

McCain Foods (AUS & NZ) Pty Ltd Customer Specification Product code - 1000004971 Pack Code - 6000019522



Sara Lee Food Service Tray Salted Caramel Cheesecake - 1.5kg

SERVING INSTRUCTIONS:

- While frozen, remove plastic wrap and cut into required portions using a sharp knife dipped in hot water.
- Cover and return unused frozen portions to the freezer immediately.
- Thaw each slice in the refrigerator (at less than 5°C) for approx. 2 hours before serving.

INGREDIENTS: Cream, sugar, water, Neufchatel cheese (13%)[milk, cream, salt, vegetable gum (410), lactic acid, starter culture], wheat flour, margarine [vegetable oil, water, salt, milk solids, emulsifiers (vegetable - 471, 472c), antioxidant (304), natural flavour, natural colour (carotene)], thickeners (1412, 1422, 1442), caramel (1%), milk solids, gelatine, dark chocolate (milk, soy), lemon juice (from concentrate), glucose syrup, egg, salt, natural flavours, emulsifiers (vegetable -477, 471 soy, 475), raising agents (450, 500), cinnamon, natural colours (150a, 100, 120), vegetable gum (415). Salted Caramel Sauce: 10%

CONTAINS GLUTEN CONTAINING CEREALS, MILK, EGG AND SOY. MAY CONTAIN TRACES OF PEANUTS AND TREE NUTS.

NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES.

Halal: Not Certified
Kosher: Not Certified
Vegan Not Suitable
Vegetarian: Not Suitable

NUTRITION INFORMATION

rage Quantity Per serve	Average Quantity Per 100g
Per serve	•
Per serve	•
	Per 100g
40001.1	
1320kJ	1400kJ
3.2g	3.5g
21.2g	22.6g
13.6g	14.5g
27.9g	29.7g
19.2g	20.4g
221ma	235mg
	27.9g

GMO Statement: This Product does not require Labelling as a genetically modified food in accordance with the Australian/NZ

Food standards Code Volume 2, Section 1.5.2

Storage: Frozen fresh. Store at or below minus 18°C.

Once thawed, product must be refrigerated and consumed within 24 hours. Do not refreeze after thawing.

Frozen Shelf life: 18 months from date of manufacture.

Transport: The product should be transported in accordance with the recommended Code of Practice for handling

merchandising Frozen Foods such that product temperature and integrity is maintained at all times.

This specification is valid at the time of issue. Check packaging for most up to date information. Please request updates as required.

Made in Australia

Date Issued: 01.06.17 Authorised by: Adam Christie

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