

Technical Data Sheet

Date Prepared: 05/08/2019

Supersedes: 05/25/2018

Created By: Technical Services

Contact Information:

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General Product Information:

Product Name: 10" Classic Cheesecake 14PS 2PK

Part Code Number: TBD

UPC: 785397001198

GTIN: TBD

Item Description: Our legendary creamy California cheesecake baked on a golden graham cracker crumb

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 80 OZ.

Dimensions: 22 x 11.3 x 5.2

Packaging Materials Used: Collar, 3 x 6 Label, Shrink Film, & corrugated carton.

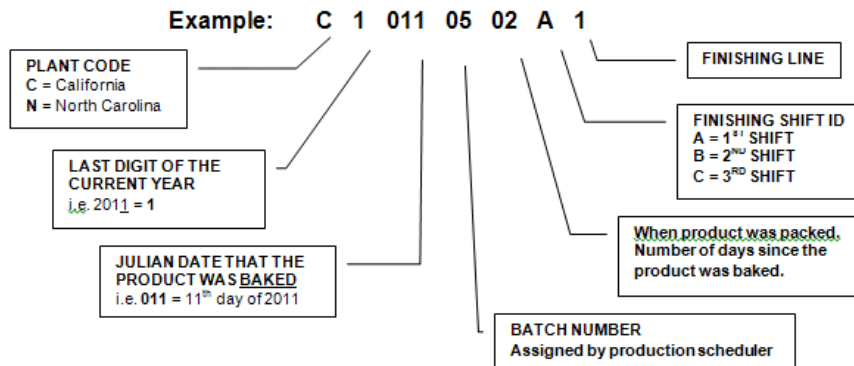
Packaging configuration: 6 X 14 configurations with 84 cases per pallet



Date Code Information:

LOT CODE INTERPRETATION

The Cheesecake Factory Bakery uses an 11-digit code dating system that pertains to the date of manufacturing. The lot numbers are inkjet or embossed on the die cuts. Below is the lot number interpretation:



Technical Product Information:

1. Manufacturing Method: Ingredient assemble, blending, mixing, baking, cooling, packaging, & freezing.

2. Nutrition Facts:

Nutrition Facts	Amount / Serving	% Daily Value*	Amount / Serving	% Daily Value*	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500
Serving Size (162g) Servings Per Container Calories 520 Calories from Fat 290	Total Fat 32g	49%	Total Carbohydrate 49g	16%	
	Saturated Fat 20g	100%	Dietary Fiber 1g	4%	Total Fat Less than 65g 80g
	Trans Fat 1.5g		Sugars 38g		Saturated Fat Less than 20g 25g
	Cholesterol 155mg	52%	Protein 9g		Cholesterol Less than 300mg 300mg
	Sodium 420mg	18%			Sodium Less than 2,400mg 2,400mg
	Vitamin A 15% • Vitamin C 0%		Calcium 10% • Iron 4%		Total Carbohydrate 300g 315g
					Dietary Fiber 25g 30g
					Calories per gram:
					Fat 9 • Carbohydrate 4 • Protein 4



3. Ingredient listing as stated on the product label:

INGREDIENTS: Cream Cheese (Pasteurized Milk and Cream, Cheese Culture [Lactococcus Lactis Subsp. Lactis, Lactococcus Lactis Subsp. Cremoris], Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), Sugar, Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Whole Eggs, Graham Crumb (Wheat Flour, Whole Wheat Flour, Cane Sugar, Palm Oil, Honey, Sodium Bicarbonate, Salt), Vanilla Crumb (Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Salt, Sodium Bicarbonate, Natural Butter Vanilla Flavor), Margarine (Palm Oil, Water, Salt, Emulsifiers [Soya Lecithin, Distilled Monoglycerides], Food conditioners [Color {E160a}, Natural Butter Flavor, Acidity Regulator {Citric Acid}, Beta Carotene ingredient), Flour (Wheat Flour, Malted Barley Flour), Rice Starch, Vanilla Extract, Cinnamon.

CONTAINS: Egg, Milk, Soy, and Wheat Allergens.

ALLERGY WARNING: THIS PRODUCT IS PROCESSED IN A PLANT THAT MANUFACTURES PRODUCTS WITH PEANUTS AND TREE NUTS.

4. Percentage Ingredient Breakdown:

Ingredient Breakdown	Compound	Process Method	Percentage	Country of Origin	Functionality	E Code/ Function
Cream Cheese	1)Milk & Cream Cheese 2)Cheese Culture	Pasteurized	39-41%	USA	Primary Ingredient	E412-Guar Gum (stabilizer) E410-Locust Gum (Emulsifier) E415-Xanthan Gum (stabilizer)
Sugar			18-20%	USA*	Primary Ingredient	
Sour cream	1)Cultured Milk 2)Cream 3)Nonfat Milk Solids	Pasteurized	16-18%	USA	Primary Ingredient	
Whole Eggs		Pasteurized	12-14%	USA	Primary Ingredient	
Graham crumb	Palm Oil	Refined, bleached, deodorized	5-7%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)



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 USA

Vanilla crumb	1)Whey Milk 2)Palm Oil	1)Pasteurized 2)Refined, bleached, deodorized	5-7%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Margarine	Palm Oil	All Natural (Refined, bleached, deodorized)	2-4%	MALAYSIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color; 35ppm)
Flour			<1%	USA	Primary Ingredient	
Rice Starch			<1%	Argentina, Egypt, Guyana, Vietnam, Cambodia, Brazil, India, France, Italy, Spain, Laos, Pakistan, Thailand, Paraguay, Uruguay, Myanmar, Turkey, Greece, Portugal	Thickener	
Vanilla extract			<1%	USA	Flavoring	
Cinnamon			<1%	INDONESIA	Flavoring	

*Argentina, Australia, Barbados, Belize, Bolivia, Brazil Colombia, Congo, Costa Rica, Cote D'Ivoire, Dominican Republic, Ecuador, El Salvador, Fiji, Gabon, Guatemala, Guyana, Haiti, Honduras, India, Jamaica, Madagascar, Malawi, Mauritius, Mexico, Mozambique, Nicaragua, Panama, Papua New Guinea, Paraguay, Peru, Philippines, South Africa, St. Kitts & Nevis, Swaziland, Taiwan, Thailand, Trinidad - Tobago, Uruguay, and Zimbabwe

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5. Unopened Shelf Life: 11 months

6. Storage Conditions: Keep Frozen

7. Microbiological Specifications

<i>Coliform</i>	<10 cfu/g
<i>Aerobic Plate Count</i>	<10,000 cfu/g

Approval Signature:

Date: 05/08/2019

Vicky Barker
Senior Manager, Technical Services