

Technical Data Sheet

Date Prepared: 12/24/2019

Contact Information:

Created By: Technical Services

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General Product Information:

Product Name: Blueberries & Cream Cheesecake 9 14PS 4PK

Part Code Number: 101546

UPC: 785397008609

GTIN: 10785397004523

Item Description: Creamy white chocolate cheesecake swirled with wild blueberries and white chocolate on a graham cracker crust, topped with whipped cream and white chocolate shavings.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 52 oz

Unit/ Case: 4

Portion/ Unit: 14

Portion/ Case: 56

Unit Dimension: 9.75 x 9.375 x 3.125 in

Unit Cube: 0.17 cu. ft.

Case Dimensions: 20 x 9.81 x 6.5 in

Case Cube: 0.68 cu. ft.

Case Gross Weight: 15.9 lbs.

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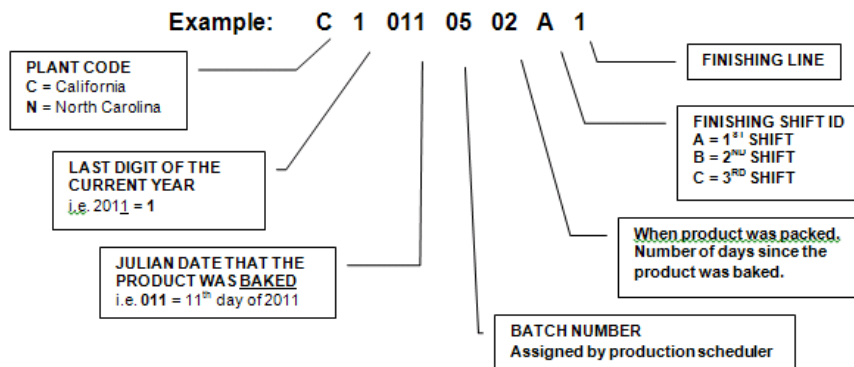
Packaging Materials Used: Collar, 3 x 6 Label and/ or Inkjet, Shrink Film, & Corrugated Carton.

Pallet Configuration: 10 (TI) x 12 (HI) = 120 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: See Process Flow Chart

2. Nutrition Facts:

Nutrition Facts 14 servings per container Serving size 1 Slice (105g) Calories per serving	370	29%	11%	
	Total Fat 23g		Total Carbohydrate 29g	
	Saturated Fat 15g	75%	Dietary Fiber 1g	4%
	Trans Fat 0.5g		Total Sugars 31g	
	Cholesterol 75mg	25%	Includes 28g Added Sugars	56%
	Sodium 230mg	10%	Protein 4g	
	Vitamin D 0mcg 0% • Calcium 71mg 6% • Iron 0mg 0%			
	Potassium 105mg 2%			
	*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			
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, Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), White Pastel Coating (Sugar, Palm Kernel Oil and Palm Oils, Whey, Nonfat Milk, Titanium Dioxide Color, Sunflower Lecithin, Natural Flavor, and Vanilla), Sugar, Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Cream (40% Milkfat Heavy Cream. Contains 0.5% of the following: Carrageenan, Mono and Diglycerides, Polysorbate 80), Whole Eggs, Graham Vanilla Crumb (Wheat Flour, Whole Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Honey, Sodium Bicarbonate, Natural Butter Vanilla Flavor, Salt), Blueberry Filling (Blueberries, Water, Sugar, High Fructose Corn Syrup, Modified Corn Starch, Contains 2% or Less of the Following: Lemon Juice, Citric Acid, Natural Flavor, Potassium Sorbate [Preservative], Salt), Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), White Coating (Sugar, Fractionated Palm Kernel Oil, Whey Powder, Nonfat Milk Powder, Soy Lecithin [Emulsifier], Titanium Dioxide [Artificial Color], and Natural Flavors), Powdered Sugar, Blueberry Swirl (Blueberry, Cane Sugar, Dextrose, Fructose, Food Acids (Citric Acid and Ascorbic Acid), Natural Flavors, Plant Extractive and/or FD&C Red #40), Starch (Waxy Rice Starch), Artificial Vanilla Flavor, 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	%	Country of Origin	Functionality	E Code/ Function
Cream Cheese	1)Milk and Cream 2)Cheese Culture	Pasteurized	20-30%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Stabilizer) E415-Xanthan Gum (Stabilizer)
White Pastel Coating	1)Whey 2)Nonfat Milk	Pasteurized	10-20%	USA	Primary Ingredient	E171- Titanium Dioxide (Color) E322- Sunflower Lecithin (Emulsifier)
Sugar			10-20%	USA*	Primary Ingredient	

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Sour Cream	1)Milk 2)Cream	Pasteurized	10-20%	USA	Primary Ingredient	
Cream	Heavy Cream	Pasteurized	5-10%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Glycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier)
Whole Eggs		Pasteurized	5-10%	USA	Primary Ingredient	
Graham Crumb			5-10%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Vanilla Crumb	Whey	Pasteurized	5-10%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Blueberry Filling			5-10%	USA	Primary Ingredient	E1422- Modified Corn Starch (Thickener) E330- Citric Acid (Acid Regulator)
Margarine			1-5%	Malaysia	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color)
Powdered Sugar			<1%	USA*	Primary Ingredient	
Blueberry Swirl			<1%	USA	Primary Ingredient	E330- Citric Acid (Acid Regulator) E129- Red 40 (Color)
Starch			<1%	Belgium	Thickener	
Artificial Vanilla Flavor			<1%	Canada	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



- 5. Frozen Shelf Life: (0-5°F) 11 months
- 6. Refrigerated Shelf Life: (36-41°F) 5 days
- 7. Storage Conditions: (0°F) Keep Frozen
- 8. Microbiological Specifications

<i>Coliform</i>	<100 cfu/g
<i>Aerobic Plate Count</i>	<100,000 cfu/g

Approval Signature:

Date: 12/24/2019

Monica Alfaro
Technical Services Specialist