



JAMESBURY'S

Finest Quality Delights





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The Jamesbury range of frozen cakes redefines convenience. Ideal for dinners, parties, or a personal treat, these cakes offer the perfect solution for incredible variety and ultimate practicality.

Just thaw and serve for a hassle-free dessert experience.



Packaging Details: 12 Cakes per Outer Box / 84 Cakes per Pallet

Storage Instructions: Store frozen at -18°C. Once thawed keep refrigerated and consume within 4 days.



CHERRY CHEESE CAKE



The creamiest cheesecake filling topped with a juicy cherry glaze provides the best textural contrast to the scrumptious biscuit crumb base.

Net weight: 450g€



Ingredients: Filling 63% (Cream Cheese 39% – **MILK**, Cream – **MILK, EGGS**, Sugar, Gelatine – **SULPHITES**), Biscuit {Base [Flour (**WHEAT** Flour, Calcium, Iron, Niacin, Thiamine), Palm Oil, Sugar, Wholemeal **WHEAT** Flour, Sugar, Partially Inverted Sugar Syrup, Raising Agent (E500iii, E296, E503), Salt, Dried Skimmed **MILK**], Margarine (Vegetable Fats: Palm, Coconut, Water, Vegetable Oil: Sunflower, **SOYBEAN**, Partly Hydrogenated Vegetable Fat: Palm, Salt, Emulsifier E471, Flavourings, Acidity Regulator E330, Colour E160a), Glaze 18% {Glaze 50% (Glucose Syrup, Sugar, Water, Emulsifier E440, Acidity Regulator E330, E331, Preservative E202, Flavourings), Cherry Red Filling* 37% [Cherries 50%, Glucose-Fructose Syrup, Water, Modified Starch, Acidity Regulators (E330,E331i), Preservative E202, Natural Flavouring, Colour E129*], Water, Gelatine – **SULPHITES**}.

Allergen Declaration: Contains **SOY, GLUTEN, SULPHITES, MILK & EGGS**.
Manufactured in an ambient handling **PEANUTS, SESAME, SULPHITES, SOY & NUTS**.

Attention*: May have an adverse effect on activity and attention in children. May contain cherry stones.

LEMON CHEESE CAKE



Fluffy cheesecake cream and tart lemon atop a crumbly biscuit base is simply a delight for the senses.

Net weight: 450g€



Ingredients: Filling 62% (Cream Cheese 39% – **MILK**, Cream – **MILK, EGGS**, Sugar, Gelatine – **SULPHITES**), Biscuit [Margarine (Vegetable Fats - Palm, Coconut, Water, Vegetable Oil - Sunflower, **SOYBEAN**, Partly Hydrogenated Vegetable Fat - Palm, Salt, Emulsifier E471, Flavourings, Acidity Regulator E330, Colour E160a), Flour (**WHEAT** Flour, Processing Enzymes), Corn Flour, Sugar], Lemon Glaze 18% {Glaze 50% (Glucose Syrup, Sugar, Water, Emulsifier E440, Acidity Regulator E330, E331, Preservative E202, Flavourings), Lemon Filling 37% [Lemons From Concentrate 70%, Glucose-Fructose Syrup, Modified Starch, Acidity Regulators (E330, E331i), Preservative E202, Natural Citrus Fruit Flavouring, Colour E102*], Water}.

Allergen Declaration: Contains **SOY, GLUTEN, SULPHITES, MILK & EGGS**.
Manufactured in an ambient handling **PEANUTS, SESAME, SULPHITES, SOY & NUTS**.

Attention*: Colour E102 may have an adverse effect on activity and attention in children.



RED VELVET CAKE



Deliciously tangy, super soft vibrant coloured cake filled with cream cheese frosting.

Net weight: 450g€



Ingredients: Cream 58% {White Chocolate [Sugar, Vegetable Oils and Fats -Rapeseed, Palm, Skimmed MILK Powder 5%, Whey Powder 5% - MILK, LACTOSE 5%, Emulsifier 322, Flavour], Cream Cheese 40% - MILK, Margarine (Vegetable Fats - Palm, Coconut, Water, Vegetable Oil - Sunflower, SOYBEAN, Partly Hydrogenated Vegetable Fat - Palm, Salt, Emulsifier E471, Flavourings, Acidity Regulator E330, Colour E160a)}, Cake 43% {Mix 34% [WHEAT Flour, Sugar, WHEAT Starch, Glucose Syrup, Modified Maize Starch, Raising Agent (E450, E500), Salt, Emulsifier E471, Preservative E202, Thickener E415, Enzyme], Sugar, EGGS, Sunflower Oil, Water, Cocoa Powder, Red Cherry Colour (Water, Colour E122*, E102, Acidity Regulator E330, Preservative E202), Strawberry Red Colour (Water, Colour E122*, E102, Acidity Regulator E330, Preservative E202)}.

