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

Tel: 01493 249649
Fax: 0845 051 8772
E-Mail: accounts@tfsltd.co.uk
Web: www.tfsltd.co.uk

Chef Williams Cheesecake Filling Mix - Information

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

TFS Product Code: 030438
Suppliers Product Code:
Information Last Updated: 05/10/2023
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)	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 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

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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