

## Chef Williams Cheesecake Filling Mix - Information

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

**Our Product Code:** 030438  
**Suppliers Product Code:**  
**Information Last Updated:** 05/10/2023  
**Date Produced:** 06/03/2026



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	488.00
Energy (kJ)	2042.00
Protein (g)	7.91
Carb (g)	66.40
Of Which Sugars (g)	19.34
Fat (g)	21.97
Of Which Saturates (g)	11.42
Fibre (g)	3.81
Salt (g)	0.93

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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### Ingredients

Emulsifier (Glucose Syrup Solids, Hydrogenated Coconut Oil, Lactic acid esters of mono- and diglycerides of fatty acids E472b, Sodium Caseinate (MILK), Dipotassium Phosphate E340ii), Sugar, Whey Powder (MILK), Maltodextrin, Cheese Powder (Cheese Powder (MILK), Whey Powder, Salt), Modified Starch, Gelling Agent (E407), Citric Acid, Salt, Flavourings, Colour E160a (i)

### Handling Information

#### Directions for Use

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.

#### Storage Instructions

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

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