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Birds Cheese Cake Filling Mix Complete add Water and Butter - Information

Original Flavour Cheesecake Filling Mix & Biscuit Crumb Base. Makes 24 70g portions

TFS Product Code: 029531
Suppliers Product Code:
Information Last Updated: 22/11/2023
Date Produced: 18/11/2026



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)	259.00
Energy (kJ)	1080.00
Protein (g)	4.40
Carb (g)	26.20
Of Which Sugars (g)	13.80
Fat (g)	15.00
Of Which Saturates (g)	9.30
Fibre (g)	0.60
Salt (g)	0.71

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

Cheesecake Filling (50%): Sugar, Cheese Powder (16%) (MILK), Modified Potato Starch, 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). Biscuit Crumb (50%): WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Wholemeal Flour (WHEAT), Vegetable Oils (Palm, Rapeseed), Sugar, Invert Sugar Syrup, Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate), Salt.

Handling Information

Directions for Use

You will need: 175g salted butter 900ml cold milk Spring sided, loose based, cake tin(s) Makes 1 x 26cm (10”) deep filled cheesecakes (24 portions) 2 x 18 cm (7”) deep filled cheesecakes (12 portions) 3 x 20cm (8”) shallow filled cheesecakes (8 portions) Biscuit Crumb Base Directions 1. Melt 175g of salted butter in a saucepan and stir thoroughly into the biscuit crumb. 2. Divide the mixture between the tins to be used and smooth down. 3. Chill for 10 minutes. Cheesecake Topping Directions 1. Measure 900ml of cold milk into a mixing bowl of at least 5 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. 565g Makes 24 Portions

Storage Instructions

Once made up, keep refrigerated and consume within 24 hours.

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