

Technical Data Sheet

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Created By: Technical Services

Contact Information:

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General Product Information:

Product Name: GODIVA® DOUBLE CHOCOLATE CHEESECAKE 10 14PS 2PK

Part Code Number: TBD

UPC: 785397000108

GTIN: TBD

Item Description: Rich Godiva® cheesecake baked with chunks of milk chocolate topped with chocolate mousse, chocolate ganache and chocolate whip cream.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 80 OZ.

Dimensions: 22 X 11.3 X 5.2 in

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

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

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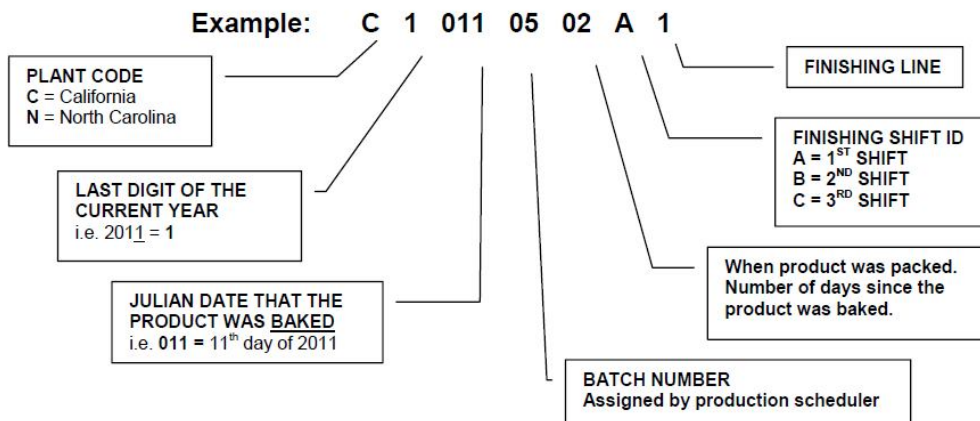




Date Code Information:

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: Per 1 Slice

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 1 Slice (162g) Servings Per Container 14 Calories 630 Calories from Fat 420	Total Fat 46g	71%	Total Carbohydrate 50g	17%	Total Fat Less than 65g 80g
	Saturated Fat 29g	145%	Dietary Fiber 3g	12%	Saturated Fat Less than 20g 25g
	Trans Fat 1.5g		Sugars 37g		Cholesterol Less than 300mg 300mg
	Cholesterol 145mg	48%	Protein 8g		Sodium Less than 2,400mg 2,400mg
	Sodium 310mg	13%			Total Carbohydrate 300g 3/5g
	Vitamin A 10% • Vitamin C 2%		Calcium 10% • Iron 25%		Dietary Fiber 25g 30g
					Calories per gram:
					Fat 9 • Carbohydrate 4 • Protein 4



3. Ingredient listing as stated on the product label.

INGREDIENTS: Cream (Nonfat Milk, Carrageenan, Mono and Diglycerides, Polysorbate 80), Cream Cheese (Pasteurized Milk and Cream, Cheese Culture [Lactococcus Lactis Subsp. Lactis, Lactococcus Lactis Subsp. Cremoris], Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), Chocolate Semi Sweet Godiva (Unsweetened Chocolate [with Alkali], Sugar, Cocoa Butter, Milkfat, Soy Lecithin [Emulsifier], Natural Vanilla Extract), Chocolate Crumb (Wheat Flour, Cane Sugar, Palm Oil, Cocoa [Processed with Alkali], Caramel Color, Sodium Bicarbonate, Whey [Milk], Salt), Sugar, Whole Eggs, Chocolate Fudge (High Fructose Corn Syrup, Hydrogenated Coconut Oil, Condensed Nonfat Milk, Sugar, Cocoa processed with Alkali, Water, Cocoa, Butter, Chocolate, Natural Flavors, Carrageenan, Salt, Potassium Sorbate, Cellulose Gum), Godiva Chocolate Milk (Sugar, Cocoa Butter, Unsweetened Chocolate, Nonfat Dry Milk, Whole Milk Powder, Milkfat, Soy Lecithin [Emulsifier], Natural Vanilla Extract), Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Margarine (Palm Oil, Water, Salt, Emulsifiers [Soya Lecithin, Distilled Monoglycerides], Food conditioners [Color {E160a}, Natural Butter Flavor, Acidity Regulator {Citric Acid}, Beta Carotene ingredient), Unsweetened Chocolate, Powdered Sugar, Semi-Sweet Chocolate Chips (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin [As Emulsifier], Artificial Vanilla Flavor), Water, Corn Starch, Gelatin, Artificial Vanilla Flavor.

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 Codes/ Function
CREAM	Nonfat Milk	Pasteurized	27-29%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Glycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier; 850 mg/kg)
CREAM CHEESE	1)Milk & Cream Cheese 2)Cheese Culture (Lactic Acid Bacteria)	Pasteurized	18-20%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Emulsifier) E415-Xanthan Gum (Stabilizer)



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CHOCOLATE SEMI SWEET GODIVA	1)Milkfat	Pasteurized	12-14%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
CHOCOLATE CRUMB			10-12%	USA	Primary Ingredient	E150c- Caramel Color (Color) E500ii-Sodium Bicarbonate (Raising Agent)
SUGAR			8-10%	USA*	Primary Ingredient	
WHOLE EGGS		Pasteurized	5-7%	USA	Primary Ingredient	
CHOC FUDGE			3-5%	USA	Primary Ingredient	E407- Carrageenan (Emulsifier) E202- Potassium Sorbate (Preservative) E466- Cellulose Gum (Emulsifier)
CHOC MILK GODIVA	1)Nonfat Dry Milk 2) Whole Milk Powder 3) Milkfat	Pasteurized	3-5%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
SOUR CREAM	1) Cultured Milk 2) Cream 3) Nonfat Milk Solids	Pasteurized	2-4%	USA	Primary Ingredient	
MARGARINE			2-4%	MALAYSIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color)
CHOCOLATE UNSWEETENED			<1%	USA	Primary Ingredient	
POWDERED SUGAR			<1%	USA*	Primary Ingredient	
SEMI-SWEET CHOCOLATE CHIPS			<1%	CANADA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
WATER			<1%	USA	Primary Ingredient	
CORN STARCH			<1%	USA	Thickener	E1422- Modified Starch (Thickener)

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GELATIN			<1%	BRAZIL	Primary Ingredient	
ARTIFICIAL VANILLA FLAVOR			<1%	CANADA	Flavoring	E1520-Propylene Glycol (Humectant)

*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

5. Unopened Shelf Life: 9 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