



579200 NEW FORMULATION CHEESECAKE

SG

TYPE

A complete instant mix in powder form for the production of cheesecake.

USAGE

- 1.000kg Cheesecake Mix
1.000kg Water
1. Using a whisk, blend all ingreds together on 1st speed for 1 min.
 2. Scrape down
 3. Whisk on top speed for approx 4 mins until smooth & light
 4. Add to prepared base & chill for 30 mins
 5. Decorate as required

COMPOSITION	%	Country of Origin
Sugar	25-30	The UK, South Africa, Brazil, Spain, Netherlands, Argentina, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Skimmed Milk Powder	20-25	The UK, Ireland
Whole Milk Powder	15-20	The UK, France, Germany, Ireland, Belgium, Netherlands
Cream Powder (Milk)	10-15	The UK, Germany, Ireland
Glucose Syrup	1-5	France, Austria, Belgium, EU (Austria, Belgium, Bulgaria, Croatia, Republic of 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
Modified Maize Starch	1-5	United States, Netherlands
Palm Oil SG	1-5	Malaysia, Indonesia
Vegetable Fat (Fully hydrogenated Palm Kernel SG, Fully Hydrogenated Coconut Oil)	1-5	Malaysia, Indonesia, Colombia, Papua New Guinea, Philippines, Guatemala, Honduras
Rapeseed Oil	1-5	The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Australia, Romania, Bulgaria, Croatia
Acidity Regulators: E270 Lactic Acid, E327 Calcium Lactate	1-5	Netherlands
Emulsifiers: E471 Mono- and diglycerides of fatty acids, E472b Lactic acid esters of mono- and diglycerides, E472a Acetic acid esters of mono- and diglycerides of fatty acids, E472e Diacetyltartaric acid esters of mono- and diglycerides	<1	EU (Austria, Belgium, Bulgaria, Croatia, Republic of 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
Stabilisers: E450iii Tetrasodium Pyrophosphate, E404 Calcium Alginate, E412 Guar Gum, E415 Xanthan Gum, E339ii Disodium Hydrogen Phosphate, E410 Locust Bean Gum, E451 Triphosphates	<1	France, Germany, Austria, Spain, Netherlands, China, India, Pakistan, Morocco, Norway
Natural Flavouring	<1	The UK, France, United States, Germany, Austria, Spain, China
Non- Hydrogenated Coconut Oil	<1	Canada, Indonesia
Sodium Caseinate (Milk)	<1	Germany
Milk Protein	<1	France, United States, Germany, Ireland, Belgium, Netherlands, New Zealand, Australia
Vegetarian Whey Powder (Milk)	trace	France, Germany, Ireland, Netherlands

Ingredient Declaration: Sugar, Skimmed Milk Powder, Whole Milk Powder, Cream Powder (Milk), Glucose Syrup, Modified Maize Starch, Palm Oil, Vegetable Fat (Fully hydrogenated Palm Kernel, Fully Hydrogenated Coconut Oil), Rapeseed Oil, Acidity Regulators (E270 Lactic Acid, E327 Calcium Lactate), Emulsifiers (E471, E472b, E472a, E472e), Stabilisers (E450iii, E404, E412, E415, E339ii, E410 E451), Natural Flavouring, Non- Hydrogenated Coconut Oil, Sodium Caseinate (Milk), Milk Protein, Vegetarian Whey Powder (Milk).

PACKAGING

12.5kg net in a food grade polyethylene bag

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1971 kJ / 470 kcal
Fat	21.49 g
(of which saturates)	13.91 g
Available Carbohydrate	57.99 g
(of which sugars)	49.75 g
Protein	14.67 g
Fibre	0.30 g
Salt	0.65 g

MICROBIOLOGICAL TARGETS

Yeast & Moulds	<20 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella	Absent in 25g

FOOD INTOLERANCE DATA

	Present in Formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	Yes	Yes	Yes
Eggs	No	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegans & Vegetarians	Suitable for vegetarians Not suitable for vegans		

Regulation (EC) No. 1272/2008 CLP: Not Classified

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