



## Customer Specification

**Product code - 8106**  
**Pack Code - 6010013089**  
**Sara Lee Food Service**

### Tray French Cream Cheesecake - 1.5kg



#### SERVING INSTRUCTIONS:

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

#### INGREDIENTS:

Neufchatel Cheese (22%) [**Milk**, Cream (**Milk**), **Milk** Solids, Salt, Vegetable Gum (Carob Bean), Lactic Acid, Starter Culture], Water, Cream (**Milk**), Sugar, **Wheat** Flour, Margarine [Vegetable Oil, Water, Salt, **Milk** Solids, Emulsifiers (471, 472c), Antioxidant (304), Natural Flavour, Natural Colour (Carotene)], Thickener (1412), Rolled **Oats**, Gelatine, Emulsifiers [Vegetable - 471 (**Soy**), 475], **Egg**, Natural Vanilla Flavour, Lemon Juice Concentrate, Raising Agents (450, Sodium Bicarbonate) (**Wheat**), Cinnamon.

**Contains Milk, Wheat, Gluten, Soy, Egg.**

**May Contain Peanut, Almond, Hazelnut, Pecan, Walnut.**

**NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES.**

**Halal:** Not Certified  
**Kosher:** Not Certified  
**Vegan:** Not suitable  
**Vegetarian:** Not suitable

#### NUTRITION INFORMATION

Servings per pack: 16  
Serving size: Approx. 94 g

	Average Quantity Per serve	Average Quantity Per 100g
Energy	1200 kJ	1280 kJ
Protein	3.5 g	3.7 g
Fat, total	17.9 g	19.0 g
- saturated	12.6 g	13.4 g
Carbohydrate	27.4 g	29.1 g
- sugars	18.4 g	19.6 g
Sodium	165 mg	175 mg

**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**

J.Gh.