Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



Tel: 01493 249649 Fax: 0845 051 8772

Web: www.tfsltd.co.uk

Birds Cheese Cake Filling Mix Complete add Water -

Original Flavour Cheesecake Filling Mix. Makes 96 portions.

TFS Product Code: 022202

Suppliers Product Code:

Information Last Updated: 20/11/2023 **Date Produced:** 19/04/2025



100g or 100ml

163.00 688.00

6.40 23.80

4.70

Allergy Information

Key: Contains



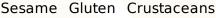












Eggs Lupin

Nuts











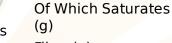


Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



3.50

Nutritional Information

Fibre (g)

Serving Unit:

Energy (kcal)

Of Which Sugars (g) 18.60

Energy (kJ) Protein (g)

Carb (q)

Fat (g)

0.50

Salt (g)

0.54







Fish

Molluscs Mustard

Dietary Information

Key: Suitable for













Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. 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.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Sugar, BUTTERMILK Powder, Modified Potato Starch, Cheese Powder (11%) (MILK), Palm Oil, Dried Glucose Syrup, Emulsifier (Lactic Acid Esters of Mono- and Diglycerides of Fatty Acids), Gelling Agents (Diphosphates, Sodium Phosphates), MILK Proteins, Lactose (MILK), Acidity Regulator (Fumaric Acid), Flavourings, Colour (Carotenes).

Handling Information

Directions for Use

You will need: 2700ml cold milk or 2700ml cold water Spring sided, loose based, cake tin(s) Makes 4 x 26cm (10") deep filled cheesecakes (24 portions) 8 x 18cm (7") deep filled cheesecakes (12 portions) 12 x 20cm (8") shallow filled cheesecakes (8 portions) Cheesecake Filling Directions 1. Measure 2700ml cold milk OR 2700ml cold water into a mixing bowl of at least 10 litres capacity. 2. Add the topping mix and whisk at low speed for about 30 seconds until blended. 3. Whisk at high speed for 1 minute. 4. Spread the topping over the crumb base and chill for an hour before serving.

Storage Instructions

Store in a cool, dry place. Once made up, keep refrigerated and consume within 24hrs.

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