Typical Nutritional Information per 100g

Energy	509 kcal
Energy	2130 kJ
Fat	26.13 g
of which: saturates	25.23 g
Carbohydrate	61.67 g
of which: sugars	42.25 g
Protein	6.65 g
Salt	1.14 g
Sodium	449.69 mg

Nutritional information calculated from dry ingredients.

Labels Product name, net weight, ingredient declaration, batch code and best before date.

Storage Store in a cool, dry place, free from the risk of contamination and ingress of moisture.



SLEAFORD QUALITY FOODS LTD

SFQD 37-7
12/10/14

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX
Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
CHCF10CW	CHEESECAKE FILLING MIX	12	10/12/1998	30/06/2016

Shelf Life 12 months under correct storage conditions.

Pack Size 4x2.5kg

Approved by:	Julie Simpson
Position:	Technical Services Co-ordinator
Date Printed:	15/07/2016

CONTROLLED COPY

Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
11	12/05/2016	12	30/06/2016	Ingredients	Updated Ingredient declaration



SLEAFORD QUALITY FOODS LIMITED

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire NG34 7JX

Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: CHEESECAKE FILLING MIX

Specification Number: CHCF10CW

Allergy Issue Date: 30/06/2016

Allergy Issue No.: 11

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	Yes	Whipping Agent contains Glucose Syrup derived from Wheat. Exempt from labelling
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	Yes	Whipping Agent contains Glucose Syrup derived from Wheat. Exempt from labelling
Maize and Maize Derivatives	Yes	Maltodextrin (derived from maize). Modified Maize Starch. Citric Acid E330 from maize.
Soya / Soya Products	Yes	
Modified Starches	Yes	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	Yes	Milk Protein in Whipping Agent. Milk Solids. Cheese powder (Cheese Powder, Whey Powder)
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	Yes	Natural carotene powder.
Artificial Flavours	Yes	Artificial Flavouring Substances.
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	Yes	Cheese powder has traces carried over from microbial rennet and natural formation of cheese
Sulphites >10mg/kg	No	
Other Preservatives	No	



SLEAFORD QUALITY FOODS LIMITED

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire NG34 7JX

Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: CHEESECAKE FILLING MIX

Specification Number: CHCF10CW

Allergy Issue Date: 30/06/2016

Allergy Issue No.: 11

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	Yes	Naturally occurring in cheese powder.
Other Additives	Yes	Emulsifier E472b in Whipping Agent. Stabiliser E407. Citric Acid E330. Anti-caking Agent E535 in salt.
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	Yes	Naturally occurring in cheese powder.
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	Yes	Hydrogenated Coconut oil in Whipping Agent
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	Yes	
Added Sugar	Yes	



SLEAFORD QUALITY FOODS LIMITED

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire NG34 7JX

Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: CHEESECAKE FILLING MIX

Specification Number: CHCF10CW

Allergy Issue Date: 30/06/2016

Allergy Issue No.: 11

Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	No	
Orthodox Jewish Diet (Kosher)	No	Not Certified.
Kosher Certified		
Muslim Diet (Halal)		
Halal Certified		

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Julie Simpson
Position: Technical Services Co-ordinator
Date: 15/07/2016