

Technical Data Sheet

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Created By: Technical Services

Contact Information:

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General Product Information:

Product Name: 10" RED VELVET CAKE CHEESECAKE 14PS 2PK

Part Code Number: TBD

UPC: 785397001730

GTIN: TBD

Item Description: Red Velvet Cake, creamy Classic cheesecake, layered with rich cream cheese icing, and finished with white chocolate curls.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 74.6 OZ.

Dimensions: 22 x 11.3 x 5.2 in

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



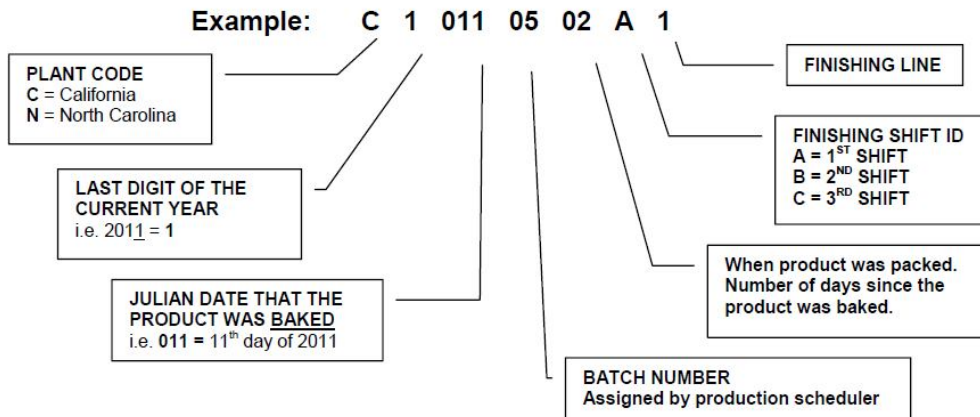


Packaging configuration: 6 X 14 configurations with 84 cases per pallet

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 (151g) Servings Per Container 14 Calories 580 Calories from Fat 290	Total Fat 33g	51%	Total Carbohydrate 66g	22%	<table border="0"> <tr> <td>Total Fat</td> <td>Less than</td> <td>65g</td> <td>80g</td> </tr> <tr> <td>Saturated Fat</td> <td>Less than</td> <td>20g</td> <td>25g</td> </tr> <tr> <td>Cholesterol</td> <td>Less than</td> <td>300mg</td> <td>300mg</td> </tr> <tr> <td>Sodium</td> <td>Less than</td> <td>2,400mg</td> <td>2,400mg</td> </tr> <tr> <td>Total Carbohydrate</td> <td></td> <td>300g</td> <td>375g</td> </tr> <tr> <td>Dietary Fiber</td> <td></td> <td>25g</td> <td>30g</td> </tr> </table>	Total Fat	Less than	65g	80g	Saturated Fat	Less than	20g	25g	Cholesterol	Less than	300mg	300mg	Sodium	Less than	2,400mg	2,400mg	Total Carbohydrate		300g	375g	Dietary Fiber		25g	30g
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	Dietary Fiber		25g	30g																									
	Saturated Fat 13g	65%	Dietary Fiber 1g	4%																									
	Trans Fat 1g		Sugars 53g																										
	Cholesterol 90mg	30%	Protein 6g																										
Sodium 410mg	17%																												
Vitamin A 10% • Vitamin C 0%		Calcium 6% • Iron 20%																											
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4																													

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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, Powdered Sugar, Corn Oil (Fully refined and dewaxed Corn Oil), Cream Cheese Icing (Sugar, Cream Cheese [Pasteurized Milk and Cream, Cheese Culture, Salt, Carob Bean Gum] Vegetable Shortening [Palm Oil, Canola Oil, Mono and Diglycerides], Dextrose. Contains 2% or less of each of the following: Cream Cheese Powder [Cream Cheese Solids {Cream, Nonfat Milk, Salt, Sodium Alginate, Lactic Acid}, Corn Syrup Solids, Sodium Caseinate [Milk], Natural Flavor], Corn Starch, Soybean Oil, Salt, Natural Flavor, Benzoic Acid [Preservative], Polysorbate 60, Propyl Gallate [Antioxidant], Beta Carotene [Color]), Flour (Wheat Flour, Malted Barley Flour), Whole Eggs, Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Buttermilk (Cultured Nonfat Milk, Milk, Sodium Citrate, Vitamin A Palmitate), Vanilla Crunch (Wheat Flour, Sugar, Palm Oil, Salt, Soy Lecithin, Natural and Artificial Flavors, Baking Soda), Butter (Cream), Invert Sugar, Water, Red Color (Maltodextrin, Xanthan Gum, Carmine [Color], Guar Gum, Annatto [Color], Organic Sunflower Oil), Baking Soda, Dark Cocoa Powder (100% Cocoa Beans [Processed with Alkali]), Gums (Gum Acacia, Xanthan Gum, Modified Gum Acacia), Vinegar, Salt, Corn Starch, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Artificial Vanilla Flavor, Natural 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	%	Country of Origin	E# / FUNCTION
Cream Cheese	20-23%	USA	E412-Guar Gum E410-Locust Gum E415-Xanthan Gum

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Sugar	13-16%	USA*	
Powdered Sugar	11-14%	USA*	
Corn Oil	8-10%	USA	
Cream Cheese Icing	7-9%	USA	E410-Carob Bean Gum (Emulsifier; Vegetable) E471-Mono & Diglycerides (Emulsifier; Vegetable) E401-Sodium Alginate (Emulsifier; Vegetable) E270- Lactic Acid (Antioxidant) E1422- Corn Starch (Thickener) E210- Benzoic Acid (Preservative) E435- Polysorbate 60 (Emulsifier; Chemical) E310- Propyl Gallate (Antioxidant) E160a-Beta Carotene (Color)
Flour	6-8%	USA	
Whole Eggs	6-8%	USA	
Sour Cream	4-6%	USA	
Buttermilk	4-6%	USA	
Vanilla Crunch	1-3%	USA	E322-Soy Lecithin E500ii- Sodium Bicarbonate
Butter	1-3%	USA	E270- Lactic Acid
Sugar Invert	1-3%	USA	
Water	1-2%	USA	
Red Color	<1%	USA	E415- Xanthan Gum E412- Guar Gum E120- Carmine E160b-Annatto Color
Baking Soda	<1%	USA	E500ii-Sodium Bicarbonate
Dark Cocoa Powder	<1%	USA	
Gums	<1%	USA	E414- Gum Acacia E415- Xanthan Gum
Vinegar	<1%	USA	
Salt	<1%	USA	
Corn Starch	<1%	USA	E1422- Modified Starch

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			(Thickener)
Baking Powder	<1%	USA	E450i- Sodium Acid Pyrophosphate E500ii- Sodium Bicarbonate E341i-Monocalcium Phosphate
Vanilla Extract	<1%	USA	
Artificial Vanilla Flavor	<1%	CANADA	

*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