Allergen Declaration: Contains SOY, GLUTEN, MILK & EGGS.

Manufactured in an ambient handling PEANUTS, SESAME, SULPHITES, SOY & NUTS.

Attention*: Colouring E122 May have an adverse effect on activity and attention in children.

CARROT CAKE



A delicious, moist, sweet carrot cake with cream cheese frosting.

Net weight: 450g€



Ingredients: Cream 58% {White Chocolate [Sugar, Vegetable Oils and Fats -Rapeseed, Palm, Skimmed MILK Powder 5%, Whey Powder 5% - MILK, LACTOSE 5%, Emulsifier 322, Flavour], Cream Cheese 40% - MILK, Margarine (Vegetable Fats - Palm, Coconut, Water, Vegetable Oil - Sunflower, SOYBEAN, Partly Hydrogenated Vegetable Fat - Palm, Salt, Emulsifier E471, Flavourings, Acidity Regulator E330, Colour E160a)} Mix Cake 42% {Mix 33% (WHEAT Flour, Sugar, WHEAT Starch, Glucose Syrup, Modified Maize Starch, Raising Agent E450, E500; Salt, Emulsifier E471, Preservative E202, Thickener E415, Enzyme), Sugar, EGGS, Sunflower Oil, Water, Carrots 6%, Cinnamon, Treacle (Cane Molasses, Partially Inverted Sugar Syrup)}.

Allergen Declaration: Contains SOY, GLUTEN, MILK & EGGS.

Manufactured in an ambient handling PEANUTS, SESAME, SULPHITES, SOY & NUTS.



CHOCOLATE FUDGE



An utterly divine double chocolate cake filled with cream cheese for a taste of absolute bliss.



Ingredients: Chocolate Cake 43% {Cake 35% [WHEAT Flour, Glucose Syrup, Low Fat Cocoa Powder 10%, Sugar, WHEAT Starch, Raising Agent (E500, E450), Modified Starch E1422, Salt, Rapeseed Oil, Emulsifier E471, Preservative E202, Thickener E415, Flavouring, Enzyme - WHEAT], Sugar, EGGS, Sunflower Oil, Water, Greasing Agents (Vegetable Oil - Sunflower, Vegetable Wax, Lecithin)}, Mousse 29% {Cream - MILK, Chocolate 33% (Sugar, Cocoa Butter, MILK Powder, Cocoa Mass 32%, Emulsifier E322, Natural Vanilla Flavour), MILK, Gelatine - SULPHITES}, Butter Cream 28% {Dark Chocolate 33% (Sugar, Fully Hydrogenated Vegetable Fats - Palm Kernel, Fat Reduced Cocoa Powder 16%, Emulsifier E322, Flavouring Vanillin), Cream - MILK}.

Allergen Declaration: Contains GLUTEN, EGGS, MILK, SULPHITES.

Manufactured in an ambient handling PEANUTS, SESAME, SULPHITES, SOY & NUTS.

Net weight: 450g€

APPLE PIE



Plentiful apples are combined with a sweet, gentle spiced sauce, encased in a gorgeous pastry to make this pie.



Ingredients: Filling 50.8% [Apples 99.6%, Cream - MILK Powder, Cinnamon], Sweet Pastry [WHEAT Flour, Margarine (Partly Hydrogenated Veg & Animal Oils & Fats, Water, Emulsifiers: E471, E322 SOYA, Acidity Regulator: E330, Flavourings, Colours: E160b & E100), Sugar, EGGS, Water, Evaporated MILK, Baking Powder - Raising Agent: E500, Lemon Essence (Water, Glucose Syrup, E1422, Emulsifier: E472c & E415, MILK Powder, Ethanol), Vanilla Crystals, Preservative: E202]

Allergen Declaration: Contains GLUTEN, MILK, EGGS and SOYA.

Manufactured in an ambient handling PEANUTS, SESAME, SULPHITES, SOY & NUTS.

Net weight: 550g€



JAMESBURY'S

Food Service Delights

PREMIUM CAKES

An extensive selection of cakes ideal for any occasion. From fluffy cakes to delicious cheesecakes, our classic recipes and exquisite innovations will surprise you.



Chocolate Fudge Cake



Key Lime (Lemon and Mascarpone)
Cheesecake



Red Velvet Cake



Strawberry and White Chocolate
Cream Cheesecake



BAKED CHEESECAKES

New York Style Natural Cheesecake

A classic baked creamy cheesecake, known for its rich and velvety texture.

Raspberry White Chocolate Blondie Cheesecake

A delightful crunchy biscuit crumb base with a smooth cream and raspberry topping that makes for a divine feast.

Strawberry and White Chocolate Cream Cheesecake

A decadent creamy cheesecake featuring the sweetness of ripe strawberries and the indulgence of white chocolate.

