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Chef Approved Gluten Free Strawberry Cheesecake - Information

A round gluten free biscuit base with baked luxury cheesecake topped with glazed strawberries. This cheesecake is pre-portioned into 12 portions and packed 1 gateau per case.

TFS Product Code: 032874
Suppliers Product Code:
Information Last Updated: 20/02/2026
Date Produced: 11/11/2026



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)	233.00
Energy (kJ)	980.00
Protein (g)	6.10
Carb (g)	30.00
Of Which Sugars (g)	21.00
Fat (g)	10.00
Of Which Saturates (g)	5.20
Fibre (g)	0.30
Salt (g)	0.33

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

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

Reduced fat soft cheese (27%) (skimmed MILK, cream (MILK), maize starch, salt, stabilisers (locust bean gum, xanthan gum)), soft cheese (13%) (skimmed MILK, cream (MILK), native maize starch, salt), sugar, coated strawberries (10%) (strawberry, thickeners (guar gum, xanthan gum), rice starch, glucose syrup, antioxidant (ascorbic acid)), 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, concentrated strawberry juice, butter (MILK), gelling agent (pectin), natural flavouring, red beetroot juice concentrate (beetroot juice, acidity regulator (citric acid)), dextrose, acidity regulator (sodium citrates).

Handling Information

Directions for Use

HANDLING INSTRUCTIONS: Defrost prior to serving. Store in a gluten free environment. Keep refrigerated once defrosted. Use within 48 hours of defrost. Do not re-freeze, once defrosted. DEFROSTING INSTRUCTIONS: Remove all packaging including cakeboard, place on a serving platter and cover. WHOLE: Defrost under refrigeration (8°C or below) for approximately 8 hours. PORTION: Defrost under refrigeration (8°C or below) for approximately 2 hours. A slight leach will occur from the fruit on defrost where the blade has cut the fruit.

Storage Instructions

At or below -18°C (0°F)

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