

## **Technical Data Sheet**

Date Prepared: 05/08/2019

Supersedes: 04/11/2019

Created By: Technical Services

**Contact Information:** 

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# **General Product Information:**

Product Name: 10" Oreo® Cookies & Cream 14PS 2PK

Part Code Number: TBD

UPC: 785397004496

GTIN: TBD

Item Description: Oreo® cookies baked in our creamy cheesecake, layered with Oreo® cookie

mousse. Finished with a drizzle of chocolate ganache and milk chocolate rosettes

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.



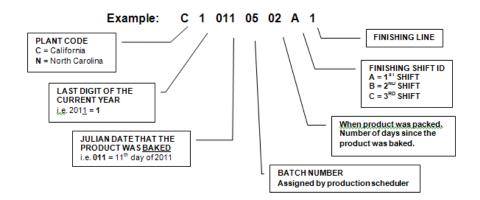


Packaging configuration: 6 x 14 configurations with 84 cases per pallet

# **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: Per 1 Slice

Nutrition Facts Serving Size 1 Slice (162g) Servings Per Container 14 Calories 620 Calories from Fat 350	Amount / Serving	% Daily Value*	Amount / Serving %	6 Daily Value	* *Percent Daily Values ar			
	Total Fat 39g	60%	Total Carbohydrate 50	6g <b>19</b> %	or lower depending on y	calorie diet. Your daily values may be higher or lower depending on your calorie needs:		
	Saturated Fat 23g	115%	Dietary Fiber 2g	8%		2,000	2,500 80g	
	Trans Fat 1g		Sugars 46g		Saturated Fat Less than	n 20g	25g	
	Cholesterol 120mg	40%	Protein 7g		Sodium Less that	n 300mg n 2,400mg		
	Sodium 400mg	17%			<ul> <li>Total Carbohydrate</li> <li>Dietary Fiber</li> </ul>	300g 25g	375g 30g	
	Vitamin A 15% • Vita	amin C 0%	Calcium 10% • Iron	15%	Calories per gram: Fat 9 • Carbohydr	ate 4 • Pr	otein 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 Gum, Guar Gum]), Cream (Heavy Cream, Carrageenan, Mono and Diglycerides, Polysorbate 80), Oreo Cookies (Unbleached Enriched Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid], Sugar, Palm Oil and/or Canola Oil, Cocoa [Processed with Alkali], High Fructose Corn Syrup, Leavening [Baking Soda and/or Calcium Phosphatel, Cornstarch, Salt, Soy Lecithin, Chocolate, Artificial Flavor), Cookie Crumb with Chocolate (Enriched Flour [Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid], Cane Sugar, Palm Oil, Cocoa [Processed with Alkali], Caramel Color, Sodium Bicarbonate, Whey [Milk], Salt), Sugar, White Pastel Coating (Sugar, Palm Kernel Oil and Palm Oils, Whey, Nonfat Milk, Titanium Dioxide Color, Sunflower Lecithin, Natural Flavor, and Vanilla), Whole Eggs, Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Powdered Sugar, Margarine (Palm Oil, Water, Salt, Emulsifiers [Soya Lecithin, Distilled Monoglycerides], Food Conditioner [Color {E160a}, Natural Butter Flavor, Citric Acid {acid regulator}, Beta Carotene ingredient), Butter (Cream). Contains less than 2% of the following: Hershey's Unsweetened Natural Cocoa, Milk Chocolate, Semi-Sweet Chocolate, Invert Sugar, Gelatin, Corn Oil, Natural and Artificial Vanilla Flavor, Salt.

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 (Lactic Acid Bacteria)	Pasteurized	15-25%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Emulsifier) E415-Xanthan Gum (Stabilizer)



CREAM	Heavy Cream	Pasteurized  1) Postinged	11-23%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Glycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier)
COOKIE CRUMB WITH CHOCOLATE	1)Palm Oil 2)Whey	1) Refined bleached, deodorized 2)Pasteuriz ed	8-13%	USA	Primary Ingredient	E150c- Caramel Color (Color) E500ii- Sodium Bicarbonate (Raising Agent)
OREO COOKIES			6-11%	USA	Primary Ingredient	E500ii- Baking Soda (Raising Agent) E341- Calcium Phosphate (Anticaking Agent E322- Soy Lecithin (Emulsifier)
SUGAR			6-11%	USA*	Primary Ingredient	
WHITE COATING	1)Whey 2) Nonfat Milk	Pasteurized	5-10%	USA	Primary ingredient	E171- Titanium Dioxide Color (Color) E322- Sunflower Lecithin (Emulsifier)
WHOLE EGGS		Pasteurized	4-8%	USA	Primary Ingredient	
SOUR CREAM	1) Grade A Culture d Milk 2) Cream 3) Nonfat Milk	Pasteurized	3-7%	USA	Primary Ingredient	
POWDERED SUGAR			3-7%	USA*	Primary Ingredient	
OREO COOKIES MED CRUNCH			1-3%	USA	Primary Ingredient	



MARGARINE	Palm Oil	All Natural (Refined, Bleach, Deodorize)	1-3%	MALAYSIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color)
BUTTER	Cream	Pasteurized	1-3%	USA	Primary Ingredient	E270- Lactic Acid (Acidity Regulator)
HERSHEY'S NAUTRAL COCOA			1-3%	USA	Primary Ingredient	
MILK CHOCOLATE	1) Nonfat Milk 2) Milkfat	Pasteurized	<1%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
WATER			<1%	USA	Primary Ingredient	
NATURAL VANILLA FLAVOR			<1%	USA	Flavoring	E1520- Propylene Glycol (Humectant)
SEMI-SWEET CHOCOLATE CHIPS			<1%	CANADA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
INVERT SUGAR			<1%	USA*	Primary Ingredient	E507- Hydrochloric Acid (Acid Regulator) E524- Sodium Hydroxide (Acid Regulator)
GELATIN			<1%	BRAZIL	Primary Ingredient	
CORN OIL			<1&	USA	Primary Ingredient	
ARTIFICIAL VANILLA FLAVOR			<1%	CANADA	Flavoring	
SALT			<1%	USA	Flavoring	



The Cheesecake Factory Bakery Incorporated 26950 Agoura Road Calabasas Hills, CA, 91301 USA

\*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

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

Approval Signature: Date: 05/08/2019

Vicky Barker Senior Manager, Technical Services