GF Blackcurrant & Prosecco Cheesecake

UNIT: 1 x 12pp (1.6kg)

Description

Provide a premium vegetarian gluten free option for your menu with this luxury baked dessert. It combines a plain gluten free biscuit base with a rich baked filling, all finished with whole blackcurrants in a sweet prosecco glaze. Supplied pre portioned into twelve slices, this cake allows for precise portion control to help your kitchen run smoothly. Defrost the whole cake in eight hours or prepare individual slices in just two hours for maximum convenience.

Allergen Information

Cereal | Milk | Eggs | Peanuts | Nuts | Crustaceans | Mustard

Fish | Lupin | Sesame | Celery | Soya | Molluscs | SO2

Contains Cereal	No
Contains Gluten	-
Contains Milk	Yes
Contains Eggs	Yes
Contains Peanuts	No
Contains Nuts	May Contain
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains SO2	No

Nutrition

Typical Values	Per 100g/ml
Energy	970 kJ
	231 kcal
Fat	9.4 g
- of which saturates	4.8 g
Carbohydrates	31 g
- of which sugars	22 g
Fibre	0.7 g
Protein	5.6 g
Salt	0.3 g

Dietary Information

Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Sufferers of Lactose Intolerance	
Suitable for Coeliacs	
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

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Ingredients

Reduced fat soft cheese (25%) (skimmed MILK, cream (MILK), maize starch, salt, stabilisers (locust bean gum, xanthan gum)), sugar, soft cheese (12%) (skimmed MILK, cream (MILK), native maize starch, salt), blackcurrants (12%), flour blend (rice, potato, tapioca, maize, buckwheat), water, 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, blackcurrant juice concentrate, prosecco (0.2%), butter (MILK), gelling agent (pectin), natural flavouring, red beetroot concentrate, dextrose, acidity regulator (sodium citrates).

Directions for Use

HANDING INSTRUCTIONS: Defrost prior to serving. Store in a gluten free environment. Keep refrigerated once defrosted and for best results keep covered. Use within 48 hours of defrost. Do not re-freeze, once defrosted. DEFROSTING INSTRUCTIONS: Portion: Place the portion on a plate, cover and defrost under refrigeration (8°C or below) for approximately 2 hours in a gluten free environment. 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.

Storage Instructions

At or below -18°C (0°F)

Packaging

GTIN:
Inner GTIN:
Weight/Volume:
Packaging Type:

Country of Origin

United Kingdom

All Allergen and Nutrition information drawn from www.erudus.com on 18/10/2026

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