Key Lime (Lemon and Mascarpone) Cheesecake

A tantalizing combination of zesty lemon and creamy luxurious mascarpone creating a harmonious velvety cheesecake.

Salted Caramel Cheesecake

A luxurious cheesecake topped with a rich salted caramel glaze, enhanced with white chocolate and biscuits.

Lotus Biscoff Cheesecake

An irresistible cheesecake topped with delectable Lotus Biscoff biscuits, creating a caramelized and spiced sensation.

Cookie and Cream Cheesecake

A decadent dessert that combines the classic taste of cookies and cream with the velvet texture of cheesecake.

Raspberry Cheesecake

A fruity cheesecake topped with swirls of raspberry compote, providing a refreshing twist on the classic cheesecake.

Blueberry Cheesecake

A tangy delectable cheesecake topped with swirls of vibrant blueberry compote.

Profiterole Cheesecake

A delightful dessert marrying the velvet texture of cheesecake with the indulgence of profiteroles.

CAKES

Dark Chocolate and Hazelnut Cheesecake

A luxurious cake, featuring a decadent chocolate biscuit base, topped with a white chocolate ganache and covered with a chocolate topping and ground hazelnuts.

Chocolate and Almond Cream Cake

A delightful almondy cake, featuring sponge encased in white milk chocolate cream and topped with hazelnut chocolate.

Chocolate Fudge Cake

A divine chocolate cake characterized by intensely rich and moist chocolate cake layers, layered and coated with a velvety fudge frosting.

Red Velvet Cake

A delicious tangy and super soft dessert known for its vibrant red colour enhanced with a velvety cream cheese frosting.

Carrot Cake

A moist and spiced cake enhanced with velvety cream cheese frosting and chopped nuts results in a deliciously sweet and earthy dessert.

Packaging Details: 26cm diameter / Individually Boxed / 276 cakes per Euro pallet

Storage Instructions: Store frozen at -18°C. Defrost for 6-8 hours in the refrigerator and consume within 5 days.



MINI CAKES & MUFFINS

Elevate your dessert experience with our single-serve delectable cakes. Explore a wide range of flavours that cater for any occasion.



MINI CAKES

Chocolate and Vanilla Marble Cake

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An exquisite combination of rich chocolate and vanilla to create a flavourful treat.

Pistachio and Chocolate Chip Cake

.....

A delightful combination of nutty pistachios and decadent chocolate chips, resulting in a scrumptious dessert.

Carrot Cake

.....

A moist cream cheese topped carrot cake taken to the next level with the earthy taste of walnuts.

Red Velvet Cake

.....

A stunning vibrant red coloured cake with a classic white frosting

Blue Velvet Cake

.....

This decadent cake features a striking blue hue topped with moist cream cheese goodness.

Cherry Ripple Cake

.....

A luscious cake filled with swirls of cherry and a burst of fruity flavour.

Apple and Cinnamon Cake

.....

A comforting cake that combines the warmth of cinnamon with the sweetness of apples.

Fruit Cake

.....

A moist cake enhanced with the delicious taste of sultanas.



MINI CHEESECAKES

Baked Blueberry Ripple Cheesecake

A delicious baked cheesecake topped with a tangy blueberry compote.

Baked Lemon and Mascarpone Cheesecake

A decadent combination of zesty lemon and creamy mascarpone.

Baked Lotus Biscoff Biscuit Cheesecake

A velvety baked cheesecake topped with rich caramel flavour and Lotus Biscoff biscuits.

Baked Salted Caramel Cheesecake

A heavenly combination of velvety cheesecake topped with a delectable salted caramel glaze, white chocolate, and biscuits.

Baked Strawberry and Cream Cheesecake

A classic baked cheesecake with a delicious strawberry glaze.

MUFFINS

Vanilla Muffin

The sweetest muffins with the subtlest hint of classic vanilla.

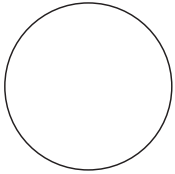
Chocolate Muffin

A delightful muffin oozing the decadent goodness of chocolate.

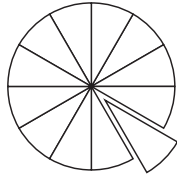
Blueberry Muffin

A moist and tender muffin bursting with blueberries and a perfectly golden-brown top, you'll fall in love on the first bite.

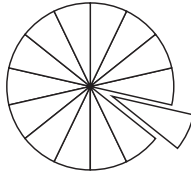
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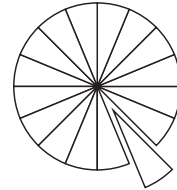
1



12



14



16

Portion Sizes



2.5 x 2.5 cm



3 x 3 cm



3.5 x 3.5 cm



3 x 4 cm



4 x 5 cm

Portion sizes can be tailored as required upon order.





Contact

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